

Lunch Menu

Antipasti

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| BRUSCHETTA SORPRESA | 4.95 |
| Ask your server for our daily surprise Bruschetta | |
| CARPACCIO CON ARUGULA | 10.95 |
| Named after the 15th century Venetian painter, thinly sliced aged beef drizzled with infused white truffle oil, topped with Parmigiano Reggiano shavings, arugula, capers and lemon | |
| FRITTO MISTO ALLA LIGURE | 9.95 |
| From the Ligurian Riviera, lightly floured calamari, shrimp and zucchini served with a Sicilian sun-dried tomato aioli | |
| SALMONE AFFUMICATO | 9.95 |
| Smoked wild salmon topped with capers, red onions, extra virgin olive oil and lemon | |

Insalate

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| INSALATA DI CESARE | 5.95 |
| Chopped romaine hearts tossed in our home made Caesar dressing served with mini croutons and shaved parmesan cheese | |
| Add Salmon | 5.00 |
| Add Chicken | 4.00 |
| INSALATA DELLA CASA | 5.95 |
| Spring mixed greens, diced tomatoes, grilled red onions served with our house dressing | |
| CAPRESE | 9.95 |
| The island of Capri's most famous appetizer with sliced mozzarella, ripe tomatoes, cold-pressed extra virgin olive oil and fresh basil | |

Panini

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| AL POLLO | 9.95 |
| Balsamic marinated chicken breast with sautéed mushrooms and eggplant | |
| DI TONNO E CARCIOFI | 9.95 |
| Italian tuna sandwich with an olive tapenade and artichoke hearts | |
| PANINO DI PROSCIUTTO MOZZARELLA E POMODORI | 9.95 |
| Traditional Italian sandwich with prosciutto, mozzarella cheese, fresh tomatoes, and a drizzle of extra virgin olive oil | |
| PANINO VEGETARIANO | 7.95 |
| Zucchini, peppers, eggplant and provolone cheese | |

Pasta

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| PAPARDELLE AL PESTO GENOVESE | 10.95 |
| Fresh papardelle sautéed with fresh pesto (basil, pine nuts, extra virgin olive oil and pecorino cheese) | |
| PENNETTE ALLA VESUVIANA | 10.95 |
| Pennette pasta tossed in a light fresh tomato garlic sauce, topped with diced fresh mozzarella and basil | |
| LINGUINE ALLE VONGOLE VERACE | 12.95 |
| Linguine served with imported whole baby clams and your choice of red or white clam sauce | |
| GNOCCHI AL POMODORO E BASILICO | 11.95 |
| Fresh homemade ricotta gnocchi tossed in our award winning tomato and basil sauce | |
| FETTUCCHINE AL POMODORO E BASILICO | 10.95 |
| Fresh fettuccine pasta tossed in our award winning tomato sauce | |
| PENNE ALLA VODKA | 10.95 |
| Pennette pasta tossed in a vodka flavored tomato cream sauce topped with shaved Parmigiano | |
| RIGATONI ALLA ZOZZONA | 11.95 |
| Sautéed pieces of extra lean sausage and onions with White wine fresh herbs and finished with a light cream sauce | |

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| LASAGNA DELLO CHEF ALLA BOLOGNESE | 12.95 |
| Homemade pasta sheets layered with mozzarella, Parmigiano, Bolognese style ragu and an Italian style bechamel sauce | |

Pollo

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| PETTO DI POLLO AL MARSALA | 10.95 |
| Chicken breast sautéed with mushrooms and served with a traditional Marsala sauce | |
| POLLO ALLA ROCCO | 11.95 |
| Breast of chicken topped with roasted peppers, prosciutto and Fontina cheese deglazed with white wine, finished with a rich demi glace sauce and served with vegetables of the day | |
| POLLO PARMIGIANA CON PENNE | 8.95 |
| Lightly breaded chicken breast topped with tomato sauce and provolone cheese, served with penne al pomodoro | |

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| PETTO DI POLLO ALLA MILANESE | 7.95 |
| Lightly breaded chicken breast served with house salad | |

Carni

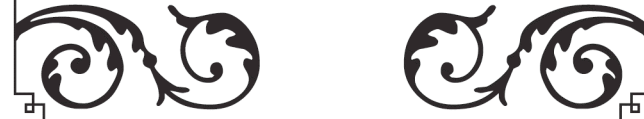
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| SCALOPPINE DI VITELLO ALLA ROCCO | 15.95 |
| Veal scaloppine topped with roasted peppers, prosciutto And Fontina cheese deglazed with white wine, finished with a rich demi glace sauce and served with vegetables of the day | |
| SCALOPPINE DI VITELLO AL MARSALA | 13.95 |
| Veal scaloppine sautéed with mushrooms and served with a traditional Marsala sauce | |
| PICCATA DI VITELLO AL LIMONE | 13.95 |
| Veal scaloppine with a lemon, butter and parsley sauce | |



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Dinner Menu

Antipasti freddi

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| PIATTO ASSAGINI Traditional assorted appetizer of Italy's finest | 9.50 |
| BRUSCHETTA SORPRESA Ask your server for our daily surprise bruschetta | 6.00 |
| *CAPRESE The island of Capri's most famous appetizer with sliced mozzarella, ripe tomatoes, cold-pressed extra virgin olive oil and fresh basil | 14.95 |
| SALMONE AFFUMICATO Smoked wild salmon topped with capers, red onions, extra virgin olive oil and lemon | 9.95 |
| *CARPACCIO CON ARUGULA Named after the 15th century Venetian painter, thinly sliced aged beef drizzled with infused white truffle oil, topped with Parmigiano Reggiano shavings, arugula, capers and lemon | 11.95 |

