

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

Gorgonzola dolce (cow/soft) · Pecorino gran cru (sheep/firm)

Trugole (cow/semi-soft) · Cacio di roma (sheep/semi-firm)

Taleggio (cow/soft) · Verde capra (goat/semi-soft)

Pecorino toscano fresco (sheep/semi-firm) · Ubriaco (cow/firm)

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

SALUMI \$6/EACH

Prosciutto di parma (pork) · Speck (pork)

Spicy / sweet sopressata (pork) · Capicola (pork)

Bresaola (beef) · Hot napolitana sausage (pork)

TASTING BOARD \$20

Chef's selection of salumi and cheeses

MIXED MARINATED OLIVES \$6

COAL FIRED ROASTED PEPPERS \$7

Pine nuts, raisins, aged balsamic vinegar

ROASTED BEETS \$8

Goat cheese, arugula pesto, toasted pistachios, saba

EGGPLANT CAPONATA \$7

Coal fired flat bread, extra virgin olive oil, goat cheese

HOT ANTIPASTI

EGGPLANT PARMESAN \$8

Ricotta, mozzarella, San Marzano tomato sauce

MEATBALLS \$9

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

STUFFED ITALIAN LONG HOT PEPPERS \$9

Sharp provolone, San Marzano tomato sauce, prosciutto

PROSCIUTTO WRAPPED SHRIMP \$11

Stuffed with horseradish, basil oil, marinated tomatoes

CHICKEN WINGS \$11

Sweet and spicy, caramelized onions, gorgonzola cheese

SPICY BROCCOLI RABE \$8

Garlic, ricotta salata, red chili oil

GRILLED OCTOPUS \$12

Escarole, lemon vinaigrette, kalamata olives

P.E.I. MUSSELS \$11

Crushed San Marzano tomatoes, basil, garlic

BROCCOLINI \$7

Parmesan cheese, lemon zest, garlic

WILD MUSHROOMS \$8

Rosemary oil, sea salt, garlic cloves

ROASTED BUTTERNUT SQUASH

Tuscan kale, fresh ricotta, toasted pine nuts, truffle honey

POTATO CROQUETTES

Taleggio cheese, speck, roasted pepper aioli

SALAD

HOUSE \$9

Romaine and iceberg, kalamata olives, pepperoncini, tomato, red onion, croutons

CAESAR \$9

Freshly made dressing with anchovies, garlic, parmesan, and egg

CHOPPED \$9

Romaine, garbanzo beans, provolone, artichokes and vegetables

ESCAROLE

Walnuts, red onion, parmesan cheese, lemon, olive vinaigrette

ARUGULA

Pears, shaved fennel, pecorino romano, prosciutto, sherry vinaigrette

PASTA

COAL FIRED BAKED

MANICOTTI \$14

Crepes, ricotta, San Marzano tomato sauce, mozzarella

SPAGHETTI \$15

San Marzano tomato sauce, olive oil, ricotta salata

GNOCCHI \$14

Fresh mozzarella, basil, crushed San Marzano tomatoes

VEAL AND WILD MUSHROOM

RAVIOLI \$16

Balsamic and brown butter

ORECCHIETTE \$14

Broccoli rabe, sausage, white beans

SPAGHETTI CARBONARA \$14

Guanciale, egg, parmesan cheese

RIGATONI \$14

Cauliflower sauce and peas

SHORT RIB LASAGNA \$16

Bechamel, caramelized onions, wild mushrooms

MASCARPONE AND BUTTER NUT

SQUASH MEZZALUNA \$16

Sausage, sage, parmesan cheese

RICOTTA CAVATELLI \$15

Braised veal shoulder

BUCATINI AMATRICIANA \$14

Guanciale, onions, tomato, pecorino

TORTALLONI WITH KALE AND

RICOTTA \$16

Cannellini beans, speck, butter and Parmesan

BAKED ZITI \$15

Scamorza, Sunday gravy, ricotta cheese

PAPPARDELLE \$15

Meat bolognese

COAL FIRED PIZZA

MARGHERITA \$12

Fresh mozzarella, italian cheeses, crushed San Marzano tomatoes, basil

MARINARA \$11

Oregano, olive oil, pecorino romano

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

CAPRESE \$13

Crushed cherry tomatoes, fresh mozzarella, olive oil and basil

GORGONZOLA DOLCE \$14

Arugula, prosciutto, orange blossom honey

SEAFOOD \$16

Octopus, mussels, clams, crab meat, spicy marinara, scamorza cheese

WILD MUSHROOM \$15

Taleggio cheese, capicola, olive oil and garlic

ZUCCA \$13

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

SHORT RIB \$16

Caramelized onions, wild mushrooms, gorgonzola dolce, mozzarella and saba

BIANCO \$13

Garlic cloves, rosemary oil, speck, mozzarella

RUSTICA \$14

Rosemary oil, guanciale, potatoes, parmesan and mozzarella

PICCANTE \$13

Sharp provolone, marinara, pecorino romano, long hot peppers

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