



FEELING GOOD'S





## Appetizers

### ROCCO'S CRABCAKE

Our Famous Crabcake, with Endive Sauce 7.75

### SLICED PROSCIUTTO

with Fig Relish, Artichoke Heart, Reggiano  
Parmesan & Zesty Peppercorn Dressing 7.25

### MASHED POTATO CAKE

with Mozzarella, Provolone, Salami, Mortadella &  
Parmesan 6.50

### STEWED BABY CLAMS

with Tomatoes and Capers 6.75

### GRILLED QUAIL

with Truffle Oil Risotto &  
Oregano 9.00

### SAUTEED SMALL FILET OF STRIPED BASS

with White Trumpet Mush-  
rooms and a Delicate Garlic  
Butter Sauce 8.50

### ASPARAGUS & SMOKED DUCK

with Fresh Mozzarella and Balsamic  
Vinaigrette 7.50

### GRILLED PEPPERED POLENTA

with Wild Mushroom Ragout, Thyme and  
Mascarpone Cheese 7.00



## Soups

### TORTELLINI IN BRODO

Hearty Chicken Consomme with Provolone and  
Prosciutto stuffed Tortellini and a Swirl of Green  
Herbs 5.00

### ROASTED EGGPLANT, GARLIC AND BREAD SOUP 5.00



## Risotto

RISOTTO with Porcini Mushrooms, Peas &  
Parmesan 7.50

RISOTTO with Asparagus & Fontina Cheese 6.75

RISOTTO with Chicken Livers, Pancetta and  
Caramelized Pearl Onions 6.75

## Breads

### A BASKET OF GARLIC-PARMESAN BREAD

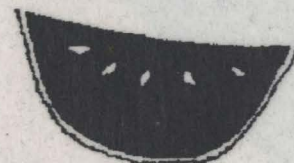
Right from the Oven 3.25

### ASSORTED WARM BREADS

with a Special Goat Cheese Spread 4.50

### CROSTINI

with Pate & a Quail Egg 5.75



## Salads

Available in a Larger Portion as a Main Course

### CAESAR SALAD

with Lots of Garlic and Anchovy 6.25

### CURLY ENDIVE SALAD

with Gorgonzola, Walnuts & Dates 6.75

### HOT GRILLED SALAD

Grilled Greens in a Sun Dried Tomato Dressing  
with Fried Calamari 7.00

### SPINACH SALAD

with Mushrooms, Eggs and Warm Pancetta  
Dressing 6.50

### ARUGULA and ORANGE SALAD

with Fresh Artichoke and Toasted Almonds 6.75

### MIXED GREENS

Mixed Greens with a Simple Oil &  
Vinegar Dressing 4.75



## Pizzetta

### CRISPY THIN CRUST PIZZAS

with Marinara, Cacciocella & Mozzarella  
Cheeses 8.75

with Roasted Eggplant, Sweet Peppers, Goat  
Cheese & Sicilian Olives 8.75

with Porcini Mushrooms, Roasted  
Garlic and Sweet Onions 9.50





## Pasta

### ANGEL HAIR

with Veal, Prosciutto & Porcinis in a Mushroom-Veal Sauce 8.50 / 17.00

### RAVIOLI

Filled with Grilled Chicken, Parmesan Cheese and Winter Squash 6.75 / 12.50

### LINGUINI

with PESTO or TOMATO SALSA with Basil & Pinenut Pesto Sauce or Fresh Tomato, Garlic and Basil Sauce. 6.00 / 11.00

### BLACK PEPPER FETTUCINI

Shredded Lamb & Lamb Jus, Olives, Garlic, Rosemary & Tomato Sauce 7.50 / 14.00

### SPAGHETTI CARBONARA

with Pancetta, Eggs and Parmesan 7.75 / 14.00

### CONCHIGLIE BOLOGNESE

Pasta Shells in a Rich Meat Sauce with Vegetables 7.50 / 14.00

### LASAGNA VERDE

Spinach Pasta Layered with Beef, Sausage, Chicken, Romano Cheese and Grilled Vegetables. Served with Marinara Sauce 13.25

### VEGETARIAN FETTUCINI

Green Vegetables, Basil and a Tart Parmesan Sauce 7.25 / 13.75

### VERMICELLI 'PUTTANESCA'

with Red Wine, Tomato, Capers, Anchovies, Sicilian Olives & Parsley 6.00 / 11.00

### PUTTANESCA CALAMARI

The above Preparation with Calamari 14.00

### PAPPARDELLE

with Braised Rabbit, Grilled Portabella Mushrooms and Pearl Onions 14.50



## Regional Main Dishes

### ROASTED COUNTRY CHICKEN 'CACCIATORA'

with Pancetta, Tomato & Mushrooms 14.75

### EGGPLANT PARMESAN

Accompanied by Angel Hair Pasta with Pesto Sauce 13.25

### GRILLED PORK BRACIOLA

Rolled Loin of Pork, Stuffed with Dried Apricots, Pistachios and Cherries. Served with Mashed Sweet Potatoes and Apple Pomegranate Sauce 17.00

### SAUTEED SHRIMP 'SCAMPI'

Six Shrimp sauteed in Butter, Garlic, Tuscan Olive Oil and Herbs, with Fresh Asparagus and a Risotto Cake 19.00

### GRILLED SALMON

with Mashed Red Bliss Potatoes and a Warm Vinaigrette 18.00

### BRAISED VEAL SHANK 'OSSO BUCO MILANESE'

with Vegetable Risotto 16.25

### GRILLED TUNA STEAK

with an Eggplant and Garlic Tart 16.50

### STEAK FLORENTINE

Grilled Porterhouse Rubbed with Extra Virgin Olive Oil and Cracked Black Pepper. Served with Roasted Potatoes 17.50

### GRILLED LEG OF LAMB

Marinated Lamb with Pepper-Garlic Jus and Roasted Baby Beets 16.50

### STUFFED VEAL SALTIMBOCA

Veal Filled with Prosciutto, Sage and Pecorino Cheese. Served with a Vermicelli Cake 18.00

### STEAMED TROUT

with a Broiled Tomato and Fresh Green Herb Sauce 15.75

### GRILLED DUCK

Marinated Half Duckling with Asparagus and Grilled Potatoes 16.75

Please Inform us of any allergies, Ingredients are not all listed.

Please, No Pipes or Cigars.

18% Gratuity added to Parties of 8 or more.

All items on this menu are available for TAKE OUT. Place your order at the front desk or call 723-6800.

Dining room table decorations and all works of art in the cafe are available for purchase. The price lists are available at the front desk.





