Ristorante Pasta d'oro

Antipasti

ARANCINI 17.5
pesto risotto and mozzarella, served with tomato sauce

FRITTO MISTO 20
crispy fried calamari, shrimp and seasonal vegetables, served with spicy aioli

GARLIC BREAD 10.5
crispy golden bread topped with garlic and parmigiano

Zuppa e insalate

MINESTRONE 9.5
cannelini bean, red bean, diced mixed vegetables

D'ORO SALAD 10.5
mixed lettuce, daikon, watermelon radish, shredded carrots, sesame dressing

MIXED GREEN SALAD 9.5
cherry tomatoes, shredded carrots and balsamic vinaigrette dressing garnished with crumbled blue cheese

CAESAR SALAD 10.5
romaine lettuce, house-made croutons, classic caesar dressing topped with parmigiano

Panini

(served with fries)

CHICKEN PANINI 19.5
crispy chicken, mozzarella, mixed lettuce, avocado, grilled onion and spicy aioli
11 AM - 4 PM

ROAST BEEF PANINI 20.5
roast beef, white cheddar, mixed lettuce, avocado, grilled onion and spicy aioli
11 AM - 4 PM

D'ORO BURGER 23.5
lettuce, avocado, tomato, grilled onion, bacon, white cheddar and spicy aioli

Everything on our menu is made fresh in-house
Gluten-free pasta available

Primi

FETTUCCINE 25.5
chicken, mushroom, alfredo sauce

RIGATONI ALLA BOLOGNESE 26.5
bolognese and parmigiano

PENNE 26.5
house-made sausage, mushroom, basil, tomato cream sauce

SPAGHETTI AND MEATBALLS 28.5
rich tomato sauce, pecorino

MEAT LASAGNA 27.5
bolognese, besciamella, tomato sauce, parmigiano

VEGETABLE LASAGNA 26.5
zucchini, spinach, mushroom, besciamella, tomato sauce, parmigiano

THREE-CHEESE HERB RAVIOLI 29.5
ricotta, pecorino, parmigiano and herbs
choice of butter or tomato sauce

FRUTTI DI MARE 33.5
spaghetti, clams, mussels, calamari, shrimp, spicy tomato sauce

GNOCCHI 25.5
gorgonzola cheese or pesto sauce

SPAGHETTI 21
tomato sauce or butter sauce

RISOTTO 26.5
english peas, mushrooms, celery, carrots, parmigiano

Foccacia served upon request
Please inform your server of any food allergies

Secondi

AIRLINE CHICKEN BREAST *33*
sautéed chicken paired with a lemon wine sauce
mashed potatoes, sautéed vegetables

CHICKEN PARMIGIANA *31*
breaded chicken, mozzarella cheese, tomato sauce
mashed potatoes, sautéed vegetables

ATLANTIC SALMON *32.5*
beurre blanc sauce, mashed potatoes, sautéed vegetables

GRILLED ANGUS RIB-EYE STEAK *49.5*
angus beef rib-eye, veal wine reduction sauce, mashed potatoes,
sautéed vegetables

Contorni

FRENCH FRIES *9.25*

SWEET POTATO FRIES *9.25*

SAUTÉED SEASONAL VEGETABLES *9.5*

MASHED POTATOES *9.5*

SAUTÉED SHRIMP *11.5*
garlic butter sauce

FREE-RANGE GRILLED CHICKEN *10.5*
6 oz

MEATBALLS *10.5*
tomato sauce, parmigiano

California law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness"

Dolci

TIRAMISÙ *12.5*
traditional Italian tiramisú drizzled with chocolate syrup

AFFOGATO *12.5*
vanilla gelato topped with a hot shot of espresso

GELATO E SORBETTO ..... *A.Q*
ask your server about our flavors

ROOT BEER FLOAT *12.5*
french vanilla gelato, root beer, whipped cream
and a cherry

BREAD PUDDING *12.5*
raspberry sauce, crème anglaise
add french vanilla gelato +3

Caffè e Tè
(hot)

ESPRESSO *4*

ESPRESSO DOPPIO *5*

CAFFÈ MACCHIATO *5*

CAPPUCCINO *5.5*

CAFFÈ LATTE *5.5*

CAFFÈ AMERICANO *4.5*

CHAMOMILE TEA *4*

BLACK TEA *4*

GREEN TEA *4*

RASPBERRY HIBISCUS *4*