

ROCCO'S

TRATTORIA



DINNER

PINN TOMATO

DINNER

Menu



Seafood Starters

- MUSSELS — With Wine Tomato Sauce & Seasoning..... \$ 11⁹⁵
- FRIED CALAMARI — With Rocco's Favorite Sauce 11⁹⁵
- GRILLED CALAMARI — Cooked Crispy & Tender with Balsamico 11⁹⁵
- BUTTERFLY SHRIMP — Grilled or Fried in Rocco's Surprise Coating..... 12⁹⁵
- SEAFOOD ANTIPASTA — Warm on a Bed of Baby Greens 13⁹⁵

Insalate

- CAPRESÉ — Tomato, Bocconcini, Basil, Olive Oil \$ 8⁹⁵
- ROMAINE — With Rocco's Ceasar Dressing 6⁹⁵
- RUCOLA — Mixed Baby Greens with Balsamico Dressing 6⁹⁵
- ROCCO'S FAVORITE — Romaine, Baby Greens, Raddicio,
Dry Veggies & Bocconcini 8⁹⁵
- WARMED GOAT CHEESE — With Radicchio & Roasted Peppers 8⁹⁵
- VINE RIPE TOMATOES — Basil-Oregano, Onion & Garlic
with Virgin Olive Oil 7⁹⁵
- ROASTED GARLIC — With Goat Cheese, Roasted Peppers, Baby Greens..... 9⁹⁵

Antipasta

- EGGPLANT PARMIGIANA — With Provalone Cheese..... \$ 8⁹⁵
- GRILLED VEGGIES — Zucchini, Eggplant, Peppers, Artichokes, Mushrooms 8⁹⁵
- AFFETATO — Italian Cured Meats, Aged Cheese & Olives 12⁹⁵
- PORTABELLO — Sauteed Mushrooms in Balsamico Dressing 8⁹⁵

Le Zuppe (Soups)

- ZUPPA DEL GIORNO — Soup of the Day \$ 4⁹⁵
- STRACIATELLA — Chicken Stock, Egg Drop with Spinach, Parmasiano Cheese 4⁹⁵
- PASTA E FAGIOLI — Vegetarian Stock, Virgin Olive Oil, Basil,
Pasta with Beans 4⁹⁵
- MINNESTRONI — A Vegetarian Delight, Virgin Olive Oil, Basil, Spinach 4⁹⁵

“SMALLER PORTIONS AVAILABLE ON MANY ITEMS, ASK SERVER”

Risotto

- RISOTTO 14⁹⁵
With Porcini & Wild Mushrooms, Garlic, Asparagus & Sun dried Tomatoes
- RISOTTO CHICKEN 15⁹⁵
With Ginger, Zucchini, Saffron, Baby Spinach, Pecans & Chicken Stock
- RISOTTO SHRIMP 18⁹⁵
With Scallops, Broccoli, Scallions, Wild Mushrooms & Cajun Spices
- RISOTTO HALF LOBSTER 21⁹⁵
Clams, Vegetable Stock & Lights Tomato White Wine Sauce

Piatti Di Pasta

- FUSILLI — with smoked salmon in a tasty pink sauce \$ 16⁹⁵
- PENNE — fresh tomato sauce, basil, a touch of chili pepper & jalapeno .. 13⁹⁵
- RIGATONI — with grilled eggplant, garlic, zucchini & fresh vegetables
in tomato basil sauce 15⁹⁵
- LINGUINE — with mixed seafood in a delicious wine tomato sauce 18⁹⁵
- SPAGHETTI — with sundried tomato, pesto & pine nuts 14⁹⁵
- AGNOLOTTI — 1/2 moon pasta with ricotta filling, tomato & basil 15⁹⁵
- LINGUINE — with chicken cream sauce & sundried tomato 16⁹⁵
- SPAGHETTI — with spinach, ricotta, garlic & virgin olive oil,
sundried tomato 14⁹⁵
- ANGEL HAIR — with diced chicken breast in a Rosé sauce 16⁹⁵
- FARFALLE — with large shrimp in a white vino cream garlic & broccoli. 18⁹⁵
- ANGEL HAIR — with mussels, clams (no shells) in white vino
& tomato basil, pesto 16⁹⁵
- POTATO GNOCCHI — in a Light Rosé Sauce with parmigiano 14⁹⁵
- RIGATONI — veal tenderloin, tomato basil, grilled zucchini,
eggplant, roasted peppers, fresh vegetables, garlic 18⁹⁵

Of The Sea

- SALMON — Fresh Atlantic, sauce changes daily \$ 18⁹⁵
- TIGER SHRIMP — Jumbo with white wine & Butter 23⁹⁵

Of The Earth & Wind

- VEAL PROVIMI \$ 21⁹⁵ OR GRILLED CHICKEN BREAST \$ 17⁹⁵
WITH CHOICE OF STYLE & SAUCES

- Marsala - mushrooms & marsala
- Gorgonzola - cream, wine, gorgonzola
- Porcini - porcini mushrooms, wild mushrooms, wine
- Picata - lemon, white wine & butter
- Pizzaiola - Tomato, basil, blackolives, red wine, onion, mushrooms,
sweet pepper
- Parmigiano - mozzarella, anago, tomato basil, parmigiano cheese
- Saltim Boca - proscuitto, fresh herbs, marsala wine
- BLACK ANGUS — Certified, dressing changes daily 8oz 12oz
21⁹⁵, 27⁹⁵

Pizzeria

- **BASILICATA** — anchovies, garlic, tomato basil, mozzarella & chili pepper \$14⁹⁵
- **PIEMONTE** — tomato basil, mushrooms, prosciutto, artichokes,
mozzarella & wisn cheese \$16⁹⁵
- **FRIULI** — mussels, clams, scallops, shrimp & fresh tomato with spices & basil \$19⁹⁵
- **VAL D'AOSTA** — tomato basil, undried tomatoes, chicken, mozzarella
& asiago \$16⁹⁵
- **MARCHE** — Tiger shrimps, Rosé sauce, undried tomato & roasted peppers \$18⁹⁵
- **LIGURIA** — basil pesto, mozzarella, tomato basil, parmigiano,
goat cheese & black olives..... \$17⁹⁵
- **TOSCANA** — tomato basil, grilled eggplant, grilled zucchini, pesto,
roasted peppers, undried tomato, Bermuda onion \$16⁹⁵
- **UMBRIA** — goat cheese, ricotta cheese with garden fresh spinach, basil pesto,
undried tomato pesto, garlic..... \$16⁹⁵
- **LOMBARDIA** — Rosé sauce, garlic, basil, smoked salmon with gorgonzola
and mozzarella..... \$17⁹⁵
- **EMELIA** — tomato basil, gorgonzola, goat cheese, fontina & parmigiano \$16⁹⁵
- **CALABRIA** — Italian sausage, asiago, mozzarella, undried tomatoes
& fresh tomato basil \$17⁹⁵
- **MARGARITA** — tomato basil, mozzarella, fontina, asiago with fresh herbs,
basil & garlic \$13⁹⁵
- **PECORELLA** — tomato basil, black olives, goat cheese, pesto, garlic..... \$15⁹⁵
- **PEPPERONATA** — tomato basil, shaved salami, mozzarella, gorgonzola cheese. \$16⁹⁵
- **VENETO** — virgin olive oil & fresh herbs, garlic, grilled chicken, goat cheese, potato,
and undried tomato, basil pesto \$17⁹⁵

“Traditional Toppings Available” — Ask Server