

# APPETIZERS

<b>CALAMARI &amp; SHRIMP ALLO SCOTTADITTO</b> 24 <i>sautéed calamari, shrimp, cherry tomato, jalapeño, garlic, evoo, angel hair nest</i>
FRIED CALAMARI 19 <i>marinara or fra diavlo</i>
HOT SEAFOOD ANTIPASTO 28 <i>mussels, shrimp, clams, fra diavlo sauce, clams oreganata, clams casino, stuffed clams</i>
ANTIPASTO RUSTICO ALLA NORCINA 22 <i>speck, prosciutto, sopressata, caciocavallo cheese, calamata olives</i>
PORTOBELLO MUSHROOM MEDITERRANEAN 19 <i>breaded, crab meat, melted brie, roasted peppers, brandy cream sauce</i>
MOZZARELLA IN CARROZZA 16 <i>egg battered bread, melted mozzarella, marinara sauce</i>

CLAMS CASINO 16 <i>bacon, diced peppers, onions</i>	CLAMS OREGANATA 16 <i>italian seasoned breadcrumbs, garlic, butter</i>
STUFFED CLAMS 16 <i>mixed seafood stuffing</i>	CLAMS MARINARA OR FRA DIAVLO 18
CLAMS MARINARA OR FRA DIAVLO 18	STEAMED CLAMS IN GARLIC 19
MUSSELS MARINARA OR FRA DIAVLO 17	ESCARGOT PARISIENNE 16 <i>in shell, butter, garlic</i>
ESCARGOT PARISIENNE 16 <i>in shell, butter, garlic</i>	ESCARGOT A LA MAISON 17 <i>mushroom cap, melted swiss, butter, garlic</i>

GRILLED SHRIMP COCKTAIL 17 <i>marinated in balsamic &amp; evoo, horseradish mayo</i>	SHRIMP COCKTAIL 17 <i>cocktail sauce</i>
BACON WRAPPED SHRIMP 19 <i>grilled endive, horseradish mayo</i>	TUNA CARPACCIO 18 <i>thin sliced raw tuna, arugula, celery, scallion, cherry tomato, shaved parmigiana, balsamic, evoo</i>
BRESAOLA 17 <i>smoked beef, arugula, shaved parmigiana, balsamic, evoo</i>	SCUNGILLI SALAD 17 <i>romaine, celery, evoo, lemon, parsley</i>
TOMATO & FRESH MOZZARELLA CAPRESE 17	

## PASTA

served with a side salad and homemade bread

<b>MACHERONI AL FERRETTO MEDITERRANEO</b> 32 <i>hand rolled pasta, clams, shrimp, scallops, cherry tomatoes, garlic and evoo</i>
LINGUINE AL NERO DI CALAMARI 28 <i>garlic, squid ink, cream, calamari</i>
LINGUINE IN RED OR WHITE CLAM SAUCE 27
LINGUINE ALLA PESCATORA 32 <i>mussels, clams, shrimp, calamari, crushed red pepper, marinara sauce</i>
FETTUCCINE ALLA POLPA DI GRANCHIO 28 <i>crab meat, tomato, cream</i>
FETTUCCINE MARE E MONTI 30 <i>shrimp, diced tomato, zucchini, parmigiana, garlic, basil</i>
GNOCCHI AL POMODORO 26 <i>tomato sauce, fresh mozzarella, basil</i>
GNOCCHI ALLA SORRENTINA 26 <i>tomato sauce, melted mozzarella, basil cream sauce</i>
RIGATONI FRA LIBERIO 24 <i>sausage, mushrooms, eggplant, red peppers, marinara sauce</i>
RIGATONI AMATRICIANA 24 <i>ricotta cheese, bacon, onions, crushed red pepper, cream, marinara sauce</i>
PENNE PUTTANESCA 24 <i>black olives, capers, anchovies, crushed red pepper, marinara sauce</i>
PENNE PRIMAVERA 26 <i>zucchini, mushrooms, red peppers, cherry tomatoes, garlic, cream</i>
PAPPARDELLE ALLA ROMANA 26 <i>peas, mushrooms, prosciutto, cream</i>
TORTELLINI PANNA & BROCCOLI 26 <i>meat filled tortellini, broccoli, melted mozzarella, parmigiana, cream</i>
LASAGNA SICILIANA 26 <i>peas, hard boiled eggs, mozzarella, meat sauce</i>
RAVIOLI ALLA BOSCAIOLA 26 <i>peas, prosciutto, mushrooms, tomato, cream</i>

