

# Antipasti

## Antipasti della Casa

Chef's selection of assorted meats, cheeses & vegetables 14.

## Vongole alla Ariana

Steamed clams & Prince Edward Island Mussels prepared with white wine, cherry tomatoes, garlic, chili flakes & ciabatta toast 12.

## Calamari Fritti

Lightly breaded & fried squid tossed in a scampi butter sauce & sautéed with hot cherry peppers, kalamata olives & capers 10.

## Zucchini Fritti

Zucchini fries topped with grated Pecorino Romano & shaved Parmigiano-Reggiano cheese served with a spicy dipping sauce 8.

## Tuscan Sausage

Pan-roasted Tuscan style sausage served with spicy broccoli di rabe 10.

## Melanzane Rollatini

Thinly sliced eggplant stuffed with Ricotta cheese, rolled & then topped with fresh marinara & Pecorino Romano cheese 8.

## Stuffed Baby Carciofo

Three baby marinated artichokes', stuffed with a sweet sausage, red bell pepper, onion & Parmigiano cheese filling then topped with a lemon butter sauce. 10.

## Torte di Granchio

Jumbo lump Maryland crab meat blended with Red bell pepper, celery and Vidalia onion then pan sautéed & served with an Acadian sauce. 10.

# Rocco

**Rocco Italian Osteria**

181 George Washington Highway - Route 116  
Smithfield, Rhode Island 02917  
(401) 231-4777

# Insalate

## La Roma

Classic style Romaine lettuce & crispy seasoned croutons served with a lemon Dijon dressing then topped with shaved, aged Parmigiano-Reggiano 7.

## Insalata di Arugula, Pera & Gorgonzola

Pan seared pancetta with red onions tossed into fresh arugula then topped with Gorgonzola cheese, toasted pignoli nuts, poached pear & finished with a sherry wine vinaigrette 8.

## Insalata di Rocco

House salad made with romaine lettuce, cherry tomatoes, pepperoncini & Provolone cheese then topped with fresh croutons & served with a dressing of Extra Virgin olive oil & Aged Balsamic vinegar 7.

Add the following:

Grilled Chicken.....6   Grilled Shrimp.....8   Grilled Skirt Steak.....8

# Zuppa

## Traditional French Onion

Slow roasted Vidalia onions, house made beef stock, & a touch of Sherry topped with a toasted baguette & imported Gruyere cheese 8.

## Stracciatella

Classic Roman style made with fresh chicken stock, spinach, egg & Pecorino Romano cheese 6.

Please inform your server of any allergies  
Consuming raw or undercooked meats, poultry, shellfish or eggs  
may increase your risk of food borne illness.

# Pasta

## Ravioli con Formaggio

Ravioli filled with imported Ricotta & Pecorino Romano cheese finished in a fresh tomato basil sauce 14.

## Ravioli con Pollo

Jumbo made raviolis filled with roasted chicken & sun-dried tomatoes in a sweet Gorgonzola cream sauce 16.

## Ravioli con Porcini Funghi

Homemade raviolis filled with Porcini mushrooms & Ricotta then finished with a Mascarpone cream sauce 16.

## Ravioli con Aragosta

Jumbo made raviolis filled with lobster & Ricotta & served in a Cognac cream sauce 16.

## Linguine alle Vongole Macchiato

Little neck clams, garlic, colina tomatoes, white clam fumet & fresh parsley 14.

## Frutti di Mare

Wide ribbon pasta served with assorted fresh seafood & cherry tomatoes in a fish fumet 16.

## Fettucini Alfredo

A blend of heavy cream and assorted cheeses cling to our homemade noodles then topped with Parmigiano Reggiano 14.

## Linguine alla Puttanesca

Linguine tossed with cherry tomatoes, olives, anchovies & green capers 14.

## Gnocchi al Forno

Potato dumplings topped with a plum tomato basil sauce & smoked Mozzarella then baked to perfection 14.

## Rigatoni alla Boscaiola

Rigatoni served with Porcini mushrooms, prosciutto cotto & Mascarpone cheese in a pink truffle sauce 16.

## Rigatoni Bolognese

Slow roasted beef, pork & veal tossed with Rigatoni & finished with sweet peas & Parmigiano cheese 16.

## Baked Lasagna della Casa

Chef's daily selection of wide pasta noodles baked with assorted meats, vegetables & cheeses 16.

## Rocco Style Baked Mac & Cheese

Fresh made shell pasta baked in a rich four-cheese sauce with cherry tomatoes then topped with fresh bread crumbs 12.

# Pollo

## Picatta

Chicken scaloppini sautéed with berry capers & white wine in a lemon butter sauce 16.

## Saltimboca

Chicken scaloppini layered with prosciutto & Mozzarella cheese, braised in white wine & topped with a butter sage sauce 16.

## Marsala

Chicken scaloppini, sautéed Cremini mushrooms, roasted Pignoli nuts, raisins, shallots & Marsala wine 16.

# Vitello

## Parmigiano

Hand sliced veal scaloppini breaded, pan sautéed & lightly topped with marinara sauce & Mozzarella cheese 18.

## Saltimboca

Veal scaloppini layered with prosciutto & Mozzarella cheese, braised in white wine & topped with a butter sage sauce 18.

## Ossobuco

Veal shank slow braised & served over risotto Milanese & toasted pignoli gremolata 21.

# Pesce

## Pesce Spada

Grilled center-cut swordfish served with a citrus caper sauce 28.

## Pesce della Casa

Chef's daily selection of fresh fish based on availability Market Price

## Salmone

Pan roasted Salmon topped with a sundried tomato cream sauce & served over roasted fennel 26.

# Bisterra

## Porterhouse

20 oz. Porterhouse brushed with a touch of olive oil & rosemary & then grilled to perfection 34.

## Prime Filet of Sirloin

8-10 oz. Prime filet of Sirloin served with a tarragon Béarnaise sauce 22.

## Chopped Sirloin

12 oz. of Certified ground Kobe beef flame broiled to your desired temperature 16.

All entrees served with a choice of baked potato & vegetable or a side of our homemade pasta.

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