



VINO

RED 6 oz / Btl

Ruffino Chianti DOCG	\$9.5 / \$38
Tuscany Italy	

Ruffino Aziano Chianti Classico DOCG	\$49
Tuscany Italy	

Ruffino Riserva Ducale Chianti Classico	\$78
Tuscany Italy	

Bolla Valpolicella	\$55
Veneto Italy	

Gabbiano Chianti IGT	\$45
Tuscany Italy	

Vino del Momento	
Ask your server about our rotating wine selection	

WHITE, ROSE & BUBBLES 6 oz / Btl

Ruffino Lumina Pinot Grigio	\$9.5 / \$38
Place Italy	

Santa Margherita Pinot Grigio	\$52
Trentino Italy	

Ruffino Orvietto Classico DOC	\$38
Umbria Italy	

Santa Margherita Rosé	\$55
Trentino Italy	

Ruffino Lumina Prosecco	\$12 / \$52
Veneto Italy	

Vino del Momento	
Ask your server about our rotating wine selection	

COCKTAILS & BEER

Negroni	\$12
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BB Coffee Negroni	\$13
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Old Fashioned	\$12
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Filthy Martini	\$14
Grey Goose Vodka Blue Cheese Olives	

Espresso Martini	\$14
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Spritz	\$14
Aperol Campari Select Limoncello St. Germain	

Vibrante Spritz (0%)	\$12
NA Martini Vibrante Grapefruit Soda	

Italian Lagers	\$9
Peroni Moretti	

DESSERTS

Ask your server about our delicious selection of desserts - all made in house!

Enjoy with an espresso, specialty coffee or digestif!

ANTIPASTI


SMOKED RICOTTA FRITTERS	\$14
Hand-rolled, breaded, deep fried and topped with our marinara and alfredo sauces.	

CUCINA BRUSCHETTA	\$14
Baguette crostini topped with our house bruschetta mix, EVOO, balsamic reduction and Parmigiano.	


MARKET ARANCINI	\$12
Crispy risotto ball with soft Havarti center. Mild or Spicy. Choice of Marinara, Alfredo or Basil Pesto.	
“The World Cup” All three sauces - \$2	

MARNEY’S MEATBALLS	\$12
Three delicious hand-rolled meatballs fired with our house-made marinara and Parmigiano.	

INSALATE

GIARDINO 	\$8 / \$14
Fresh greens, red onion, cherry tomatoes, cucumber, beets, goat cheese and walnuts. Balsamic honey dressing	
Add Chicken - \$6 Add Shrimp - \$8	

CAESAR	\$9 / \$15
Crisp romaine tossed in house-made dressing. Real bacon, garlic croutons and fresh grated parmigiano.	
Add Chicken - \$6 Add Shrimp - \$8	

CAPRESE 	\$19
Ripe tomatoes, fior di latte cheese, fresh basil leaves, balsamic reduction and EVOO.	

ZUPPA

STRACCIATELLA 	\$9
Chicken broth with egg, parsley, spinach and Parmigiano Reggiano - just like Nonna used to make!	

CREAM OF MUSHROOM 	\$12
Sauteed onions, garlic, celery and a delicious mix of mushroom blended into a smooth, creamy delight.	

SEAFOOD CHOWDER 	\$20
Creamy and hearty, loaded with fresh Fundy lobster, haddock, scallops, shrimp and baby clams.	



Gluten-Friendly Options

While some dishes are prepared without gluten-containing ingredients, our kitchen is not a gluten-free environment. Please inform your server of any allergies or dietary restrictions.



PASTA

- BACON & SCALLOP PAPPARDELLE

\$28

Thick cut egg noodle pasta with crispy bacon and seared scallops in our homemade Alfredo sauce.
- CHICKEN & BACON ALFREDO

\$24

Bacon, chicken and broccoli florets in our homemade Alfredo sauce.
- PASTA FORESTIERA

\$24

Chicken, portobello and cremini mushrooms, garlic and leek in our Marsala cream sauce.
- PASTA PRIMAVERA

\$20

Roasted red peppers, sautéed green peppers, onions, mushrooms and broccoli florets in our rosé cream sauce.
- SPAGHETTI & MEATBALLS

\$24

Homemade meatballs in our delicious marinara sauce. Just as classic and comforting as you would expect!
- CACIO E PEPE

\$22

Simple and delicious. Creamy Pecorino Romano and fresh cracked black pepper.
- GAMBERI AL PERNOD

\$26

Egg noodle pasta with garlic and leek, black pepper alfredo and jumbo shrimp, flamed in Pernod liqueur.
- ROC'S LASAGNA

\$26

Layered with beef, Italian sausage, garlic sauteed spinach, ricotta and mozzarella. Served with garlic bread and side salad (Giardino/Caesar)
- CHICKEN OR VEAL PARMIGIANA

\$26 / \$28

Hand breaded chicken or veal with our Marinara sauce and mozzarella. Served with spaghetti and garlic bread.

ALL PASTAS ARE SERVED WITH GARLIC BREAD

CREATE YOUR OWN PASTA \$16

- Pasta:

Pappardelle, Tagliatelle, Radiatori, Spaghetti
- Sauce:

Marinara, Alfredo, Rosé,
Olive Oil & Garlic, Butter & Parm
- Add:

Chicken (\$6), Meatballs (\$8), Scallops (\$12),
Shrimp (\$8), Sausage (\$6) Bacon (\$2), Onions (\$1),
Green Pepper (\$1), Red Pepper (\$1), Broccoli (\$1),
Mushrooms (\$1)

PIZZA ROMANA

- THE ANGELINO

\$22

Quattro Stagioni. Tomato sauce, mozzarella, Prosciutto di Parma, cremini mushrooms, marinated artichoke hearts and Kalamata olives.
- THE LORENZINA

\$22

Ortolana. Tomato sauce, mozzarella, bocconcini, cremini mushrooms, roasted red peppers, sun-dried tomatoes and goat cheese.
- THE VINCENZO

\$21

Carbonara. Tomato sauce, mozzarella, bacon, caramelized onions, cremini mushrooms, spinach minced garlic and an oven baked egg.
- THE DANIELE

\$21

Quattro Formaggi. White pizza with olive oil, garlic butter, cherry tomatoes, Parmigiano, bocconcini, mozzarella and goat cheese.
- THE NADIA

\$22

Pesto sauce, mozzarella, chicken, spinach, marinated artichoke hearts, goat cheese and sun-dried tomatoes.
- THE ROCCO

\$24

Tomato sauce, mozzarella, roasted red peppers, hot peppers, hot calabrese salami, capocollo, pepper salami and chili flakes.
- CANADESE

\$24

Tomato sauce, mozzarella, cremini mushrooms, pepperoni, bacon and ground beef.
- THE WORKS

\$24

Tomato sauce, mozzarella, Kalamata olives, green peppers, red onions, cherry tomatoes, cremini mushrooms, pepperoni, ground beef and bacon.
- MARGHERITA

\$20

Don't mess with a classic! Tomato sauce, fior di latte cheese and fresh basil.



Gluten-Free* Crust Available - \$4
While our gluten-free crust is made in-house without gluten-containing ingredients, our kitchen is not a gluten-free environment.

BAMBINOS (12 & UNDER)

- CLARA PIZZA

Cheese Pizza & Drink

\$12
- LUCIANO PIZZA

Pepperoni Pizza & Drink

\$12
- OLIVIA PASTA

Any Pasta/Sauce & Drink

\$12

