

Rocco's Features

VEGETARIAN

Soup of the Day - please ask your server.

EGGPLANT Parmigiana layered with zucchini, tomato & mozzarella cheese \$9.95

PORTOBELLO MUSHROOMS - goatcheese, red peppers, garlic, green onion & radicchio sautéed with balsamico vinegar & olive oil \$10.95

TAGLIATELLE Pasta with Spinach & bocconcini in a tomato basil sauce \$14.95

WHOLE WHEAT or Semolina Penne with mushrooms, potatoes, fresh chunked tomatoes, chick peas & spinach in a aglio olio \$14.95

LONG FUSILLI - crushed walnuts, pesto, diced tomatoes, topped with asiago cheese \$14.95

AGNOLOTTI stuffed with butternut squash in a pink sauce & basil pesto \$15.95

MANICOTTI stuffed with fontina cheese, spinach & sundried tomato in a rosé sauce \$16.95

LASAGNA with mushroom, pine nuts, spinach, mozzarella & ricotta cheese in tomato basil sauce \$15.95

LINGUINI with genoese pesto, green beans and potatoes, cut into thin batons \$13.95

SEAFOOD

SEAFOOD SOUP - available Thursday, Friday & Saturday.

BLACK TIGER SHRIMP stirfried with fresh vegetables in a dry sherry & soya sauce \$12.95

MUSSELS steamed with fresh tarragon & thyme in a vodka cream broth \$12.95

GRILLED SCALLOPS & PROSCIUTTO in our tropical fruit reduction with a touch of gorgonzola .. \$14.95

SHRIMP & SCALLOPS PENNE with spinach & goatcheese in a rosé sauce \$18.95

HALIBUT complimented with our tropical fruit reduction \$24.95

ORANGE ROUGHY with shrimp & diced red peppers in a tarragon cream sauce \$21.95

SURF & SURF - 3 JUMBO TIGER SHRIMP & GROUPEL in a lemon pink peppercorn sauce \$28.95

LOBSTER SPAGHETTINI with diced tomato, pesto, fresh vegetables, aglio olio sided with 2 TIGER SHRIMP \$27.95

SHRIMP IN PARADISE with sausage, sundried tomatoes, spinach, mushrooms, onion, sweet peppers and pine nuts \$13.95

SIGNATURE DISHES

BREAST OF DUCK served with apple, brandy & scallions in a marsala cream sauce \$17.95

AUSTRALIAN RACK OF LAMB with balsamico fresh herb dressing \$28.95

SHRIMP & SCALLOP RISOTTO with mushrooms, pesto spinach and scallions in a pink sauce . \$18.95

4 BREADED JUMBO TIGER SHRIMP parmigiani with Gorgonzola cheese & tomato basil sauce \$21.95

VEAL PROVIMI FRANCESE - pan-seared with a light eggwash and beurre blanc sauce ... \$21.95

CHICKEN STUFFED - sundried tomato, asiago, spinach, Portobello mushrooms, croutons in a tarragon rosé sauce \$15.95

CORNISH HEN & SHRIMP stuffed with spinach mushroom risotto in a cream cognac pesto \$21.95

LINGUINE PARADISE with Shrimp & Chicken, spinach, onions, red peppers and pine nuts \$18.95

ANGEL HAIR with Grilled Chicken & fresh vegetables in a pesto aglio olio \$16.95

TURF & SURF - 8oz. Black Angus & 3 Tiger Shrimp in a white wine lemon sauce \$28.95

SEABASS with oven baked tomatoes, wild mushrooms & white wine Seasonal Pricing, Ask Server