



AVAILABLE 11 A.M. – CLOSE

COLD STARTERS

CHILLED JUMBO SHRIMP

served with traditional cocktail sauce and lemon *Each* 2.50

BASIL-CURED ATLANTIC SALMON

served with goat cheese cookies, capers, red onions & lemon 7.25

COLD-WATER OYSTERS ON THE HALFSHELL

lemon and oak-aged Sherry mignonette *Market*

PÂTÉ

chef selection of fine pâtés and accompaniments 10.75

SOUTH PHILLY STYLE

ANTIPASTI ASSORTMENT

sweet roasted peppers, calamata olives, Auricchio provolone, hard salami, sliced capicola, marinated heirloom tomatoes and soft garlic bread 11.25

HAWAIIAN POKE

traditional Hawaiian dish with sashimi-style Ahi, layered with seaweed salad, pineapple, roasted red peppers, Asian glaze and green onions 13.75

CRAB COCKTAIL

classic Maryland jumbo lump crab over shredded lettuce and homemade cocktail sauce *Market*

FRUIT AND CHEESE PLATE

fresh fruit, Manchego, Maytag Blue and seasoned goat cheese, with toasted French bread slices 15.75

COOKIES

BARBEQUE CHICKEN

pulled barbeque chicken topped with smoked Gouda 7.50

BLUE CHEESE, TOASTED GARLIC SLIVERS AND ASIAGO CHEESE

with Parmesan and cream cheese blended to a smooth texture, spread on toasted baguette and baked 5.75

THE GANGSTER

Italian sausage & sweet onions with pomodoro & Parmesan 7.25

CRAB DIP

Maryland jumbo lump crab with horseradish, cream cheese & chives 8.50

SHRIMP AND SPINACH

sautéed together with toasted garlic and then cooled. served on toasted baguette with Parmesan 7.50

SAMPLER

mix it up 8.50

HOT STARTERS

STEAMED LITTLENECK CLAMS

one pound of fresh clams steamed with white wine, shallots, garlic, parsley, and basil 12.25

PRINCE EDWARD ISLAND MUSSELS

one pound of fresh mussels...
Steamed with white wine, shallots & garlic 10.50
Steamed with a savory fennel & sambucca broth 10.50

DEEP-FRIED WILD MUSHROOMS

lightly breaded and served with ranch dressing 7.25

DEBBIE’S GOAT CHEESE

served with fried wontons for dipping 12.00

ROCOCO FRIED SHRIMP

tossed with buttermilk and New England Clam Fry; served with tarter or cocktail sauce 10.25

JUMBO SHRIMP “LES SAISONS”

an old favorite of friends; cold water shrimp sautéed with garlic, shallots, mushrooms and julienne carrots, tossed in beurre blanc and parsley 12.75

SURF AND TURF ON A STICK

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 12.25

ROCOCO JUMBO LUMP CRABCAKE

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! *Market*

ESCARGOTS

in the style of Bourgogne (fennel, garlic, butter and parsley) 9.25

SCALLOPS

pan blackened with lemon basil beurre blanc *Each* 5.00

STUFFED MUSHROOMS

6 mushroom caps filled with a savory blend of spicy Italian sausage and mozzarella 7.25

DEEP-FRIED CALAMARI

fried to golden brown served with house made marinara 7.25
“RHODE ISLAND STYLE” fried golden brown & tossed with banana cherry peppers & garlic butter *add* 1.00
“GREEK STYLE” also fried to golden brown & tossed with Calamata olives, tomatoes, Feta cheese & field greens *add* 3.25

SOUPS & SALADS

MUSHROOM SOUP

velvelty cream of shiitakes, leeks and scallions, with sherry *Cup* 4.25
Bowl with a Brie Cookie 6.25

