

## APPETIZERS

SCOTTADITTO calamari & shrimp, cherry tomato, jalepeno, angel hair	25
FRIED CALAMARI marinara or fra diavlo	19
HOT SEAFOOD ANTIPASTO mussels, shrimp, clams, fra diavlo sauce, clams oreganata, clams casino, stuffed clams	28
ANTIPASTO RUSTICO ALLA NORCINA speck, prosciutto, soppressata, caciocavallo cheese, calamata olives	22
PORTOBELLO MUSHROOM MEDITERRANEAN breaded, crab meat, melted brie, roasted peppers, brandy cream sauce	19
MOZZARELLA IN CARROZZA egg battered bread, melted mozzarella, marinara sauce	16

CLAMS CASINO bacon, diced peppers, onions	17
CLAMS OREGANATA italian seasoned breadcrumbs, garlic, butter	17
STUFFED CLAMS mixed seafood stuffing	17
CLAMS MARINARA OR FRA DIAVLO	18
STEAMED CLAMS IN GARLIC	19
MUSSELS MARINARA OR FRA DIAVLO	17
ESCARGOT PARISIENNE in shell, butter, garlic	17
ESCARGOT A LA MAISON mushroom cap, melted swiss, butter, garlic	18

GRILLED SHRIMP COCKTAIL marinated in balsamic & evoo, horseradish mayo	17
SHRIMP COCKTAIL	17
EGGPLANT ROLLATINE	16
BACON WRAPPED SHRIMP grilled endive, horseradish mayo	19
TUNA CARPACCIO thin sliced raw tuna, arugula, celery, scallion, cherry tomato, shaved parmigiana, balsamic, evoo	19
BRESAOLA smoked beef, arugula, shaved parmigiana, balsamic, evoo	17
SCUNGILLI SALAD romaine, celery, evoo, lemon, parsley	17
TOMATO & FRESH MOZZARELLA CAPRESE	17

## PASTA

served with a side salad and homemade bread

MACHERONI AL FERRETTO MEDITERRANEO hand rolled pasta, clams, shrimp, scallops, cherry tomatoes, garlic and evoo	33
LINGUINE AL NERO DI CALAMARI garlic, squid ink, cream, calamari	29
LINGUINE IN RED OR WHITE CLAM SAUCE	28
LINGUINE ALLA PESCATORA mussels, clams, shrimp, calamari, crushed red pepper, marinara sauce	33
FETTUCINE ALLA POLPA DI GRANCHIO crab meat, tomato, cream	29
FETTUCINE MARE E MONTI shrimp, diced tomato, zucchini, parmigiana, garlic, basil	32
GNOCCHI AL POMODORO tomato sauce, fresh mozzarella, basil	27
GNOCCHI ALLA SORRENTINA tomato sauce, melted mozzarella, basil cream sauce	28
RIGATONI FRA LIBERIO sausage, mushrooms, eggplant, red peppers, marinara sauce	25
RIGATONI AMATRICIANA ricotta cheese, bacon, onions, crushed red pepper, cream, marinara sauce	25
PENNE PUTTANESCA black olives, capers, anchovies, crushed red pepper, marinara sauce	25
PENNE PRIMAVERA zucchini, mushrooms, red peppers, cherry tomatoes, garlic, cream	26
PAPPARDELLE ALLA ROMANA peas, mushrooms, prosciutto, cream	26
TORTELLINI PANNA & BROCCOLI meat filled tortellini, broccoli, melted mozzarella, parmigiana, cream	26
LASAGNA SICILIANA peas, hard boiled eggs, mozzarella, meat sauce	26
RAVIOLI ALLA BOSCAIOLA peas, prosciutto, mushrooms, tomato, cream	26

## POULTRY & VEAL

served with a side salad, homemade bread and choice of vegetable medley or ziti

PHEASANT CUTLET MEDITERRANEAN pounded & pan fried, crab meat, asparagus, melted mozzarella, creamy brandy sauce, angel hair pasta	38
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	Chicken	Veal
MARSALA mushroom, marsala wine sauce	27	29
FRANCESE egg battered, lemon, white wine, butter	27	29
PICCATA lemon, white wine	26	28
CACCIATORE mushroom, marinara sauce	26	28
SUPREME mushroom, creamy brandy sauce	28	30
AL CYNAR ham, mozzarella, artichokes, creamy brandy sauce	30	32
AI 3 FORMAGGI ham, swiss, american, provolone, mushroom, creamy brandy sauce	30	32
SORRENTINA eggplant, ham, mozzarella, tomato cream sauce	30	32
FRUTTI DI MARE shrimp, scallops, mushrooms, creamy brandy sauce	36	38
MILANESE italian seasoned bread crumb, pan fried, tomato & onion salad	27	39 (veal chop)
TRASTEVERINA zucchini, mushroom, marinara sauce	26	39 (veal chop)
VALDOSTANA eggplant, ham, fontina cheese, creamy brandy sauce	30	40 (veal chop)

