

Rocchino's

ITALIAN COAL OVEN

COLD ANTIPASTI

SPECIAL ANTIPASTI PLATTER \$11

(select one mozzarella)

Fiore di latte · mozzarella di bufala · burrata

(select one accompaniment)

Vine ripe tomatoes and basil · roasted peppers · eggplant caponata · assorted olives

CHEESES \$6/EACH

Parmigiano-Reggiano · Gorgonzola Dolce (cow/soft)

Pecorino gran cru (sheep/firm) · Taleggio (cow/soft) · Asiago d'Allevio

Fontina val d'aosta (cow/semi-firm) · Fontina

SALUMI \$6/EACH

Prosciutto di parma (pork) · Speck (pork) spicy / Sweet sopressata (pork)

Capicola (pork) · Bresaola (beef) · Hot napoletana sausage (pork)

TASTING BOARD OF 3 & 3 FOR \$20

chef's selection of salumi and cheeses

CAPRESE \$10

Fresh mozzarella, basil, roma tomatoes and balsamic glaze

CAPONATA \$8

Grilled eggplant and roasted peppers served chilled with toasted flatbread

ROASTED BEETS \$9

Atop Arugula with feta cheese, fresh basil, pistachio and balsamic glaze

FIRE ROASTED BRUSCHETTA \$6

With roasted peppers, feta cheese and crostini

TRADITIONAL BRUSCHETTA \$6

With tomato, onion, fresh basil and crostini

HOT ANTIPASTI

EGGPLANT ROLOTINI \$8

With ricotta cheese, spinach and Italian herbs

ROCCHINO'S MEATBALLS \$9

Prepared with beef, veal and pork; shaved pecorino romano and San Marzano tomato sauce

STUFFED ITALIAN LONG HOT PEPPERS \$9

Sharp provolone, San Marzano tomato sauce and prosciutto

PROSCIUTTO WRAPPED SHRIMP \$11

Stuffed with horeseradish, basil, oil and marinated tomatoes

CALAMARI FRITTI \$9

Fried calamari with San Marzano tomato sauce

MOZZARELLA FRITTI \$8

Fried fresh mozzarella with fresh basil and San Marzano tomatoes

ROCCHINO'S CASINO \$8

Top neck clams baked with bell pepper and bacon breading

GRILLED OCTOPUS \$12

Thinly sliced served with Arugula, marinated olives, lemon herb vinaigrette

P.E.I. MUSSELS \$11

1 lb. of steamed mussels with choice of red or white sauce

SALAD

ADD CHICKEN OR FRIED CALAMARI \$4 • ADD JUMBO SHRIMP \$5

ROCCHINO'S HOUSE SALAD \$8

Iceberg lettuce, garbanzo beans, carrots, tomatoes, red onion and croutons with red wine vinaigrette

CAESAR WEDGE \$9

Served with fresh white anchovies, roasted red peppers, pecorino crostini and house made Caesar dressing

ARUGULA \$10

Served with shaved fennel, pecorino romano cheese, prosciutto and sherry vinaigrette

ENTREES

COAL FIRED BAKED MANICOTTI \$14

Crepes, ricotta, San Marzano tomato sauce and mozzarella

GNOCCHI POMODORO \$14

House made potato gnocchi with basil Pomodoro sauce

FETTUCINI CARBONARA \$14

Pancetta, egg and parmesan cheese

ORECCHIETTE RUSTICA \$14

Broccoli rabe, sausage and canaloni beans

SPAGHETTI & MEATBALLS \$15

Served with San Marzano tomato sauce

RIGATONI BOLOGNESE \$15

With veal, pork and beef served with tomato sauce

PAPPARDELLE ALLA FUNGILLI \$15

In wild mushroom sauce and Italian herbs

TORTELLINI PESTO \$14

3 cheese tortellini with fresh basil pesto

TUSCAN CHICKEN \$17

Grilled marinated breast of chicken with zucchini and garlic mashed potatoes, topped with marinated cherry tomatoes

VITELLO CON GRANCHO \$22

Pan seared veal served with broccoli rabe, garlic mash and jumbo lump crab meat

SALMON SAN DANIEL \$19

With roasted potatoes, broccoli and cauliflower with lemon caper sauce

RISOTTO DI MARE \$19

Long cooked risotto, with mussels, clams, shrimp & calamari with tomato sauce

VEAL, CHICKEN OR EGGPLANT PARMESAN \$18

With house made gnocchi and broccoli rabe

CHEF'S CUT OF THE DAY M.P.

Ask your server for our prime cut steak served with garlic mashed and vegetable

COAL FIRED PIZZA

MARGHERITA 12

Fresh mozzarella, italian cheeses, crushed san marzano tomatoes, basil

EGGPLANT 12

Fresh ricotta, ricotta salata, basil, roma tomatoes

CLAMS AND BACON 13

Tomato sauce, pepper flakes, parmesan

SAUSAGE AND MEATBALL 14

Pizza sauce, blend of cheeses, green bell peppers

ARUGULA 14

Garlic and olive oil, mozzarella, prosciutto, aged balsamic vinegar

BROCCOLI RABE AND SAUSAGE 14

Marinara, mozzarella, pecorino and parmesan cheese

GORGONZOLA DOLCE 14

Arugula, prosciutto, orange blossom honey

WILD MUSHROOM 15

Taleggio cheese, capicola, olive oil and garlic

ZUCCA 13

Grilled zucchini, crimini mushrooms, cherry tomatoes, kalamata olives, goat cheese

BIANCO 13

Garlic cloves, rosemary oil, speck, mozzarella

RUSTICA 14

Rosemary oil, guanciale, potatoes, parmesan and mozzarella

FLORENTINE 13

Spinach, feta, roasted peppers, kalamata olives

CALABRESE 13

Italian long hot peppers, ricotta, marinara

PEPPERONI 14

Napolitana spicy sausage, pizza sauce and mozzarella

SIDE PLATES

BROCCOLI RABE \$6

SAUTEED BROCCOLI \$6

GRILLED ZUCCHINI \$6

GARLIC MASHED POTATO \$6

HERB ROASTED POTATO \$6

SWEET ITALIAN SAUSAGE \$6