

## Antipasti

Calamari and Shrimp, fried or sautéed	9.49
Fried Oysters with Lemon, Butter, Herb Sauce	8.49
Shrimp Alessandra (Scampi Style)	10.99
Baked Goat Cheese Pomodoro	7.49
Shrimp Charles (Shrimp Cocktail)	9.99
Bella Baci (Italian Kisses)	10.49
Jumbo Crab Cake with Remoulade Sauce	10.99
Ravioli Fritto	6.49
Mushroom Bruschetta	6.49

## Insalata E Zuppa

Spicy Pecan Salad	7.49		
<i>Our house specialty with spicy pecans, apples, and gorgonzola crumbles.</i>			
Caesar Salad	5.99		
Spinach Salad – with hazelnut goat cheese medallion	6.99		
Italian Salad	5.99		
<i>Add to any salad:</i>			
Portabella mushrooms	3.50	Tilapia	7.00
Chicken	4.50	Salmon	7.00
Shrimp	5.50		
Tomato Caprese	10.49		
<i>Sliced Beefsteak tomatoes topped with mozzarella, drizzled with pine nut balsamic reduction.</i>			
Tomato Basil Zuppa	cup 2.99 bowl 4.49		
Soup of the Day	cup 2.99 bowl 4.49		

## Pizza & Bread

Great authentic homemade Italian style pizza with dough made fresh daily.

Margherita	9.99
Pepperoni or Italian Sausage	10.99
ADDITIONAL AVAILABLE TOPPINGS	red & green bell peppers, red & yellow onions, Kalamata olives, fresh tomatoes, artichokes, fresh basil, roasted garlic, pine nuts, shrimp, chicken, Mozzarella, pesto sauce
	* ADDITIONAL CHARGE PER ITEM

## Pasta

Add a side Caesar Salad, Italian Salad or Cup of Soup for 2.99

Pasta Rocco	16.99				
<i>Grilled chicken tossed with Fettuccine Alfredo, mushrooms and peas.</i>					
Pasta Johnny	17.99				
<i>Sautéed shrimp in a garlic lemon-butter white wine sauce with sautéed mushrooms and red bell peppers served over Fettuccine Alfredo.</i>					
Bella Ravioli	14.99				
<i>Stuffed with Ricotta and spinach in a rosé cream sauce.</i>					
Pasta Analisa	12.99				
<i>Diced roasted eggplant, zucchini, yellow squash, peas and peppers tossed with penne pasta in a spicy marinara sauce.</i>					
Penne E Pollo	13.99				
<i>Grilled breast of chicken, basil and roasted garlic, tossed with goat cheese in a fresh tomato garlic sauce.</i>					
Spaghetti					
with meat sauce	11.99	with meatballs	11.99	with sausage	11.99
Pomodoro E Parmegiana with Angel Hair Pasta					
with eggplant	11.99	with chicken	13.99	with veal	15.49
Lasagna (beef)	17.99				
<i>Homemade pasta sheets layered with three cheeses, meat sauce, and garlic, topped with Pomodoro sauce.</i>					

At your request, all entrées can be cooked without any sauce or seasoning.

An 18% gratuity will be added for parties of 6 or more.



## From the Sea

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Add a side Caesar Salad, Italian Salad or Cup of Soup for 2.99

<b>Shrimp Piazza</b> Shrimp finished in a Pernod basil sauce.	17.49
<b>Trout Traina</b> Freshwater trout, rolled in hazelnuts and grilled, topped with lemon butter.	19.99
<b>Grilled Shrimp Italiana</b> Two shrimp skewers with red bells, zucchini, yellow squash and red onions, cooked over mesquite and served on Sicilian rice with a spicy marinara sauce.	19.49
<b>Salmon Alessondra</b> Grilled salmon topped with crab and served in a lemon caper butter sauce.	21.99
<b>Pesce Alla Griglia</b> Dusted with herbed breadcrumbs, grilled and topped with lump crab meat and a lemon butter sauce.	23.99
<b>Argosta E Carne</b> 7-8 oz. filet mignon and a 5 oz. lobster tail.	29.99
<b>Pesce Romano</b> Sautéed filet topped with artichoke hearts, sundried tomatoes and Kalamata olives with a side of lemon butter sauce, served with a green bean medley.	22.99

All seafood entrées served with Sicilian rice, seasonal vegetables and Panne Petronella.

## Pollo

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Add a side Caesar Salad, Italian Salad or Cup of Soup for 2.99

<b>Pollo Lucia</b> Golden brown grilled chicken breast generously topped with lots of garlic.	12.99
<b>Pollo Caprino</b> Mesquite grilled breast of chicken, topped with Caprino cheese in a lemon basil butter sauce.	14.99
<b>Marsala Alla Griglia</b> Mesquite grilled chicken breast, topped with mushroom Marsala sauce.	16.99
<b>Pollo Piazza</b> Two 4 oz. butterflied chicken breasts stuffed with prosciutto and Fontina cheese, grilled over mesquite and topped with mushroom lemon butter sauce.	18.99
<b>Chicken Picatta</b> Pan-sautéed chicken breast topped with capers and lemon chardonnay sauce.	17.99

All chicken entrées served with garlic mashed potatoes & sautéed spinach and Panne Petronella

## Specialties from Rocco's Grill

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Add a side Caesar Salad, Italian Salad or Cup of Soup for 2.99

<b>Lamb Rack</b> Rocco's favorite! Mesquite grilled rack of lamb served over mashed potatoes with a fresh mint orange mustard sauce.	23.99
<b>Filet Antonio</b> Tenderloin	24.99
<b>Filet Mignon</b> Bacon-wrapped filet.	25.99
<b>Pepper Steak Marsala</b> Tenderloin crowned in course black pepper, grilled and served with a creamy mushroom Marsala sauce - Rocco's favorite!	25.99
<b>Veal Marsala</b> Thin slices of veal, sautéed and topped with Marsala sauce, served with Fettuccine Alfredo.	22.99

Steaks and lamb cooked to your specification and served with sautéed seasonal vegetables, garlic mashed potatoes and Panne Petronella.

~ water served upon request ~

Prices subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.