

STARTERS

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*

PATÉ

chef selection of fine pates and accompaniments *10.75*

SOUTH PHILLY STYLE

ANTIPASTI ASSORTMENT

sweet roasted peppers, calamata olives, Auricchio provolone, hard salami, sliced capicola, sauteed Grape 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*

NANCY'S COOKIES

smoked salmon rosettes with Horseradish cream, diced red onion & capers *7.25*

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 or
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

CAESAR SALAD

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

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

SOUPS & SALADS

ADD TO ANY SALAD

<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

AMBER'S VEGETARIAN CHILI

fresh garden vegetables, Boca meat & seasonings Cup 4.25
Bowl 6.25

DR. LISA'S 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

iceberg 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

LUNCH MENU

SANDWICHES & COMBOS

sandwiches include choice of French fries or fresh fruit

ROCOCO FRIED SHRIMP & CHOWDER 8.75

CHICKEN SALTIMBOCCA

boneless skinless chicken breast, with fresh sage & a sheet of prosciutto pounded in, topped with roasted red peppers, greens, Provolone & pesto aioli 8.50

ROCOCO HAMBURGER

8 ounces off 80/20 ground chuck steak. 7.25

Make it gangster with onions, bacon & choice of Provolone or Cheddar 8.50

GRILLED TUNA SANDWICH

Abi tuna steak grilled medium rare served on a challa roll with roasted red peppers and pesto mayonnaise 12.25

ROCOCO B.L.T.

made with thick hickory smoked bacon... enough said, choice of wheat, white or rye 6.25

ROCOCO "GANGSTER" SAUSAGE GRINDER

made with Italian sausage, roasted red peppers, onions & pomodoro served with Caesar salad 7.50

TUNA SALAD 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

SMOKED HAM & ROAST TURKEY WRAP

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

SOUTH PHILLY STYLE GRINDER

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

GRILLED PEANUT BUTTER AND JELLY 5.75

TURKEY BURGER

off the grill with pesto mayonnaise or bleu cheese 7.50

BLACK BEAN BURGER

homemade with Caribbean-style flair 6.50

ROCOCO REUBEN

a variation on the old classic, we use sliced capicola and Provolone, all on rye bread with Russian dressing and sauerkraut 8.50

THE CUP AND GRILLED CHEESE

cup of Soup and Grilled Cheese sandwich 7.25

New England Fish Fry

All served with French Fries, Tarter, & Lemon

FISH N' CHIPS

fried golden brown served with Tartar sauce & lemon 11.75

FRIED SHRIMP

medium shrimp fried golden brown served with Tartar sauce & lemon 13.25

FRIED SCALLOPS

double battered in our "Special New England Breeding" served with Tartar sauce & lemon 16.00

FISHERMEN'S PLATTER

Are you kiddin' me? It's a combo of all... Hey, it's a coastal thing! Capisce? 20.00

PASTA, RISOTTO & ENTREES

VEGETARIAN (NOT VEGAN!) LASAGNA

eggplant, zucchini, squash, red peppers layered with stout lasagna noodles, Pomodoro sauce, Ricotta cheese, Parmesan & Mozzarella 8.75

TRI-COLOR TORTELLINI

filled with a blend of Ricotta, Reggiano Parmesan, Provolone and Mozzarella, your choice of Pomodoro or Alfredo 8.75

MUSHROOM RISOTTO

*wild mushrooms, sautéed in olive oil
with toasted garlic, confetti, and chicken stock,
finished with Reggiano Parmesan and butter* 9.75

SHRIMP RISOTTO

*prepared with care, medium shrimp sautéed
with confetti, and fresh fennel, moistened
with shrimp stock, finished with
Reggiano Parmesan and butter* 11.50

RHODE ISLAND FISHERMAN’S STEW

*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

PENNE WITH GARLIC & OIL

*slivered fresh toasted garlic in extra virgin
olive oil, moistened with vegetable stock,
scented with fresh basil* 8.25

FETTUCCHINE ALFREDO

*rich cream sauce with cracked black pepper,
butter and Reggiano Parmesan* 12.75

ROTINI & PESTO

*Classic with pine nuts, Reggiano Parmesan,
sundried tomatoes & basil* 9.75

BONELESS CHICKEN BREAST

*choice of Piccata, Meditterrean, Florentine,
Marsala or Parmesan all served with pasta* 11.25

PETRALE SOLE

*Sautéed Meuniere: with dusting of flour,
sautéed in butter, topped with Beurre Noisette,
lemon and parsley* 11.75

*Sautéed Grenobloise: same as Meuniere,
with the addition of capers, lemon pulp
and croutons served with saffron rice* 12.75

NORTH ATLANTIC SALMON

grilled, served with lemon and saffron rice 12.25

GRILLED NEW YORK STRIP

USDA Choice, 7 oz cut served with mashed potatoes 13.75

RIGATONI POMODORO

an old favorite made with the right ingredients 8.75

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

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ADD THESE TO ANY DISH

GRILLED BONELESS CHICKEN BREAST 4.25

SKEWER OF GRILLED JUMBO SHRIMP (3) 8.25

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DINNER MENU

PASTA 101

sauce of olive oil, chicken broth and toasted garlic

PENNE RIGATE WITH
PRINCE EDWARD ISLAND MUSSELS
toasted garlic, white wine, basil & confetti 14.25