Antipasti caldi

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| *FRITTO MISTO ALLA LIGURE From the Ligurian Riviera, lightly floured calamari, shrimp and zucchini served with a Sardinian sun-dried tomato aioli | 10.95 |
| *GAMBERONI AL GORGONZOLA Shrimp flambéed with a Vecchia Romagna Brandy and finished in a Gorgonzola cheese reduction | 13.00 |
| FUNGHI RIPIENI ALLA JOJO A Calabrian treasured recipe of roasted mushroom caps filled with a mixture of sausage, red bell peppers, shallots and Mascarpone cheese | 9.00 |

Insalate

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| INSALATA DELLA CASA Spring mix, diced tomatoes, grilled red onions served with our house vinaigrette | 6.00 |
| INSALATA DI CESARE Chopped romaine hearts tossed in our home made Caesar dressing served with mini croutons and shaved parmesan cheese | 6.00 |

Zuppa

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| ZUPPA DEL GIORNO | 6.00 |
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Primi piatti

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| *RISOTTO DEL GIORNO | MARKET PRICE |
| LINGUINE ALLE VONGOLE VERACE Linguine served with imported whole baby clams and your choice of red or white clam sauce | 18.00 |
| TORTELLONI ALL'EMILIANA Tortelloni filled with assorted light cheeses and served with a light pink cream sauce with smoked ham and green peas | 18.00 |
| PAPARDELLE AL PESTO GENOVESE Fresh papardelle sautéed with fresh pesto (basil, pine nuts, extra virgin olive oil and pecorino cheese) | 15.95 |
| GNOCCHI ALLA TRENTINA Homemade ricotta gnocchi tossed with speck, imported mix of wild mushrooms and aurora sauce | 16.95 |
| FETTUCCINE ALLA BOLOGNESE Fresh fettuccine tossed with an authentic Bolognese ragu style meat sauce | 14.95 |
| FETTUCCINE AL POMODORO Fresh fettuccine pasta tossed in our award winning tomato sauce | 13.95 |
| RIGATONI ALLA ZOZZANA Sautéed pieces of extra lean sausage and onions with white wine fresh herbs and finished with a light cream sauce | 14.95 |
| *LASAGNETTE ALLA GENOVESE Open face lasagna with shrimp, scallops and lobster braised in a white wine tomato basil cream sauce topped with shaved Parmigiano Reggiano cheese and basil | 21.95 |
| *LASAGNA DELLO CHEF ALLA BOLOGNESE Homemade pasta sheets layered with mozzarella, Parmigiano, Bolognese style ragu and an Italian style bechamel sauce | 15.95 |
| LINGUINE FRUTTI DI MARE Shrimp, scallops, lobster, mussels and clams sautéed with garlic, white wine and fresh tomatoes | 22.95 |

Secondi

Pesce

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| PESCE DEL GIORNO Fresh catch of the day | MARKET PRICE |
| GAMBERONI ALLA GRIGLIA CON ERBETTE Grilled large prawns marinated in herbs and olive oil served with house vegetables and roasted potatoes | 27.50 |

Pollo

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| PETTO DI POLLO ALLA FIORENTINA Chicken breast topped with prosciutto, spinach and Fontina cheese finished with a white wine demi glace sauce | 18.00 |
| PETTO DI POLLO ALLA MILANESE Lightly breaded chicken breast fried in extra virgin olive oil served with house salad | 14.95 |
| PETTO DI POLLO ALLA GRIGLIA CON ERBETTE Italian herb marinated breast of chicken grilled to perfection served with house vegetables, potatoes with a balsamic drizzle | 15.95 |

Le carni

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| SCALOPPINE DI VITELLO AI CARCIOFI Veal sautéed with tender artichoke hearts in a white wine sauce | 22.00 |
| *SCALOPPINE DI VITELLO ALLA ROCCO Veal scaloppine topped with roasted peppers, prosciutto and Fontina cheese deglazed with white wine, finished with a rich demi glace sauce and served with vegetables of the day | 24.00 |
| COSTATA DI VITELLO ALLA GRIGLIA Grilled veal chop served with imported mushrooms in a cognac sauce | 32.00 |
| *FILETTO AL GORGONZOLA Beef tenderloin* topped with a melted imported Gorgonzola sauce served over roasted potatoes | 32.00 |
| COSTATA D'AGNELLO AL PISTACCHIO Pan seared lamb chops brushed with a light Dijon mustard sauce and crusted with crushed pistacchio then finished with a white wine demi glace sauce | 32.00 |
| COSTATA DI MAIALE ALLE PRUGNE E PORTO Pan seared pork chop sautéed with shallots and dried prunes in a port wine sauce | 19.95 |
| *LOMBATA ALLA MILANESE Flattened veal chop lightly breaded and sautéed in olive oil, served with fresh diced tomatoes, arugula, radicchio, lemon juice, balsamic vinegar and extra virgin olive oil | 29.95 |

Contorno

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| ASPARAGUS | 7.00 |
| HOUSE VEGETABLES | 6.00 |
| ROASTED POTATOES | 5.00 |
| SAUTEED SPINACH | 6.00 |
| GRILLED EGGPLANT | 7.00 |

* Rocco's signature dishes!

* Steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness