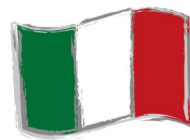




# ROCCO'S CUCINA

· food from the heart · cibo dal cuore ·



## VINO

### RED 6 oz / Btl

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

**Ruffino Aziano Chianti Classico DOCG** \$48  
Tuscany | Italy

**Ruffino Modus IGT** \$78  
Tuscany | Italy

**Bolla Valpolicella** \$55  
Veneto | Italy

**Gabbiano Chianti Classico DOCG** \$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  
Veneto | Italy

**Santa Margherita Pinot Grigio** \$52  
Trentino | Italy

**Fontanafredda Gavi di Gavi** \$68  
Piedmont | Italy

**Santa Margherita Rosé** \$54  
Trentino | Italy

**Ruffino Lumina Prosecco** \$13 / \$52  
Veneto | Italy

**Vino del Momento**  
Ask your server about our rotating wine selection

## COCKTAILS & BEER

**Negroni** \$12

**Old Fashioned** \$12

**Filthy Martini** \$15  
Grey Goose Vodka | Blue Cheese Olives

**Espresso Martini** \$14

**Spritz** \$14  
Aperol | Campari | Select | Limoncello | St. Germain

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

**Italian Lagers** \$9  
Peroni | Moretti | Peroni 0%

**Nova Zero (0%)** \$9

## 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 \$14

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!

### ZUPPA DEL GIORNO \$12

Ask your server about our soup of the day!



### 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.



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## PASTA

- BACON & SCALLOP PAPPARDELLE** \$34  
Thick cut egg noodle pasta with crispy bacon and seared scallops in our housemade Alfredo sauce.
- CHICKEN & BACON ALFREDO** \$26  
Bacon, chicken and broccoli florets in our housemade Alfredo sauce.
- PASTA FORESTIERA** \$25  
Chicken, portobello and cremini mushrooms, garlic and leek in our Marsala cream sauce.
- PASTA PRIMAVERA** \$23  
Roasted red peppers, sautéed green peppers, onions, mushrooms and broccoli in our rosé cream sauce.
- SPAGHETTI & MEATBALLS** \$24  
Housemade 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** \$28  
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 / \$32  
Hand breaded chicken or veal with our Marinara sauce and mozzarella. Served with spaghetti.

*ALL PASTAS ARE SERVED WITH GARLIC BREAD*

### CREATE YOUR OWN PASTA \$18

- Pasta: Pappardelle, Tagliatelle, Radiatori, Spaghetti  
Sauce: Marinara, Alfredo, Rosé, Olive Oil & Garlic, Butter & Parm  
Add: Chicken (\$6), Meatballs (\$9), Scallops (\$16), Shrimp (\$8), Sausage (\$6) Bacon (\$2), Onions (\$1), Green Pepper (\$1), Red Pepper (\$1), Broccoli (\$1), Mushrooms (\$1)

## PIZZA ROMANA

- ANGELINO** \$24  
Tomato sauce, mozzarella, Prosciutto di Parma, cremini mushrooms, marinated artichoke hearts and Kalamata olives.
- LORENZINA** \$23  
Tomato sauce, mozzarella, bocconcini, cremini mushrooms, roasted red peppers, sun-dried tomatoes and goat cheese.
- VINCENZO** \$23  
Carbonara. Tomato sauce, mozzarella, bacon, caramelized onions, cremini mushrooms, spinach minced garlic and oven baked egg.
- DANIELE** \$22  
Quattro Formaggi. White pizza with olive oil, garlic butter, cherry tomatoes, Parmigiano, bocconcini, mozzarella and goat cheese.
- NADIA** \$23  
Pesto sauce, mozzarella, chicken, spinach, marinated artichoke hearts, goat cheese and sun-dried tomatoes.
- 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.
- WORKS** \$25  
Tomato sauce, mozzarella, Kalamata olives, green peppers, red onions, cherry tomatoes, cremini mushrooms, pepperoni, ground beef and bacon.
- TRUFFLE BIANCA** \$26  
Truffle & Mushroom. Truffle alfredo base, fior di latte cheese, sauteed mushrooms and truffle oil.
- 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.