



AVAILABLE 11 A.M. – CLOSE

COLD STARTERS

CHILLED JUMBO SHRIMP		SOUTH PHILLY STYLE		CRAB COCKTAIL	
<i>served with traditional cocktail sauce and lemon</i>	Each 2.50	ANTIPASTI ASSORTMENT		<i>classic Maryland jumbo lump crab over sbredded lettuce and homemade cocktail sauce</i>	Market
BASIL-CURED ATLANTIC SALMON		<i>sweet roasted peppers, calamata olives, Auricchio provolone, hard salami, sliced capicola, marinated heirloom tomatoes and soft garlic bread</i>	11.25	FRUIT AND CHEESE PLATE	
<i>served with goat cheese cookies, capers, red onions & lemon</i>	7.25			<i>fresh fruit, Manchego, Maytag Blue and seasoned goat cheese, with toasted French bread slices</i>	15.75
COLD-WATER OYSTERS ON THE HALFSHELL		HAWAIIAN POKE			
<i>lemon and oak-aged Sherry mignonette</i>	Market	<i>traditional Hawaiian dish with sashimi-style Abi, layered with seaweed salad, pineapple, roasted red peppers, Asian glaze and green onions</i>	13.75		
PÂTÉ					
<i>chef selection of fine pâtés and accompaniments</i>	10.75				

COOKIES

BARBEQUE CHICKEN		THE GANGSTER		SHRIMP AND SPINACH	
<i>pulled barbeque chicken topped with smoked Gouda</i>	7.50	<i>Italian sausage & sweet onions with pomodoro & Parmesan</i>	7.25	<i>sautéed together with toasted garlic and then cooled, served on toasted baguette with Parmesan</i>	7.50
BLUE CHEESE, TOASTED GARLIC SLIVERS AND ASIAGO CHEESE		CRAB DIP		SAMPLER	
<i>with Parmesan and cream cheese blended to a smooth texture, spread on toasted baguette and baked</i>	5.75	<i>Maryland jumbo lump crab with horseradish, cream cheese & chives</i>	8.50	<i>mix it up</i>	8.50

HOT STARTERS

STEAMED LITTLENECK CLAMS		JUMBO SHRIMP “LES SAISONS”		ESCARGOTS	
<i>one pound of fresh clams steamed with white wine, shallots, garlic, parsley, and basil</i>	12.25	<i>an old favorite of friends; cold water shrimp sautéed with garlic, shallots, mushrooms and julienne carrots, tossed in beurre blanc and parsley</i>	12.75	<i>in the style of Bourgogne (fennel, garlic, butter and parsley)</i>	9.25
PRINCE EDWARD ISLAND MUSSELS		SURF AND TURF ON A STICK		SCALLOPS	
<i>one pound of fresh mussels...</i>		<i>jumbo shrimp and New York sirloin together on a skewer, cooked on the open grill and served with sweet and spicy Sambal, jasmine rice, and seaweed salad</i>	12.25	<i>pan blackened with lemon basil beurre blanc</i>	Each 5.00
<i>Steamed with white wine, shallots & garlic</i>	10.50			STUFFED MUSHROOMS	
<i>Steamed with a savory fennel & sambucca broth</i>	10.50			<i>6 mushroom caps filled with a savory blend of spicy Italian sausage and mozzarella</i>	7.25
DEEP-FRIED WILD MUSHROOMS		ROCOCO JUMBO LUMP CRABCAKE		DEEP-FRIED CALAMARI	
<i>lightly breaded and served with ranch dressing</i>	7.25	<i>Bruce is from the East Coast, he knows how it is really done; accompanied by a subtle Thai red chili cream sauce and a small field salad tossed in balsamic vinaigrette, the idea is to taste the crab, not all the other ingredients!</i>	Market	<i>fried to golden brown served with house made marinara</i>	7.25
DEBBIE’S GOAT CHEESE				<i>“RHODE ISLAND STYLE” fried golden brown & tossed with banana cherry peppers & garlic butter</i>	add 1.00
<i>served with fried wontons for dipping</i>	12.00			<i>“GREEK STYLE” also fried to golden brown & tossed with Calamata olives, tomatoes, Feta cheese & field greens</i>	add 3.25
ROCOCO FRIED SHRIMP					
<i>tossed with buttermilk and New England Clam Fry; served with tarter or cocktail sauce</i>	10.25				

SOUPS & SALADS

MUSHROOM SOUP		ROCOCO LITTLE SALAD	5.25	THE WEDGE SALAD	
<i>velvelty cream of shiitakes, leeks and scallions, with sherry</i>	Cup 4.25 Bowl with a Brie Cookie 6.25	ROCOCO LOVE SALAD		<i>iceberg, sliced roma tomatoes, bermuda onions, bleu cheese crumbles and 1000 Island dressing</i>	5.75
SOUP OF THE DAY		<i>iceburg lettuce, roma tomato, red onion, Italian meats & cheeses tossed with red wine vinaigrette & lots of garlic & love.</i>	Price for 2 11.25 Price for 4 18.75	BETTER GARDEN GREENS WITH MORE STUFF	
<i>never made with anything but the best ingredients</i>	Cup 4.25 Bowl 5.50	CAESAR SALAD		<i>better house mix (mache, radicchio, oak leaf and mizuna) with grilled pears, spiced walnuts, Roquefort and bacon, balsamic vinaigrette</i>	10.50
NEW ENGLAND STYLE CLAM CHOWDER		<i>an old favorite, made with care with Romaine leaves and real anchovies</i>	5.25	ASIAN-INFLUENCED SPINACH SALAD	
<i>old-school favorite</i>	Cup 4.75 Bowl 5.50	ADD TO ANY SALAD		<i>baby spinach, green cabbage, snow peas and shiitake mushrooms, tossed with sesame, ginger and rice vinegar dressing, crispy rice noodle “kerchiefs”</i>	7.50
		<i>crumbled Roquefort</i>	1.00		
		<i>crumbled bacon</i>	1.00		
		<i>grilled chicken breast</i>	4.25		
		<i>grilled jumbo shrimp</i>	8.25		



