



LUNCH

WINTER 2010

## INSALATE

**Classic Caesar Salad**  
romaine hearts, grated reggiano,  
focaccia croutons 9  
*grilled chicken 13 / shrimp 15*

**Casa Salad**  
crisp romaine, escarole, plum tomatoes,  
onions, kalamata olives,  
kirby cucumbers, pepperoncini  
aged red wine vinaigrette 7  
*crumbled gorgonzola 9 / grilled chicken 11*

**Roasted Pear Salad**  
roasted pear, granny smith apple, baby field  
greens, dried cranberries, gorgonzola,  
raspberry vinaigrette 11

**Chopped Verdure**  
fennel, green peppers, chickpeas, grape  
tomatoes, red onion, celery, radicchio, diced  
ricotta salata, fresh oregano vinaigrette 8

**Beet Salad**  
frisee, roquefort, candied pecans,  
champagne vinegar reduction 9

**Italian Wedge**  
iceberg lettuce, shaved red onion, crisp  
pancetta, creamy blue cheese dressing 10

## ZUPPE

**Pasta e Fagioli**  
white beans, fennel, tomato,  
pancetta, ditalini 4.5 / 6

**Italian Wedding**  
polpettini, escarole,  
stracciatella 4.5 / 6

**Zuppa del Giorno**  
P / A

## ANTIPASTI

**Eggplant Rollatini**  
herbed ricotta, tomato basil sauce 6

**Crispy Calamari**  
spicy tomato ragù 10

**Mozzarella Fritta**  
crusted fresh mozzarella,  
tomato basil sauce 8

**Zucchini Fritti**  
semolina crusted zucchini haystack,  
sun-dried tomato aioli 8

**Steamed Mussels**  
steamed p.e.i mussels, white wine,  
garlic, parsley 11

## BRICK OVEN PIZZETTE 12 INCH PIES

**New Yorker**  
herbed tomato sauce, shredded mozzarella  
10

**Margherita**  
fresh mozzarella, chopped fresh roma  
tomatoes, oregano, pecorino, torn basil 12

**Bianca**  
fennel sausage,  
charred broccoli rabe,  
herbed ricotta, mozzarella 13

**La Bella Donna**  
roasted red pepper, goat cheese,  
red onion, olivada 12

**Nonna's**  
mozzarella di bufala, hand-crushed san  
marzano tomatoes, basil chiffonade 13

**Pollo Genovese**  
grilled chicken, basil pesto, oven dried  
tomato, mozzarella, pecorino 13

*Executive Chef Adam Truelove  
and dedicated staff*

*Thorough cooking of meats, poultry, fish and eggs helps prevent food borne illness. If you are allergic or anaphylactic to any food product, please alert the management immediately. Gratuity may be added to parties of six or more.*

## PASTA

**Ravioli ai Tre Formaggi\***  
ricotta, mozzarella, reggiano,  
tomato ragù 13

**Rigatoni al Forno**  
baked rigatoni, sweet sausage, meatballs,  
tomato ragù, ricotta, mozzarella 16

**Orecchiette Barese**  
sweet sausage, broccoli rabe, garlic,  
crushed red pepper 14

**Lasagne alla Bolognese\***  
herbed ricotta, mozzarella, three meat ragù 15

**Wild Mushroom Gnocchi\***  
funghi trifolati, golden sherry 15

*\*house made pasta*

**Pollo Paillard**  
grilled chicken,  
arugula, piave,  
grape tomatoes,  
balsamic  
vinaigrette 15

## SECONDI

**Pan Roasted Cod**  
escarole, prosciutto,  
cannellini beans, broth 20

**Melanzane alla Parma**  
classic eggplant parm, gigli aglio é olio 16

**Pollo al Mattone**  
half chicken cooked under a brick,  
fork mashed potatoes, white wine pan jus 17

**Pollo alla Parmigiana**  
classic chicken parm, radiatori alfredo 17

**Steak Frites**  
New York strip, pancetta steak sauce,  
parmesan garlic fries 24

**Pesce del Giorno**  
P/A

## PANINI

**Caprese**  
sliced roma tomato, fresh  
mozzarella, basil, extra virgin  
olive oil 10

**Prosciutto & Mozzarella**  
fresh mozzarella, prosciutto,  
balsamic, arugula 12

**Joe's Italian Combo**  
mortadella, prosciutto, salami,  
cherry peppers, provolone,  
red wine vinaigrette 10

**Pollo alla Parmigiana**  
breaded chicken cutlet, tomato  
ragù, mozzarella 10

**Bistecca**  
sliced strip steak, caramelized  
onion, provolone 12

**Pollo ai Ferri**  
grilled chicken breast, golden  
raisins, fontina, radicchio 10

**Verdure alla Griglia**  
grilled eggplant, zucchini, red  
pepper, onion, fresh mozzarella,  
basil aioli 10

EXPRESS LUNCH \$13.50

YOUR CHOICE OF HALF PANINI & CUP OF SOUP

## ROCCO'S THREE COURSE \$19 PRIX-FIXE LUNCH

*Cup of Soup or  
Small Caesar Salad or Small Insalata della Casa*

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*Half-Order of any Pasta or any full Pizza*

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*Tiramisu, Sorbetto or Gelato*

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*American Coffee*

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*Add a glass of Pinot Grigio, Montepulciano or Cabernet \$6  
Substitutions cannot be accommodated • Plate sharing \$5*