



AVAILABLE 11 A.M. - CLOSE

COLD STARTERS

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

COOKIES

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

HOT STARTERS

<p>STEAMED LITTLENECK CLAMS <i>one pound of fresh clams steamed with white wine, shallots, garlic, parsley, and basil</i> 12.25</p>	<p>JUMBO SHRIMP "LES SAISONS" <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</p>	<p>ESCARGOTS <i>in the style of Bourgogne (fennel, garlic, butter and parsley)</i> 9.25</p>
<p>PRINCE EDWARD ISLAND MUSSELS <i>one pound of fresh mussels...</i> <i>Steamed with white wine, shallots & garlic</i> 10.50 <i>Steamed with a savory fennel & sambucca broth</i> 10.50</p>	<p>SURF AND TURF ON A STICK <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</p>	<p>SCALLOPS <i>pan blackened with lemon basil beurre blanc</i> <i>Each</i> 5.00</p>
<p>DEEP-FRIED WILD MUSHROOMS <i>lightly breaded and served with ranch dressing</i> 7.25</p>	<p>ROCOCO JUMBO LUMP CRABCAKE <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> <i>Market</i></p>	<p>STUFFED MUSHROOMS <i>6 mushroom caps filled with a savory blend of spicy Italian sausage and mozzarella</i> 7.25</p>
<p>DEBBIE'S GOAT CHEESE <i>served with fried wontons for dipping</i> 12.00</p>		<p>DEEP-FRIED CALAMARI <i>fried to golden brown served with house made marinara</i> 7.25 <i>"RHODE ISLAND STYLE" fried golden brown & tossed with banana cherry peppers & garlic butter</i> <i>add</i> 1.00 <i>"GREEK STYLE" also fried to golden brown & tossed with Calamata olives, tomatoes, Feta cheese & field greens</i> <i>add</i> 3.25</p>
<p>ROCOCO FRIED SHRIMP <i>tossed with buttermilk and New England Clam Fry; served with tarter or cocktail sauce</i> 10.25</p>		

SOUPS & SALADS

<p>MUSHROOM SOUP <i>velvety cream of shiitakes, leeks and scallions, with sherry</i> <i>Cup</i> 4.25 <i>Bowl with a Brie Cookie</i> 6.25</p>	<p>ROCOCO LITTLE SALAD 5.25</p> <p>ROCOCO LOVE SALAD <i>iceburg lettuce, roma tomato, red onion, Italian meats & cheeses tossed with red wine vinaigrette & lots of garlic & love.</i> <i>Price for 2</i> 11.25 <i>Price for 4</i> 18.75</p>	<p>THE WEDGE SALAD <i>iceberg, sliced roma tomatoes, bermuda onions, bleu cheese crumbles and 1000 Island dressing</i> 5.75</p>
<p>SOUP OF THE DAY <i>never made with anything but the best ingredients</i> <i>Cup</i> 4.25 <i>Bowl</i> 5.50</p>	<p>CAESAR SALAD <i>an old favorite, made with care with Romaine leaves and real anchovies</i> 5.25</p>	<p>BETTER GARDEN GREENS WITH MORE STUFF <i>better house mix (mache, radicchio, oak leaf and mizuna) with grilled pears, spiced walnuts, Roquefort and bacon, balsamic vinaigrette</i> 10.50</p>
<p>NEW ENGLAND STYLE CLAM CHOWDER <i>old-school favorite</i> <i>Cup</i> 4.75 <i>Bowl</i> 5.50</p>	<p>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</p>	<p>ASIAN-INFLUENCED SPINACH 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</p>



