

LA PERLA

ITALIAN RESTAURANT · COUNTRY INN

APPETIZERS

FRIED CALAMARI [22]
marinara or fra diavlo

CLAMS [22]
choice of casino, oreganata, seafood stuffing,
garlic & butter, marinara or fra diavlo

MUSSELS [20]
marinara or fra diavlo

SHRIMP
wrapped in bacon, grilled endive [25]
grilled, horseradish mayo [22]
cocktail [22]

HOT SEAFOOD ANTIPASTO [33]
mussels, shrimp, clams, fra diavlo

PORTOBELLO MEDITERRANEAN [24]
breaded portobello, crab meat, roasted
peppers, melted brie, brandy cream sauce

MOZZARELLA IN CARROZZA [18]
fried cheese bread, marinara to dip

EGGPLANT ROLLATINE [20]
eggplant, fresh ricotta, melted mozzarella,
tomato sauce

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

BRUSCHETTA [14]
tomato, garlic, melted mozzarella

CHICKEN WINGS [14]

ITALIAN AMERICAN CLASSICS

homemade bread & angel hair in tomato sauce

RIGATONI & BROCCOLI [18]
garlic, olive oil

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

RAVIOLI [18]
cheese filled, tomato sauce

FETTUCCHINE ALFREDO [18]

EGGPLANT PARMIGIANA [23]

CHICKEN PARMIGIANA [25]

VEAL PARMIGIANA [27]

STUFFED CHICKEN PARMIGIANA [27]
ham, eggplant

STUFFED VEAL PARMIGIANA [29]
ham, eggplant

SAUSAGE & PEPPERS [25]

VEAL & PEPPERS [26]

PASTA

with homemade bread

MACCHERONI AL FERRETTO [47]
hand rolled pasta, clams, shrimp, scallops,
cherry tomatoes, garlic, olive oil

LINGUINE AL NERO DI CALAMARI [33]
squid ink, calamari, garlic, olive oil

LINGUINE IN CLAM SAUCE [32]
choice of marinara or garlic, olive oil

LINGUINE ALLA PESCATORA [38]
mussels, clams, shrimp, calamari, crushed
red pepper, marinara

FETTUCCHINE ALLA POLPA DI GRANCHIO [32]
crab meat, marinara, cream

FETTUCCHINE MARE E MONTE [33]
shrimp, diced tomatoes, zucchini,
parmigiana, garlic, basil

GNOCCHI ALLA SORRENTINA [30]
tomato sauce, melted mozzarella, basil,
cream

RIGATONI AMATRICIANA [28]
ricotta cheese, bacon, onions, crushed red
pepper, cream, marinara

BUSIATE BOLOGNESE [34]
imported sicilian pasta, creamy meat sauce

RIGATONI FRA LIBERIO [28]
sasusage, mushrooms, eggplant, peppers,
marinara

PENNE PUTTANESCA [28]
black olives, capers, anchovies, crushed red
pepper, marinara

PAPPARDELLE ALL ROMANA [28]
peas, mushrooms, prosciutto, cream

TORTELLINI PANNA & BROCCOLI [28]
meat filled, broccoli, melted mozzarella,
parmigiana, cream

SIDES

HOUSE SALAD [6]

MEATBALL OR SAUSAGE [9]

LINGUINE, SPAGHETTI, RIGATONI, PENNE [8]

ANGEL HAIR, FETTUCCHINE, PAPPARDELLE [10]

GLUTEN FREE PENNE OR SPAGHETTI [12]

GLUTEN FREE SUBSTITUTION [10]

SPECIALTY PASTAS [14]

BROCCOLI [10]

BROCCOLI RAPA [14]

VEGETABLE MEDLEY [7]

CRUMBLLED BLEU CHEESE [2]

MARINARA, FRA DIAVLO, TOMATO SAUCE [3]

ENTREES

with homemade bread, over angel hair pasta

MARSALA
CHICKEN [31] VEAL [33]
mushroom, marsala wine

FRANCESE
CHICKEN [31] VEAL [33]
egg battered, lemon, white wine, butter

SUPREME
CHICKEN [31] VEAL [33]
mushroom, brandy cream sauce

TRASTEVERINA
CHICKEN [31] VEAL [33]
marinara, mushroom, zucchini

AI 3 FORMAGGI
CHICKEN [33] VEAL [35]
ham, swiss, american, provolone, mushrooms,
brandy cream sauce

SORRENTINA
CHICKEN [33] VEAL [35]
eggplant, ham, mozzarella,
tomato cream sauce

FRUTTI DI MARE
CHICKEN [47] VEAL [48]
shrimp, scallops, mushrooms,
brandy cream sauce

SEAFOOD

with homemade bread & angel hair in tomato sauce

FILET OF SOLE FRANCESE [35]
egg battered, lemon, white wine, butter

STUFFED FILET OF SOLE PARMIGIANA [36]
seafood stuffing, melted mozzarella, garlic
butter

STUFFED SHRIMP PARMIGIANA [38]
seafood stuffing, melted mozzarella, garlic,
butter

