

# La Perla Restaurant

AT THE GREGORY HOUSE COUNTRY INN

## APPETIZERS

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**FRIED CALAMARI [22]**  
marinara or fra diavlo

**CLAMS [21]**  
choice of casino, oreganata, seafood stuffing,  
garlic & butter, marinara or fra diavlo

**MUSSELS [19]**  
marinara or fra diavlo

**SHRIMP**  
wrapped in bacon, grilled endive [24]  
grilled, horseradish mayo [21]  
cocktail [21]

**HOT SEAFOOD ANTIPASTO [31]**  
mussels, shrimp, clams, fra diavlo

**PORTOBELLO MEDITERRANEAN [22]**  
breaded portobello, crab meat, roasted  
peppers, melted brie, brandy cream sauce

**MOZZARELLA IN CARROZZA [17]**  
fried cheese bread, marinara to dip

**EGGPLANT ROLLATINE [19]**  
eggplant, fresh ricotta, melted mozzarella,  
tomato sauce

**CAPRESE SALAD [18]**  
tomato, mozzarella, basil, olive oil

**BRUSCHETTA [14]**  
tomato, garlic, melted mozzarella

**CHICKEN WINGS [13]**

## ITALIAN AMERICAN CLASSICS

side salad, homemade bread & angel hair in tomato sauce

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**RIGATONI & BROCCOLI [18]**  
garlic, olive oil

**SPAGHETTI & MEATBALLS [18]**  
or sausage, in tomato sauce

**RAVIOLI [17]**  
cheese filled, tomato sauce

**FETTUCCINE ALFREDO [18]**

**EGGPLANT PARMIGIANA [21]**

**CHICKEN PARMIGIANA [22]**

**VEAL PARMIGIANA [24]**

**STUFFED CHICKEN PARMIGIANA [25]**  
ham, eggplant

**STUFFED VEAL PARMIGIANA [27]**  
ham, eggplant

**SAUSAGE & PEPPERS [22]**

**VEAL & PEPPERS [24]**

## PASTA

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side salad & homemade bread

**MACCHERONI AL FERRETTO [36]**  
hand rolled pasta, clams, shrimp, scallops,  
cherry tomatoes, garlic, olive oil

**LINGUINE AL NERO DI CALAMARI [30]**  
squid ink, calamari, garlic, olive oil

**LINGUINE IN CLAM SAUCE [31]**  
choice of marinara or garlic, olive oil

**LINGUINE ALLA PESCATORA [37]**  
mussels, clams, shrimp, calamari, crushed  
red pepper, marinara

**FETTUCCINE ALLA POLPA DI GRANCHIO [31]**  
crab meat, marinara, cream

**FETTUCCINE MARE E MONTE [32]**  
shrimp, diced tomatoes, zucchini,  
parmigiana, garlic, basil

**GNOCCHI ALLA SORRENTINA [29]**  
tomato sauce, melted mozzarella, basil,  
cream

**RIGATONI AMATRICIANA [27]**  
ricotta cheese, bacon, onions, crushed red  
pepper, cream, marinara

**BUSIATE BOLOGNESE [33]**  
imported sicilian pasta, creamy meat sauce

**RIGATONI FRA LIBERIO [27]**  
sasusage, mushrooms, eggplant, peppers,  
marinara

**PENNE PUTTANESCA [27]**  
black olives, capers, anchovies, crused red  
pepper, marinara

**PAPPARDELLE ALL ROMANA [27]**  
peas, mushrooms, prosciutto, cream

**TORTELLINI PANNA & BROCCOLI [27]**  
meat filled, broccoli, melted mozzarella,  
parmigiana, cream

## SIDES

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**HOUSE SALAD [8]**

**MEATBALL OR SAUSAGE [9]**

**LINGUINE, SPAGHETTI, RIGATONI, PENNE [8]**

**ANGEL HAIR, FETTUCCINE, PAPPARDELLE [10]**

**GLUTEN FREE PENNE OR SPAGHETTI [12]**

**GLUTEN FREE SUBSTITUTION [10]**

**SPECIALTY PASTAS [14]**

**BROCCOLI [10]**

**BROCCOLI RAPA [12]**

**VEGETABLE MEDLEY [7]**

**CRUMBLLED BLEU CHEESE [2]**

**MARINARA, FRA DIAVLO, TOMATO SAUCE [3]**

## ENTREES

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side salad & homemade bread, over angel hair pasta