AVAILABLE 11 A.M. – 4 P.M. MONDAY THROUGH FRIDAY
Entire Menu also available

SANDWICHES & COMBOS			
sandwiches include choice of French fries or fresh fruit			
ROCOCO FRIED SHRIMP & CHOWDER	8.75	SMOKED HAM AND ROAST TURKEY WRAP	
CHICKEN SALTIMBOCCA		rolled in a flour tortilla with mayonnaise, shredded lettuce, sliced tomato and Provolone or Cheddar cheese, served with French fries or fresh fruit	7.25
boneless skinless chicken breast, with fresh sage & a sheet of prosciutto pounded in, topped with roasted red peppers, greens, Provolone & pesto aioli	8.50	SOUTH PHILLY STYLE GRINDER	
ROCOCO HAMBURGER		layers of spicy Capicola, Prosciutto and Genoa, with Provolone, onions and roasted red peppers, O & V, served with French fries or fresh fruit	8.25
8 ounces off 80/20 ground chuck steak. make it gangster with onions, bacon & choice of Provolone or Cheddar	8.50	GRILLED PEANUT BUTTER AND JELLY	5.75
GRILLED TUNA SANDWICH		TURKEY BURGER	
Abi tuna steak grilled medium rare served on a challa roll with roasted red peppers and pesto mayonnaise	12.25	off the grill with pesto mayonnaise or bleu cheese	7.50
ROCOCO B.L.T.		BLACK BEAN BURGER	
made with thick hickory smoked bacon... enough said, choice of wheat, white or rye	6.25	homemade with Caribbean-style flair	6.50
ROCOCO “GANGSTER” SAUSAGE GRINDER		ROCOCO REUBEN	
made with Italian sausage, roasted red peppers, onions & pomodoro served with Caesar salad	7.50	a variation on the old classic, we use sliced capicola and Provolone, all on rye bread with Russian dressing and sauerkraut	8.50
TUNA SALAD SANDWICH		THE CUP AND HALF SANDWICH	
how can you beat this old favorite? multi-grain or white bread, toasted if you like, served with french fries or fresh fruit	6.25	cup of Soup of the Day with chef’s choice of half sandwich	7.25
PASTA, RISOTTO & ENTREES			
VEGETARIAN (NOT VEGAN!) LASAGNA		ROTINI & PESTO	
eggplant, zucchini, squash, red peppers layered with stout lasagna noodles, Pomodoro sauce, Ricotta cheese, Parmesan & Mozzarella	8.75	Classic with pine nuts, Reggiano Parmesan, sundried tomatoes & basil	9.75
TRI-COLOR TORTELLINI		BONELESS CHICKEN BREAST	
filled with a blend of Ricotta, Reggiano Parmesan, Provolone and Mozzarella, your choice of Pomodoro or Alfredo	8.75	choice of Piccata, Meditterrean, Florentine, Marsala or Parmesan all served with pasta	11.25
MUSHROOM RISOTTO		PETRALE SOLE	
wild mushrooms, sautéed in olive oil with toasted garlic, confetti, and chicken stock, finished with Reggiano Parmesan and butter	9.75	Sautéed Meuniere: with dusting of flour, sautéed in butter, topped with Beurre Noisette, lemon and parsley	11.75
SHRIMP RISOTTO		Sautéed Grenobloise: same as Meuniere, with the addition of capers, lemon pulp and croutons served with saffron rice	12.75
prepared with care, medium shrimp sautéed with confetti, and fresh fennel, moistened with shrimp stock, finished with Reggiano Parmesan and butter	11.50	NORTH ATLANTIC SALMON	
RHODE ISLAND FISHERMAN’S STEW		grilled, served with lemon and saffron rice	12.25
medium shrimp, littleneck clams, bay scallops, Petrale sole and mussels, sautéed then braised in an earthy fresh tomato sauce with leeks, herbs and chorizo sausage	18.50	GRILLED NEW YORK STRIP	
PENNE WITH GARLIC & OIL		USDA Choice, 7 oz cut served with mashed potatoes	13.75
slivered fresh toasted garlic in extra virgin olive oil, moistened with vegetable stock, scented with fresh basil	8.25	RIGATONI POMODORO	
FETTUCCINE ALFREDO		an old favorite made with the right ingredients	8.75
rich cream sauce with cracked black pepper, butter and Reggiano Parmesan	12.75	ROCOCO FRIED SHRIMP	
		served with tarter sauce & spicy fries	13.25
		CAJUN CHICKEN SALAD	
		a boneless, skinless breast of chicken dusted with Mr. Rococo’s famous Cajun blend, grilled and served atop a “bigger” Little Salad tossed with ranch dressing	10.25
ADD THESE TO ANY DISH			
GRILLED BONELESS CHICKEN BREAST	4.25	SKEWER OF GRILLED JUMBO SHRIMP (3)	8.25