LINGUINE WITH SPINACH, BASIL
AND WILD MUSHROOMS
with Parmesan 12.00

ROTINI SOUTH PHILLY STYLE
*with roasted red bell peppers, Calamata olives
& eggplant* 12.25

PASTA 102

Pomodoro sauce, basil, toasted garlic and extra virgin olive oil

RIGATONI POMODORO
an old favorite, made with the right ingredients 11.25

PENNE BOLOGNESE
*a stout meat sauce with pancetta, pork, sausage
and beef with generous amounts of Barolo
and toasted garlic* 16.75

DR. C'S SHRIMP "FRA DIAVOLO"
spicy pomodoro sauce, confetti and Reggiano Parmesan 21.50

PASTA 201

Alfredo sauce or Alfredo base with additions

FETTUCCHINE ALFREDO
*rich cream sauce with cracked black pepper,
butter and Reggiano Parmesan* 12.75

FETTUCCHINE CARBONARA
*rich cream sauce with Pancetta, a delicious and
earthy rolled Italian bacon* 14.75

ROTINI WITH PESTO
*classic with pine nuts, Reggiano Parmesan,
basil & sundried tomato* 13.25

PASTA 401

Rococo Specialties

FETTUCCHINE ALFREDO
*rich cream sauce with cracked black pepper,
butter and Reggiano Parmesan* 12.75

FETTUCCHINE CARBONARA
*rich cream sauce with Pancetta, a delicious and
earthy rolled Italian bacon* 14.75

ROTINI WITH PESTO
*classic with pine nuts, Reggiano Parmesan,
basil & sundried tomato* 13.25

ADD THESE TO ANY DISH

GRILLED BONELESS CHICKEN BREAST 4.25
SKEWER OF GRILLED JUMBO SHRIMP (3) 8.25

SEAFOOD

PETRALE SOLE
MEUNIERE: *with dusting of flour, sautéed in butter,
with Beurre Noisette, lemon and parsley* 17.25

SAUTÉED GRENOBLOISE: *same as Meuniere, with the
addition of capers, lemon pulp and croutons* 18.25

SAUTÉED FRANCAISE: *dipped in a batter of eggs,
parmesan and parsley, sautéed and served with
beurre blanc and lemon* 18.25

YELLOWFIN TUNA
grilled with lemon and olive oil 24.75
pan-roasted with rich and hearty bordelaise 26.50

NEW ENGLAND BAKED COD
buttery bread crumbs & a baked tomato Market

GRILLED SALMON
grilled, served with lemon and olive oil Market

BAMBOO STEAMED SALMON
*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* Market

CHEF JASON'S CORIANDER SALMON
*rubbed with grated ginger & cracked coriander; pan roasted
medium and served with a fragrant ginger sauce* Market

“A GREAT PIECE OF TAIL”

*cold water lobster tail braised with shallots,
white wine & butter, served with drawn butter* 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
*USDA Prime, 14 ounces, seasoned with cracked pepper
& kosher salt* 29.25

PAN-ROASTED OR GRILLED NEW YORK STRIP
*USDA Prime, 14 ounces, seasoned with cracked pepper
and kosher salt* 31.75

PAN-ROASTED OR GRILLED FILET MIGNON
USDA Choice filet Market
twice 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

PORK TENDERLOIN
*pan roasted medium with sage, sliced and served
with grilled pears, brandy & shallots* 19.50

DR. MARK’S PAN ROASTED VEAL CHOP
*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

LONG ISLAND DUCKLING

*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

SAUTÉED VEAL SCALLOPINI
*Choice of saltimbocca, piccata, marsala, Florentine
or Parmesan. All served with pasta.* 29.00

GRILLED PORK LOIN
*brushed with a Bourbon barbeque sauce and
served thinly sliced* 18.25

PAN-ROASTED STUFFED PORK CHOP
*a huge pork chop, stuffed with a mixture of provolone,
spinach and pine nuts, served with natural juices,
Barolo and shallots* 26.75

BONELESS SKINLESS CHICKEN BREAST
*Choice of saltimbocca, piccata, marsala, Florentine
or Parmesan. All served with pasta.* 16.25

SIDES & ADD-ONS

LEAF SPINACH SAUTÉED WITH TOASTED GARLIC 7.25

DOMESTIC MUSHROOMS SAUTÉED WITH SWEET ONIONS 7.25

YUKON GOLD MASHED POTATOES WITH
HEAVY CREAM AND BUTTER 6.75

STIR-FRY OF GREEN CABBAGE, PEA PODS,
SCALLIONS, CARROTS, WILD MUSHROOMS,
ROCOCO ASIAN GLAZE & SESAME OIL 6.75

SAUTÉED GRAPE TOMATOES WITH TOASTED GARLIC
AND EXTRA VIRGIN OLIVE OIL 8.00

SEAWEED SALAD 8.25

STEAMED OR GRILLED FRESH ASPARAGUS Market

STEAMED JASMINE RICE 4.50

SAFFRON RICE 6.50

SUGAR SNAP PEAS WITH OYSTER SAUCE 6.25

SAUTÉED SQUASH & EGGPLANT WITH POMODORO 6.25

ITALIAN SAUSAGE, PEPPERS & ONIONS WITH POMODORO 6.25

WILD MUSHROOM RISOTTO 7.25