SOUP OF THE DAY

never made with anything but the best ingredients *Cup* 4.25
Bowl 5.50

NEW ENGLAND STYLE CLAM CHOWDER

old-school favorite *Cup* 4.75
Bowl 5.50

ROCOCO LITTLE SALAD

5.25

ROCOCO LOVE SALAD

iceburg lettuce, roma tomato, red onion, Italian meats & cheeses tossed with red wine vinaigrette & lots of garlic & love. *Price for 2* 11.25
Price for 4 18.75

CAESAR SALAD

an old favorite, made with care with Romaine leaves and real anchovies 5.25

ADD TO ANY SALAD

crumbled Roquefort 1.00 *crumbled bacon* 1.00
grilled chicken breast 4.25 *grilled jumbo shrimp* 8.25

THE WEDGE SALAD

iceberg, sliced roma tomatoes, bermuda onions, bleu cheese crumbles and 1000 Island dressing 5.75

BETTER GARDEN GREENS WITH MORE STUFF

better house mix (mache, radicchio, oak leaf and mizuna) with grilled pears, spiced walnuts, Roquefort and bacon, balsamic vinaigrette 10.50

ASIAN-INFLUENCED SPINACH SALAD

baby spinach, green cabbage, snow peas and shiitake mushrooms, tossed with sesame, ginger and rice vinegar dressing, crispy rice noodle “kerchiefs” 7.50

PASTA 101		PASTA 102	
sauce of olive oil, chicken broth and toasted garlic		Pomodoro sauce of vine-ripe tomatoes, basil, toasted garlic and extra virgin olive oil	
PENNE RICATE WITH PRINCE EDWARD ISLAND MUSSELS		RIGATONI POMODORO	
toasted garlic, white wine, basil & confetti	14.25	an old favorite, made with the right ingredients	11.25
LINGUINE WITH SPINACH, BASIL AND WILD MUSHROOMS		PENNE BOLOGNESE	
with Parmesan	12.00	a stout meat sauce with pancetta, pork, sausage and beef with generous amounts of Barolo and toasted garlic	16.75
ROTINI SOUTH PHILLY STYLE		PENNE WITH JUMBO SHRIMP “FRA DIAVOLO”	
with roasted red bell peppers, Calamata olives & eggplant	12.25	spicy pomodoro sauce, confetti and Reggiano Parmesan	21.50
PASTA 201		PASTA 401	
Alfredo sauce or Alfredo base with additions		Rococo Specialties	
FETTUCCINE ALFREDO		ROCOCO SAUTÉED JUMBO SHRIMP SCAMPI WITH LINGUINE	
rich cream sauce with cracked black pepper, butter and Reggiano Parmesan	12.75	our version is made with toasted garlic, basil, wild mushrooms and roma tomatoes, in a rich, buttery sauce	21.50
FETTUCCINE CARBONARA		LINGUINE WITH LITTLENECK CLAMS, RED OR WHITE	
rich cream sauce with Pancetta, a delicious and earthy rolled Italian bacon	14.75	toasted garlic, white wine, basil, extra virgin olive oil and Reggiano Parmesan	18.50
ROTINI WITH PESTO		ROCOCO SPECIALTY PASTA	
classic with pine nuts, Reggiano Parmesan, basil & sundried tomato	13.25	(See your server for the chef’s inspiration)	Market
ADD THESE TO ANY DISH			
GRILLED BONELESS CHICKEN BREAST	4.25	SKEWER OF GRILLED JUMBO SHRIMP (3)	8.25

