

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 Italian Osteria

181 George Washington Highway - Route 116
Smithfield, Rhode Island 02917
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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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