SHRIMP SCAMPI [38]
garlic, butter,
over angel hair

FRIED SHRIMP PARMIGIANA [38]
breaded, tomato sauce, melted mozzarella

SCALLOPS MARSALA [59]
pan seared, mushrooms, marsala,
over angel hair

TWIN LOBSTER TAILS [MP]
garlic, butter

ZUPPA DI PESCE [51] [91 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]

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WOOD FIRED PIZZA

please order by number

1	MARINARA tomato sauce, onions, garlic, capers, black olives, oregano, basil (no cheese)	15
2	MARGHERITA tomato sauce, fresh mozzarella, basil	17
3	ROMANA tomato sauce, fresh mozzarella, anchovies, capers	19
4	QUATTRO STAGIONI tomato sauce, fresh mozzarella, ham, mushrooms, roasted red peppers (toppings are in quarters)	20
5	CAPRICCIOSA tomato sauce, fresh mozzarella, ham, mushrooms, anchovies, black olives, pepperoni	20
6	CAMPAGNOLA tomato sauce, fresh mozzarella, grilled zucchini, roasted red peppers, grilled eggplant	20
7	CYNAR tomato sauce, fresh mozzarella, artichoke	18
8	FUNGHI tomato sauce, fresh mozzarella, portobello mushroom	18
9	QUATTRO FORMAGGI tomato sauce, fresh mozzarella, smoked mozzarella, gorgonzola, swiss	20
10	CAPRESE cherry tomatoes, fresh mozzarella, basil	19
11	RUCOLA tomato sauce, fresh mozzarella, prosciutto, arugula, shaved parmigiana	22
12	FOCACCIA stuffed pizza, tomato sauce, fresh mozzarella, ham, basil	26
13	CALZONE NAPOLETANO tomato sauce, ham, fresh mozzarella, ricotta, basil (not a pizza, a calzone)	19
14	FRA LIBERIO tomato sauce, fresh mozzarella, sausage, portobello mushrooms, red peppers, basil	20
15	BUONGUSTAIO tomato sauce, fresh mozzarella, pepperoni, hot dogs, black olives, ham, sausage, basil	20
16	ALFONSO cherry tomatoes, fresh & smoked mozzarella, speck, arugula, shaved parmigiana	21
17	PROSCIUTTO tomato sauce, fresh mozzarella, prosciutto, basil	20
18	SALUMIERE tomato sauce, fresh mozzarella, pepperoni, sausage, ham, soppressata napoletana	22
19	ROSMARINO rosemary, garlic, salt, pepper (no cheese, no sauce)	15
20	MEDITERRANEA tomato sauce, fresh mozzarella, roasted red peppers, crab meat	23

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DESSERTS

- HOUSE MADE TIRAMISU [10]
- HOUSE MADE PANNA COTTA [10]
- HOUSE MADE CHOCOLATE MOUSSE [10]
- TORTA DELLA NONNA [10]
- TARTUFO (TRADITIONAL & CAPPUCINO) [10]
- PROFITEROLES [10]
- NEW YORK STYLE CHEESECAKE [12]
- LEMON SORBET [10]
- CANNOLI [10]
- ### COFFEE
-
- COFFEE [3]
- ESPRESSO [4]
- DOUBLE ESPRESSO [7]
- LATTE MACCHIATO [5]
- IRISH COFFEE [13]
- MEXICAN COFFEE [13]
- CAPPUCINO [5]

WHITE WINE

by the glass

- CHARDONNAY [11]
- PINOT GRIGIO [11]
- RIESLING [11]
- SAVIGNON BLANC [11]
- MOSCATO [11]
- KENDALL JACKSON CHARDONNAY [13] [43]
- PROSECCO [12] [41]

by the bottle

- CA'MONTINI PINOT GRIGIO, ALTO ALDIGE [42]
- VILLA ANTINORI ORVIETO CAMPGRANDE, UMBRIA [35]
- BRANCOTT SAVIGNON BLANC [39]
- SAINT M RIESLING [36] ROSE´ D'ANJOU [30]

RED WINE

by the glass

- CABERNET SAVIGNON [11]
- PINOT NOIR [11]
- MALBEC [11]
- CHIANTI [11]
- SHIRAZ [11]
- MONTEPULCIANO D'ABRUZZO [11] [36]
- CASTELLO BANFI CENTINE [13] [38]
- BLACKSTONE MERLOT [13] [37]

by the bottle

- BELL'AGIO BASKET CHIANTI - FULL [35] HALF [18]
- TENUTA ARCENA CHIANTI CLASSICO RISERVA [55]
- RUFFINO CHIANTI RISERVA "TAN LABEL" [59]
- VILLA ANTINORI TOSCANO ROSSO [51]
- ANTINORI BRUNELLO DI MONTALCINO
"PIAN DELLE VIGNE" [140]
- BENI DI BATASIOLO BAROLO [97]
- PRUNOTTO BAROLO [97]
- SANTA CRISTINA TOSCANO ROSSO [37]
- BELLE GLOS "MEOMI" PINOT NOIR [55]
- WILD HORSE PINOT NOIR [47]
- STAGS LEAP ARTEMIS CABERNET SAVIGNON [130]
- 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]
- SARTORI VALPOLICELLA ESTATE COLLECTION 2015 [120]
- COTES DU RHONE [45] MASI CAMPOFIORIN [41]
- BARBERA D'ALBA PERTINACE [37] APOTHIC RED [30]