**MARSALA**  
CHICKEN [30] VEAL [32]  
mushroom, marsala wine

**FRANCESE**  
CHICKEN [30] VEAL [32]  
egg battered, lemon, white wine, butter

**SUPREME**  
CHICKEN [30] VEAL [32]  
mushroom, brandy cream sauce

**TRASTEVERINA**  
CHICKEN [30] VEAL [32]  
marinara, mushroom, zucchini

**AI 3 FORMAGGI**  
CHICKEN [32] VEAL [34]  
ham, swiss, american, provolone, mushrooms,  
brandy cream sauce

**SORRENTINA**  
CHICKEN [32] VEAL [34]  
eggplant, ham, mozzarella,  
tomato cream sauce

**FRUTTI DI MARE**  
CHICKEN [37] VEAL [39]  
shrimp, scallops, mushrooms,  
brandy cream sauce

## SEAFOOD

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side salad, homemade bread & angel hair in tomato sauce

**FILET OF SOLE FRANCESE [33]**  
egg battered, lemon, white wine, butter

**STUFFED FILET OF SOLE PARMIGIANA [34]**  
seafood stuffing, melted mozzarella, garlic  
butter

**STUFFED SHRIMP PARMIGIANA [34]**  
seafood stuffing, melted mozzarella, garlic,  
butter

**SHRIMP SCAMPI [34]**  
garlic, butter,  
over angel hair

**FRIED SHRIMP PARMIGIANA [34]**  
breaded, tomato sauce, melted mozzarella

**SCALLOPS MARSALA [39]**  
pan seared, mushrooms, marsala,  
over angel hair

**TWIN LOBSTER TAILS [MP]**  
garlic, butter

**ZUPPA DI PESCE [49] [89 FOR TWO]**  
mussels, clams, calamari, shrimp  
choice of marinara, fra diavlo  
or garlic & olive oil,  
over linguine

WE APPRECIATE YOUR PATIENCE AS ALL OF OUR DINNERS ARE MADE FRESH TO ORDER  
ANY REASONABLE SUBSTITUTIONS OR ALTERATIONS ARE SUBJECT TO UPCHARGES  
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES  
SHARE PLATES [8]  
NO SEPARATE CHECKS

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## WOOD FIRED PIZZA

please order by number

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1	<b>MARINARA</b> tomato sauce, onions, garlic, capers, black olives, oregano, basil (no cheese)	14
2	<b>MARGHERITA</b> tomato sauce, fresh mozzarella, basil	16
3	<b>ROMANA</b> tomato sauce, fresh mozzarella, anchovies, capers	18
4	<b>QUATTRO STAGIONI</b> tomato sauce, fresh mozzarella, ham, mushrooms, roasted red peppers (toppings are in quarters)	19
5	<b>CAPRICCIOSA</b> tomato sauce, fresh mozzarella, ham, mushrooms, anchovies, black olives, pepperoni	19
6	<b>CAMPAGNOLA</b> tomato sauce, fresh mozzarella, grilled zucchini, roasted red peppers, grilled eggplant	19
7	<b>CYNAR</b> tomato sauce, fresh mozzarella, artichoke	17
8	<b>FUNGHI</b> tomato sauce, fresh mozzarella, portobello mushroom	17
9	<b>QUATTRO FORMAGGI</b> tomato sauce, fresh mozzarella, smoked mozzarella, gorgonzola, swiss	19
10	<b>CAPRESE</b> cherry tomatoes, fresh mozzarella, basil	18
11	<b>RUCOLA</b> tomato sauce, fresh mozzarella, prosciutto, arugula, shaved parmigiana	21
12	<b>FOCACCIA</b> stuffed pizza, tomato sauce, fresh mozzarella, ham, basil	24
13	<b>CALZONE NAPOLETANO</b> tomato sauce, ham, fresh mozzarella, ricotta, basil (not a pizza, a calzone)	18
14	<b>FRA LIBERIO</b> tomato sauce, fresh mozzarella, sausage, portobello mushrooms, red peppers, basil	19
15	<b>BUONGUSTAIO</b> tomato sauce, fresh mozzarella, pepperoni, hot dogs, black olives, ham, sausage, basil	18
16	<b>ALFONSO</b> cherry tomatoes, fresh & smoked mozzarella, speck, arugula, shaved parmigiana	22
17	<b>PROSCIUTTO</b> tomato sauce, fresh mozzarella, prosciutto, basil	19
18	<b>SALUMIERE</b> tomato sauce, fresh mozzarella, pepperoni, sausage, ham, soppressata napoletana	21
19	<b>ROSMARINO</b> rosemary, garlic, salt, pepper (no cheese, no sauce)	14
20	<b>MEDITERRANEA</b> tomato sauce, fresh mozzarella, roasted red peppers, crab meat	22

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## WHITE WINE

by the glass

CHARDONNAY [10]  
PINOT GRIGIO [10]  
RIESLING [10]  
SAVIGNON BLANC [10]  
MOSCATO [10]  
KENDALL JACKSON CHARDONNAY [12] [41]  
LUNETTA PROSECCO [12] [41]

by the bottle

CA'MONTINI PINOT GRIGIO, ALTO ALDIGE [39]  
VILLA ANTINORI ORVIETO CAMPGRANDE, UMBRIA [33]