## SEAFOOD

served with a side salad, homemade bread and angel hair pasta

### ZUPPA DI PESCE

mussels, clams, calamari, shrimp, king crab  
served over linguine in marinara sauce, fra diavlo sauce or garlic & evoo  
For One 45 For Two 89

### MARINARA, FRA DIAVOLO OR GARLIC & EVOO

Mussels	28	Shrimp	31
Calamari	29	Clams	31
		Scungilli	30

served over a bed of linguine (combination of two or more additional charge)

ALASKAN KING CRAB garlic & butter, marinara or fra diavlo, served with linguine	MP
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FILET OF SOLE FRANCESE egg battered, lemon, white wine, butter	30
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STUFFED FILET OF SOLE PARMIGIANA mixed seafood stuffing, melted mozzarella, garlic, butter	32
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AUSTRALIAN SEA BASS AL CARTOCCIO pan seared, tomato, herbs, butter, baked in foil pouch	30
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SEA SCALLOPS MARSALA pan seared, mushrooms, marsala wine sauce	37
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SHRIMP SCAMPI garlic, butter	32
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FRIED SHRIMP PARMIGIANA breaded, tomato sauce, melted mozzarella	32
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STUFFED SHRIMP PARMIGIANA mixed seafood stuffing, melted mozzarella, garlic, butter	32
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BROILED TWIN LOBSTER TAILS (6 OZ) garlic, butter	MP
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## STEAKS & CHOPS

served with a side salad, homemade bread and choice of vegetable medley or ziti

AUSTRALIAN RACK OF LAMB roasted potatoes, mint jelly	43
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NEW YORK SIRLOIN (14 OZ)	33
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BROILED VEAL CHOP	34
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FILET MIGNON (12 OZ)	39
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FILET MIGNON RED PEPPER CORN SAUCE (12 OZ)	44
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SURF & TURF filet mignon (8 oz) and lobster tail (6 oz)	MP
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NEW YORK SIRLOIN (14 OZ) AND ALASKAN KING CRAB	MP
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## Side Orders

House Salad	7
Meatball or Sausage	8
French Fries	7
Linguine, Spaghetti, Rigatoni, Penne or Ziti	7
Angel Hair, Fettucine or Pappardelle	9
Gluten Free Penne, Spaghetti, Rigatoni	10
Macheroni al Ferretto, Busiate, Gnocchi (handmade pasta)	12
Roasted Potatoes	9
Broccoli Rapa	9
Broccoli	7
Vegetable Medley	6

\*Share plate +8 \*Please notify your server if you have any food allergies  
\*Any alterations or substitutions are subject to an upcharge, please ask your server

# *Dinner Menu*

## *La Perla*



## *Restaurant* *at the* *Gregory House*

Anna Maria & Alfonso Acampora welcome you to La Perla Restaurant at The Gregory House Country Inn. For over forty years, they have owned and operated three successful restaurants, first in Catskill, NY then in Calatafimi, Sicily, and finally settling in the small town of Averill Park, NY.

A true hidden gem, La Perla Restaurant is one of the Capital District's most renowned Italian restaurants serving the most delicious food made from the finest imported and local ingredients.

Alfonso works hard to bring you truly traditional Italian food by curing his own prosciutto, making (by hand) his own sausage, pizza dough, bread and even the famous tiramisu. Each piece of chicken, veal or steak is butchered from his hands.

Anna Maria has established a warm and loving family environment in the restaurant, while operating The Gregory House Country Inn. The Gregory House has twelve rooms, each uniquely decorated and is a quaint accommodation for visiting friends and family, weddings and special occasions, or just a weekend getaway.

Anna Maria & Alfonso are a dynamic team who have dedicated their lives to serving you and to giving you the ultimate dining experience with the best quality products. We thank you for your continued patronage.