BEER

imported

- PERONI [7]
- PILSNER URQUELL [7]
- HEINEKEN [6]
- HEINEKEN LIGHT [6]
- HEINEKEN ZERO NA [6]
- NEW CASTLE BROWN ALE [7]
- SMITHWICK'S RED [7]
- GROLSCH [8]
- GUINNESS STOUT [7]
- CORONA [7]
- AMSTEL LIGHT [7]
- PAULNER HEFEWEIZEN [11]
- STELLA ARTOIS [7]
- LABATT BLUE LIGHT [6]

domestic

- COORS LIGHT [6]
- MICH ULTRA [6]
- BUDWEISER [6]
- MILLER LIGHT [6]
- SAM ADAMS BOSTON LAGER [6]
- SAM ADAMS SEASONAL [7]
- OMMEGANG ABBEY ALE [8]
- HARPOON IPA [7]
- FIDDLEHEAD IPA [11]

HARD SELTZER

- TRULY [8]

SPARKLING WATER

- PELLEGRINO L [10] M [7] S [4]

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OH BLOODY MARIA

EL MEXICANO [14 TS 17]

tequila, garlic, jalapeno tabasco, chili lime salt

Il Diavolo Maria [14]

sriracha, red and green tabasco, horseradish

THE AVE MARIA* [14]

horseradish sauce, horseradish, garlic, adobo, black pepper

L'ITALIANO [14]

roasted garlic hot sauce, garlic, black pepper, horseradish

[ALL BLOODY MARIA'S GARNISHED WITH
BLUECHEESE OLIVE, PICKLE SPEAR,
CELERY, LEMON, LIME]

[*cristina's original recipe]

COGNAC AND SINGLE MALTS

REMY MARTIN VSOP [20]

HENNESSY [17]

GLENKINCHIE 12 YEAR [18]

CRAGGANMORE 12 YEAR [18]

GLENLIVET 12 YEAR [18]

THE BALVENIE [18]

COURVOISIER VSOP [17]

LAGAUVULIN [18]

MCCALLAN 12 YEAR [18]

JOHNNIE WALKER BLUE [43]

SPECIALTY COCKTAILS

TS= TOP SHELF

RASPBERRY MADRAS [14]

stoli o, stoli raz, triple sec, orange, cranberry

BMD [14]

bacardi, malibu, peach schnapps, pineapple, cranberry

LEMON DROP MARTINI [15]

grey goose le citron, cointreau, triple sec, lemon, agave

POMEGRANATE MARTINI [14]

stoli pomegranate, triple sec, chambord, cranberry

PEARTINI [15]

grey goose la poire, amaretto, pineapple

FRENCH MARTINI [13]

stoli vanilla, chambord, pineapple

GREEN TEA [14]

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

NEGRONI [14 TS 17]

gin, campari, sweet vermouth,

THE GRAND OLD FASHIONED [14 TS 16]

Bourbon, grand marnier, bitters

PALOMA [14 TS 17]

tequila, triple sec, grapefruit juice, lime juice, agave

JUNGLE BIRD [14]

jamaican rum, campari, lime juice, pineapple, agave

HANKY PANKY [14 TS 16]

averna, gin, vermouth,

MISSY'S CUCUMBER DREAM MARTINI [14 TS 16]

vodka or gin, dry vermouth, cucumber essence

THE BLUE SKY* [16]

pinaq blue, stoli vanilla, triple sec, sour, blue curacao

MARGARITA [14 TS 17 COMBO 18]

original, jalapeno, strawberry, mango, blood orange,
coconut, combo (any two flavors)

CHOCOLATE COVERED RASPBERRY MARTINI* [17]

stoli rasp, godiva, creme de cacao, cream, grenadine

ORANGE CREAMSCICLE MARTINI* [17]

stoli O, Stoli Vanilla, triple sec, oj, half and half, whipped cream

MOJITO [17] [FLAVORED 18]

-SEASONAL-

white rum, lime juice, mint leaves, club, agave

[*cristina's original recipe]

LOCAL FAVORITES

ALBANY VODKA {TS}

IRONWEED RYE {TS}

HUDSON BRIGHT LIGHTS BOURBON

CORDIALS

BAILEYS [11]

FRANGELICO [13]

KAHLUA [10]

DRAMBUIE [10]

B&B [9]

ROMANO SAMBUCA [10]

CAFE SAMBUCA [10]

PORT WINE [12]

AMARETTO DI SARONNO [13]

HOUSE MADE LIMONCELLO [7]

DORDA DOUBLE CHOCOLATE [14]

PINAQ WHITE COLADA [16 49]

[premium dutch cream liquor

with dutch vodka

and premium jamaican rum,

pineapple bottle souvenir when by

the bottle]