SEAFOOD			
PETRALE SOLE		NORTH ATLANTIC SALMON	
MEUNIERE: with dusting of flour, sautéed in butter, with Beurre Noisette, lemon and parsley	17.25	grilled, served with lemon and olive oil	19.25
SAUTÉED GRENOBLOISE: same as Meuniere, with the addition of capers, lemon pulp and croutons	18.25	BAMBOO STEAMED SALMON	
SAUTÉED FRANCAISE: dipped in a batter of eggs, parmesan and parsley, sautéed and served with beurre blanc and lemon	18.25	steamed in a bamboo steamer over a fragrant broth, served with stir-fried green cabbage, pea pods, scallions, carrots, wild mushrooms and Rococo Asian glaze & sesame oil	21.25
YELLOWFIN TUNA		CORIANDER ENCRUSTED SALMON	
grilled with lemon and olive oil	24.75	rubbed with grated ginger & cracked coriander, pan roasted medium and served with a fragrant ginger sauce	22.50
pan-roasted with rich and hearty bordelaise	26.50	“A GREAT PIECE OF TAIL”	
WILD SALMON		cold water lobster tail braised with shallots, white wine & butter, served with drawn butter	Market
when available	Market	LOBSTER AND SHRIMP RISOTTO	
		with fresh fennel, confetti and toasted garlic, finished with Parmesan and AA butter	28.50
		SCALLOP AND MUSHROOM RISOTTO	
		with confetti and toasted garlic, finished with Parmesan and AA butter	27.50
		RHODE ISLAND FISHERMAN’S STEW	
		lobster tail, clams, shrimp, scallops, sole and mussels in an earthy fresh tomato sauce with leeks, herbs and chorizo sausage	29.75
		LOBSTER FEST	
		ask your server about all the creative ways to enjoy lobster!	Market

INTERNATIONAL CHOP HOUSE FARE			
PAN-ROASTED OR GRILLED RIBEYE STEAK		PORK TENDERLOIN	
USDA Prime, 14 ounces, seasoned with cracked pepper & kosher salt, grilled to your liking	29.25	pan roasted medium with sage, sliced and served with grilled pears, brandy & shallots	19.50
PAN-ROASTED OR GRILLED NEW YORK STRIP		PAN ROASTED VEAL CHOP	
USDA Prime, 14 ounces, seasoned with cracked pepper and kosber salt, grilled to your liking	31.75	First rate veal chop, from bones 1-4 only (the best). Seasoned, carefully, seared and roasted; served with a hearty wild mushroom and cognac-scented sauce “ivoire”.	41.25
PAN-ROASTED OR GRILLED FILET MIGNON		LONG ISLAND DUCKLING	
USDA Choice filet	Market	This is a little complicated. The thigh’s cooked “confit” then crisped. The breast is carefully seared & roasted medium rare. The livers are made into little “cookies” which compliment the dish, served with jus lie.	25.75
twin filet	Market		
“Enjoy a great piece of tail with your filet”	Market		
ROAST RACK OF COLORADO LAMB			
served with a succulent fond lie & Parmesan mashed potatoes	45.75		

SIDES & ADD-ONS			
LEAF SPINACH SAUTÉED WITH TOASTED GARLIC	7.25	STEAMED OR GRILLED FRESH ASPARAGUS	Market
DOMESTIC MUSHROOMS SAUTÉED WITH SWEET ONIONS	7.25	STEAMED JASMINE RICE	4.50
YUKON GOLD MASHED POTATOES WITH HEAVY CREAM AND BUTTER	6.75	SAFFRON RICE	6.50
STIR-FRY OF GREEN CABBAGE, PEA PODS, SCALLIONS, CARROTS, WILD MUSHROOMS, ROCOCO ASIAN GLAZE & SESAME OIL	6.75	SUGAR SNAP PEAS WITH OYSTER SAUCE	6.25
SAUTÉED GRAPE TOMATOES WITH TOASTED GARLIC AND EXTRA VIRGIN OLIVE OIL	8.00	SAUTÉED SQUASH & EGGPLANT WITH POMODORO	6.25
SEAWEED SALAD	8.25	ITALIAN SAUSAGE, PEPPERS & ONIONS WITH POMODORO	6.25
		WILD MUSHROOM RISOTTO	7.25

Note: The Health Department would like you to know that individuals may be at a higher risk for a foodborne illness if the following foods are undercooked: Eggs, Beef, Fish, Lamb, Milk Products, Pork, Poultry, Shellfish