## POULTRY & VEAL

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

<b>PHEASANT CUTLET MEDITERRANEAN</b> 37 <i>breaded crab meat, asparagus, melted mozzarella, creamy brandy sauce, angel hair pasta</i>
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	Chicken	Veal
MARSALA 26 <i>mushroom, marsala wine sauce</i>	26	28
FRANCESE 26 <i>egg battered, lemon, white wine, butter</i>	26	28
PICCATA 26 <i>lemon, white wine</i>	26	28
CACCIATORE 26 <i>mushroom, marinara sauce</i>	26	28
SUPREME 27 <i>mushroom, creamy brandy sauce</i>	27	29
AL CYNAR 28 <i>ham, mozzarella, artichokes, creamy brandy sauce</i>	28	30
AI 3 FORMAGGI 28 <i>ham, swiss, american, provolone, mushroom, creamy brandy sauce</i>	28	30
SORRENTINA 28 <i>eggplant, ham, mozzarella, tomato cream sauce</i>	28	30
FRUTTI DI MARE 34 <i>shrimp, scallops, mushrooms, creamy brandy sauce</i>	34	36
MILANESE 25 <i>italian seasoned bread crumb, pan fried, tomato &amp; onion salad</i>	25	38 (veal chop)
TRASTEVERINA 26 <i>zucchini, mushroom, marinara sauce</i>	26	38 (veal chop)
VALDOSTANA 26 <i>eggplant, ham, fontina cheese, creamy brandy sauce</i>	26	38 (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 43 For Two 86

#### 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)

<b>ALASKAN KING CRAB</b> MP <i>garlic &amp; butter, marinara or fra diavlo, served with linguine</i>
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FILET OF SOLE FRANCESE 29 <i>egg battered, lemon, white wine, butter</i>	29
STUFFED FILET OF SOLE PARMIGIANA 30 <i>mixed seafood stuffing, melted mozzarella, garlic, butter</i>	30
AUSTRALIAN SEA BASS AL CARTOCCIO 30 <i>pan seared, tomato, herbs, butter, baked in foil pouch</i>	30
SEA SCALLOPS MARSALA 37 <i>pan seared, mushrooms, marsala wine sauce</i>	37
SHRIMP SCAMPI 32 <i>garlic, butter</i>	32
FRIED SHRIMP PARMIGIANA 32 <i>breaded, tomato sauce, melted mozzarella</i>	32
STUFFED SHRIMP PARMIGIANA 32 <i>mixed seafood stuffing, melted mozzarella, garlic, butter</i>	32
<b>BROILED TWIN LOBSTER TAILS (6 OZ)</b> MP <i>garlic, butter</i>	MP

## STEAKS & CHOPS

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

<b>AUSTRALIAN RACK OF LAMB</b> 33 <i>roasted potatoes, mint jelly</i>
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NEW YORK SIRLOIN (14 OZ) 32	32
BROILED VEAL CHOP 33	33
FILET MIGNON (12 OZ) 38	38
FILET MIGNON RED PEPPER CORN SAUCE (12 OZ) 42	42
SURF & TURF MP <i>filet mignon (8 oz) and lobster tail (6 oz)</i>	MP
NEW YORK SIRLOIN (14 OZ) AND ALASKAN KING CRAB MP	MP

## Side Orders

House Salad 7	7
Meatball or Sausage 7	7
Linguine, Spaghetti, Rigatoni or Ziti 6	6
Angel Hair or Fettucine 8	8
Gluten Free Penne, Spaghetti, Rigatoni 8	8
Macheroni al Ferretto, Busiate, Gnocchi (handmade pasta) 11	11
Roasted Potatoes in Garlic and EVOO 8	8
Broccoli Rapa in Garlic and EVOO 9	9
Broccoli in Garlic and EVOO 7	7
Vegetable Medley 5	5
Crumbled Bleu Cheese Vinaigrette 2	2

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

# *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.