APPETIZERS

HOT ANTIPASTO
Baked Stuffed Mushroom, Artichoke Heart, Marinated Mussels & Foccacia Filled w/Shrimp and Sage 8.50

COLD ANTIPASTO
Goat Cheese & Prosciutto Roulade, Chicken Salad, Mortadella & Marinated Peppered Cheese 8.25

SAUTEED SHRIMP 'SCAMPI'
Three Shrimp with Garlic, Olive Oil & Anchovies 8.50

COLD STUFFED BEEF 'BRACIOLA'
Filled with Spinach, Pancetta & Egg 7.50

MASHED POTATO CAKE
with Mozzarella, Provolone, Mortadella & Parmesan (Naples) 6.50

STEWED BABY CLAMS
with Tomatoes and Capers 6.75

CRISPY CHICKEN WINGS & FRIED TALLEGIO CHEESE
with Tomato Rosemary Sauce 6.75

BREAD & VEGETABLE SALAD ‘PANZANELLA’
A Pepper, Tomato, Onion & Bread Salad with Marinated Tuna 6.25

THREE ITALIAN CHEESES WITH GRAPES
Tallegio, Smoked Scarmorza & Ricotta de Salata 7.50

SOUPS

CHICKEN & ESCAROLE SOUP
with Tiny Meatballs 5.00

ROASTED GARLIC SOUP
Roasted Garlic Cream Soup with Poached Shrimp & Chives 5.50

RISOTTO
Prepared with Superfino Carnaroli Risotto, Italy's Finest Short Grain Rice

RISOTTO with Porcini Mushrooms, Peas & Parmesan 7.50

RISOTTO with Braised Rabbit, Salami, Cherry Tomatoes & Roasted Red Peppers 7.25

BREADS

A BASKET OF GARLIC-PARMESAN BREAD
Right from the Oven 3.25

BRUSHETTA
Crispy Toasted Bread topped with Sauteed Escarole, Pine nuts & Cacioavella Cheese 4.50

SAUSAGE CROSTINI
Grilled & Baked Slice of Bread topped with Sausage, Oregano & Melted Mozzarella 5.00

ASSORTED WARM BREADS
served with a Special Goat Cheese Spread 4.50

SALADS
Salads are Available in a Larger Portion as a Main Course

CAESAR SALAD
with Lots of Garlic and Anchovy 6.25

CAESAR SALAD WITH SMOKED CHICKEN
and Roasted Red Pepper 7.75

GORGONZOLA SALAD
with Bibb Lettuce, Romaine, Mushrooms & Bacon 6.75

HOT GRILLED SALAD
Grilled Winter Greens in a Sun Dried Tomato Dressing with Fried Calamari 7.00

MIXED GREENS
Mixed Greens with a Simple Oil & Vinegar Dressing 4.75

PIZZETTA

CRISPY THIN CRUST PIZZAS
with Tuna & Tomatoes (Calabria) 9.50
with Sausage & Smoked Tomatoes 9.25
with Eggplant & Mushrooms 8.75
White Pizza with Artichokes, Olives, Onions & Romano Cheese 9.00

PIZZA CAMPOFRANCO
A Special Two Layered Pizza made with Light Brioche Dough, Tomato Sauce, Prosciutto, Mozzarella & Parmesan Cheeses (Sicily) 9.50
PASTE

Most of the Pasta Dishes are Available in an Appetizer Portion or as a Main Course

RAVIOLI
Stuffed with Porcini & Roman Mushrooms, Chicken, Spinach & Onion (Trentino) 6.75 / 12.50
LINGUINI
with Basil & Pine Nuts Pesto Sauce (Liguria) 6.00 / 11.00
PAPPARDELLE NOODLES
with Duck, Prosciutto, White Wine & Tomatoes (Tuscany) 7.50 / 14.25
LASAGNA
Free Form Lasagna with Chicken, Sausage & Vegetables 13.25
SPAGHETTI 'CARBONARA'
Tossed with Pancetta, Eggs, Pepper, Parsley, Grated Cheese & a touch of Cream (Latium) 6.75 / 12.50
SPAGHETTI 'FRA DIAVLO'
in a Spicy Tomato Sauce with Swordfish & Eggplant (Sicily) 7.75 / 14.25
LINGUINI
with Clams & Clam Broth, White Wine, Shallots, Garlic & Herbs (Campania) 6.75 / 13.25
SPAGHETTI
with Garlic, Seasoned Olive Oil & Herbs 5.00 / 9.50
POTATO GNOCCHI
with Lamb & Lamb Jus, Garlic, Rosemary & Saffron Tomato Sauce (Sardinia) 7.50 / 14.00
VERMICELLI 'PUTTANESCA'
in a Tomato Sauce with Olive Oil, Capers, Olives, Chopped Shallots & Parsley (Campania) 6.00 / 11.00
ANGEL HAIR
Tossed in a Light Tomato Sauce with Chicken & Tiny Meatballs 7.00 / 13.75
PADUAN MACCHERONI PIE
Game Meats, Mushrooms and Penne Pasta Baked in Pastry (Veneto) 15.25

REGIONAL MAIN DISHES

GRILLED CHICKEN
Lemon Marinated Chicken with Fresh Vegetables (Tuscany) 14.00

EGGPLANT PARMESAN
Accompanied by Angel Hair Pasta with Pesto Sauce 12.50

ROLLED VEAL SCALOPPINE
Stuffed with Ground Veal, Mozzarella & Portabella Mushrooms with Sage Polenta & Pizzaiola Sauce 17.75

SHRIMP SCAMPI
Six Shrimp sauteed with Garlic, Olive Oil & Herbs. Served with Linguine 17.75

MIXED GRAND BOILED MEAT DINNER 'BOLITO MISTO'
Our Rendition of the Classic and Traditional Northern Italian Dinner. A Selection of Beef, Chicken, Veal Tongue, Cotechino Sausage & Zampone (Stuffed Pig's Foot) with Green Herb Sauce 16.00

BRAISED VEAL SHANK 'OSSO BUCCO MILANESE'
with Vegetable Risotto (Lombardy) 15.00

BAKED TUNA STEAK
with Bread Crumbs, Olive Oil, Tomato & Anchovy
Served with a Potato, Olive & Tomato Casserole (Sicily) 17.50

STEAK FLORENTINE
Classic Tuscan Simplicity, A Grilled T-Bone Steak with Marinated & Grilled Potatoes (Tuscany) 24.00

GRILLED SWORDFISH
Basted with Tomato, Olive Oil & Lemon
Served with Stuffed Eggplant Rolls 18.50

ROASTED COUNTRY CHICKEN 'CACCIA'TORA'
with Pancetta, Tomato & Mushrooms (Abruzzi) 14.75

GRILLED SMOKED PORK CHOP
with a Ricotta & Spinach Cannelloni and Bolognese Sauce 16.25

NEAPOLITAN SQUID
Stuffed Baby Squid with a Spicy Garlic, Tomato, Olive & Hot Pepper Sauce (Campania) 14.50

RABBIT CACCIA'TORA'
Braised with Onions, Peppers, Tomatoes & Mushrooms with White Beans & Pasta 17.00

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 at the front desk.
This menu premieres both a new cover design and a new food direction for Rocco's. The Italian items on our International menu were regularly our most popular. We began to concentrate our attention on the wonderful foods of Italy as the primary focus of a new menu concept. You are holding the end result of this process, a menu that travels among the many regions of Italy. When we found the roots of a dish to be traceable, we have indicated a region of origin. These appellations are bound to lead to some debate, but what could be more Italian?
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