BERTANI "BERTAROSE" DRY ROSE [37]

BRANCOTT SAVIGNON BLANC [39]

SAINT M RIESLING [34]

## RED WINE

by the glass

CABERNET SAVIGNON [10]  
PINOT NOIR [10]  
MALBEC [10]  
CHIANTI [10]  
SHIRAZ [10]  
CASTELLO BANFI CENTINE [12] [37]  
BLACKSTONE MERLOT [12] [37]  
RAVENSWOOD RED ZINFANDEL [12] [41]

by the bottle

BELL'AGIO BASKET CHIANTI [31]  
TENUTA ARCENA CHIANTI CLASSICO RISERVA [53]  
RUFFINO CHIANTI RISERVA "TAN LABEL" [59]  
VILLA ANTINORI TOSCANO ROSSO [51]  
ANTINORI BRUNELLO DI MONTALCINO  
"PIAN DELLE VIGNE" [140]  
MARCHESI DI BAROLO "MARAIA" [35]  
FONTANAFREDDA BAROLO [97]  
SANTA CRISTINA TOSCANO ROSSO [34]  
BELLE GLOS "MEOMI" PINOT NOIR [51]  
WILD HORSE PINOT NOIR [47]  
STAGS LEAP ARTEMIS CABERNET SAVIGNON [120]  
JOSH CELLARS LEGACY BLEND [43]  
H3 CABERNET SAVIGNON [43]  
CAMPO VIEJO TEMPARNILLO, [34]  
RUTA 22 MALBEC [37]  
SANTA RITA CAMERNERE RESERVE [37]  
SHATTER GRENACHE [59]

## COCKTAILS

RASPBERRY MADRAS [13]  
stoli o, stoli raz, triple sec, orange, cranberry  
BMD [12]  
bacardi, malibu, peach schnapps, pineapple, cranberry  
LEMON DROP MARTINI [15]  
grey goose le citron, cointreau, triple sec, lemon, sugar, sour  
POMEGRANATE MARTINI [13]  
stoli pomegranate, triple sec, chambord, cranberry  
PEARTINI [15]  
grey goose la poire, amaretto, pineapple  
FRENCH MARTINI [13]  
stoli vanilla, chambord, pineapple  
GREEN TEA [12]  
jameson, peach schnapps, sour lemon, club soda, rox  
SIDE CAR [15]  
makers mark, cointreau, lemon, sour  
ESPRESSO MARTINI [17]  
stoli, creme de cacao, baileys, godiva, amaretto, espresso

## COGNAC & SINGLE MALTS

REMY MARTIN VSOP [19]  
HENNESSY [16]  
GLENKINCHIE 12 YEAR [17]  
CRAGGANMORE 12 YEAR [17]  
GLENLIVET 12 YEAR [17]  
THE BALVENIE [18]  
COURVOISIER VSOP [16]  
LAGAUVULIN [18]  
MCCALLAN 12 YEAR [17]  
JOHNNIE WALKER BLUE [42]

## DESSERTS

HOUSEMADE TIRAMISU [10]  
TORTA DELLA NONNA [10]  
lemon custard torte  
pignoli crust  
TARTUFO [10]  
chocolate & vanilla ice cream  
hard chocolate shell  
PROFITEROLES [10]  
chocolate mousse covered cream puffs  
NEW YORK STYLE CHEESECAKE [12]

## BEER

imported

PERONI [7]  
MORETTI [7]  
PILSNER URQUELL [7]  
HEINEKEN [6]  
HEINEKEN LIGHT [6]  
HEINEKEN ZERO NA [6]  
NEW CASTLE BROWN ALE [7]  
GUINNESS STOUT [7]  
CORONA [7]  
AMSTEL LIGHT [7]  
PAULNER HEFEWEIZEN [11]

domestic

COORS LIGHT [6]  
MILLER LIGHT [6]  
SAM ADAMS [6]  
SAM ADAMS SEASONAL [7]  
OMMEGANG ABBEY ALE [8]  
HARPOON IPA [7]  
FIDDLEHEAD IPA [11]

## HARD SELTZER

TRULY [7]

## COFFEE

COFFEE [3]  
ESPRESSO [4]  
DOUBLE ESPRESSO [7]  
LATTE MACCHIATO [5]  
IRISH COFFEE [13]  
MEXICAN COFFEE [13]  
CAPPUCCINO [5]

## CORDIALS

BAILEYS [10]  
FRANGELICO [12]  
KAHLUA [9]  
DRAMBUIE [9]  
B&B [9]  
ROMANO SAMBUCA [10]  
CAFE SAMBUCA [10]  
PORT WINE [12]  
AMARETTO DI SARONNO [12]  
HOUSE MADE LIMONCELLO [7]