



*Antipasti freddi*

<b>VITELLO TONNATO</b>	15.50
Roasted veal, chilled and thinly sliced, served with a lightly fragrant tuna and capers sauce	
<b>ANTIPASTO PER DUE</b>	31.00
A selection of Italian cold cuts, marinated vegetables, and cheese	
<b>CAPRESE</b>	18.95
The island of Capri's most famous appetizer with mozzarella, ripe tomatoes, extra virgin olive oil and fresh basil	
<b>SALMONE AFFUMICATO</b>	20.00
Smoked wild salmon topped with capers, red onions, extra virgin olive oil and lemon	
<b>CARPACCIO CON RUCOLA</b>	14.50
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	

*Antipasti caldi*

<b>FRITTO MISTO ALLA LIGURE</b>	26.00
From the Ligurian Riviera, lightly floured calamari, shrimp and zucchini served with a Sicilian sun-dried tomato aioli	
<b>BRUSCHETTA SORPRESA</b>	MARKET PRICE
Ask your server for our daily surprise Bruschetta	
<b>GAMBERONI AL GORGONZOLA</b>	16.75
Shrimp flambéed with a Vecchia Romagna Brandy and finished in a Gorgonzola cheese reduction	

*Insalate*

<b>DELLA CASA</b>	7.95
Spring mix, diced tomatoes, julienne carrots, served with our house vinaigrette	
<b>DI CESARE</b>	7.95
Chopped romaine hearts tossed in our home-made Caesar dressing, served with mini croutons and shaved parmesan cheese	
<b>RUCOLA E PARMIGIANO</b>	11.25
Arugula, julienne tomatoes, Parmigiano shaves in extra virgin olive oil and lemon dressing	

*Zuppa*

<b>ZUPPA DEL GIORNO</b>	MARKET PRICE
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## *Primi piatti e Pasta*

<b>RISOTTO DEL GIORNO</b>	MARKET PRICE
<b>SPAGHETTI ALLE VONGOLE VERACE</b>	<b>27.00</b>
Spaghetti served with imported whole baby clams and your choice of red or white clam sauce	
<b>RAVIOLI DELLO CHEF</b>	MARKET PRICE
Daily Specials of homemade ravioli	
<b>PAPPADELLE ALLA TOSCANA</b>	23.95
Artichoke hearts, mixed mushrooms, sun-dried tomatoes and arugula, tossed with garlic and olive oil	
<b>GNOCCHI ALLA TRENTINA</b>	25.50
Home-made ricotta gnocchi tossed with speck, imported mix of wild mushrooms and aurora sauce	
<b>SEASONAL PAPPARDELLE</b>	MARKET PRICE
Pappardelle in a featured sauce (ask wait staff)	
<b>FETTUCCINE ALLA BOLOGNESE</b>	24.95
Fresh fettuccine tossed with an authentic Bolognese ragu-style meat sauce	
<b>FETTUCCINE AL POMODORO</b>	21.00
Fresh fettuccine pasta tossed in our award winning tomato sauce	
<b>RIGATONI ALLA ZOZZONA</b>	26.50
Sautéed pieces of extra lean sausage and onions, with white wine, fresh herbs and finished with a light cream sauce	
<b>*PAPARDELLE ALLE CINQUE TERRE</b>	31.50
Pappardelle with shrimp, scallops and lobster, braised in a white wine tomato basil cream sauce, topped with shaved Parmigiano Reggiano cheese and basil	
<b>*LASAGNA DELLO CHEF ALLA BOLOGNESE</b>	26.50
Home-made pasta sheets layered with mozzarella, Parmigiano, Bolognese style ragu and an Italian style béchamel sauce	
<b>SPAGHETTI FRUTTI DI MARE</b>	31.50
Shrimp, scallops, lobster, mussels, and clams sautéed with garlic, white wine and fresh tomatoes	
<b>SPAGHETTI CARBONARA</b>	26.00
Spaghetti sautéed with Italian pancetta in a creamy egg yolk pecorino sauce	
<b>GLUTEN FREE PASTA</b>	7.00
With choice of sauce (longer wait due to cooking time)	



*Pesce*

**PESCE DEL GIORNO** . . . . . MARKET PRICE  
 CATCH OF THE DAY

**GAMBERONI ALLA GRIGLIA CON ERBETTE** . . . . . 39.00  
 Grilled large prawns, marinated in herbs and olive oil, served with house vegetables and roasted potatoes

*Pollo*

**PETTO DI POLLO ALLA CAPRESE** . . . . . 26.25  
 Chicken breast, pan-seared, topped with fresh tomato and smoked mozzarella in a white wine and demi-glace sauce

**POLLO ALLA PARMIGIANA** . . . . . 25.25  
 Chicken breast with tomato sauce, mozzarella, served with rigatoni pasta

**PETTO DI POLLO ALLA MILANESE** . . . . . 24.50  
 Lightly breaded chicken breast served with house salad

**POLLO AI CARCIOFI** . . . . . 25.50  
 Breast of chicken, pan-seared in a white wine, capers, and artichoke hearts sauce

**PETTO DI POLLO ALLA GRIGLIA CON ERBETTE** . . . . . 26.50  
 Italian herb marinated breast of chicken, grilled and served with house vegetables and potatoes with a balsamic drizzle

**POLLO AL MARSALA** . . . . . 27.00  
 Chicken breast with mushroom Marsala sauce

**\*MELANZANE ALLA PARMIGIANA** . . . . . 24.00  
 Baked eggplant topped with marinara, basil, whole milk, and mozzarella di bufala

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



*Le Carni*

<b>VITELLO AL MARSALA</b> . . . . .	29.00
Veal scaloppine with mushrooms and Marsala sauce	
<b>SCALOPPINE DI VITELLO AI CARCIOFI</b> .. . . .	29.00
Veal sautéed with artichoke hearts, in a white wine sauce	
<b>SCALOPPINE AL VINO BIANCO</b> . . . . .	29.00
Veal scaloppine, fresh sage, in a white wine sauce, with a touch of love	
<b>*SCALOPPINE DI VITELLO ALLA ROCCO</b> . . . . .	31.00
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	
<b>VITELLO ALLA PIZZAIOLA</b> . . . . .	29.00
Veal scaloppine, capers, and oregano, in a hearty tomato and white wine sauce	
<b>*COSTATA DI VITELLO ALLA GRIGLIA</b> . . . . .	46.00
Grilled veal chop served with wild imported mixed mushrooms in a cognac sauce	
<b>*FILETTO AL GORGONZOLA</b> . . . . .	48.95
Beef tenderloin** topped with a melted imported Gorgonzola sauce, served over roasted potatoes	
<b>*LOMBATA ALLA MILANESE</b> . . . . .	45.00
Flattened veal chop, lightly breaded and sautéed in olive oil, served with fresh julienne tomatoes, arugula, lemon juice, balsamic vinegar, and extra virgin olive oil	

*Contorno*

<b>HOUSE VEGETABLES</b> . . . . .	7.25
<b>ROASTED POTATOES</b> . . . . .	7.25
<b>SAUTEED SPINACH</b> . . . . .	8.50
<b>ASPARAGI ALLA PARMIGIANA</b> . . . . .	10.95
(Asparagus gratinated with Parmigiano Reggiano)	

\*Rocco's signature dishes!

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