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 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
CHICKEN SALTIMBOCCA <i>boneless skinless chicken breast, with fresh sage & a sheet of prosciutto pounded in, topped with roasted red peppers, greens, Provolone & pesto aioli</i>	8.50	SOUTH PHILLY STYLE GRINDER <i>layers of spicy Capicola, Prosciutto and Genoa, with Provolone, onions and roasted red peppers, O & V, served with French fries or fresh fruit</i>	8.25
ROCOCO HAMBURGER <i>8 ounces off 80/20 ground chuck steak. make it gangster with onions, bacon & choice of Provolone or Cheddar</i>	8.50	GRILLED PEANUT BUTTER AND JELLY	5.75
GRILLED TUNA SANDWICH <i>Abi tuna steak grilled medium rare served on a challa roll with roasted red peppers and pesto mayonnaise</i>	12.25	TURKEY BURGER <i>off the grill with pesto mayonnaise or bleu cheese</i>	7.50
ROCOCO B.L.T. <i>made with thick hickory smoked bacon... enough said, choice of wheat, white or rye</i>	6.25	BLACK BEAN BURGER <i>homemade with Caribbean-style flair</i>	6.50
ROCOCO "GANGSTER" SAUSAGE GRINDER <i>made with Italian sausage, roasted red peppers, onions & pomodoro served with Caesar salad</i>	7.50	ROCOCO REUBEN <i>a variation on the old classic, we use sliced capicola and Provolone, all on rye bread with Russian dressing and sauerkraut</i>	8.50
TUNA SALAD SANDWICH <i>how can you beat this old favorite? multi-grain or white bread, toasted if you like, served with french fries or fresh fruit</i>	6.25	THE CUP AND HALF SANDWICH <i>cup of Soup of the Day with chef's choice of half sandwich</i>	7.25

PASTA, RISOTTO & ENTREES

VEGETARIAN (NOT VEGAN!) LASAGNA <i>eggplant, zucchini, squash, red peppers layered with stout lasagna noodles, Pomodoro sauce, Ricotta cheese, Parmesan & Mozzarella</i>	8.75	ROTINI & PESTO <i>Classic with pine nuts, Reggiano Parmesan, sundried tomatoes & basil</i>	9.75
TRI-COLOR TORTELLINI <i>filled with a blend of Ricotta, Reggiano Parmesan, Provolone and Mozzarella, your choice of Pomodoro or Alfredo</i>	8.75	BONELESS CHICKEN BREAST <i>choice of Piccata, Meditterrean, Florentine, Marsala or Parmesan all served with pasta</i>	11.25
MUSHROOM RISOTTO <i>wild mushrooms, sautéed in olive oil with toasted garlic, confetti, and chicken stock, finished with Reggiano Parmesan and butter</i>	9.75	PETRALE SOLE <i>Sautéed Meuniere: with dusting of flour, sautéed in butter, topped with Beurre Noisette, lemon and parsley</i>	11.75
SHRIMP RISOTTO <i>prepared with care, medium shrimp sautéed with confetti, and fresh fennel, moistened with shrimp stock, finished with Reggiano Parmesan and butter</i>	11.50	Sautéed Grenobloise: same as Meuniere, with the addition of capers, lemon pulp and croutons served with saffron rice	12.75
RHODE ISLAND FISHERMAN'S STEW <i>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</i>	18.50	NORTH ATLANTIC SALMON <i>grilled, served with lemon and saffron rice</i>	12.25
PENNE WITH GARLIC & OIL <i>slivered fresh toasted garlic in extra virgin olive oil, moistened with vegetable stock, scented with fresh basil</i>	8.25	GRILLED NEW YORK STRIP <i>USDA Choice, 7 oz cut served with mashed potatoes</i>	13.75
FETTUCCHINE ALFREDO <i>rich cream sauce with cracked black pepper, butter and Reggiano Parmesan</i>	12.75	RIGATONI POMODORO <i>an old favorite made with the right ingredients</i>	8.75
		ROCOCO FRIED SHRIMP <i>served with tarter sauce & spicy fries</i>	13.25
		CAJUN CHICKEN SALAD <i>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</i>	10.25

ADD THESE TO ANY DISH

GRILLED BONELESS CHICKEN BREAST

4.25

SKEWER OF GRILLED JUMBO SHRIMP (3)

8.25



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<p>BASIL-CURED ATLANTIC SALMON <i>served with goat cheese cookies, capers, red onions & lemon</i> 7.25</p>	<p>HAWAIIAN POKE <i>traditional Hawaiian dish with sashimi-style Ahi, layered with seaweed salad, pineapple, roasted red peppers, Asian glaze and green onions</i> 13.75</p>	<p>FRUIT AND CHEESE PLATE <i>fresh fruit, Manchego, Maytag Blue and seasoned goat cheese, with toasted French bread slices</i> 15.75</p>
<p>COLD-WATER OYSTERS ON THE HALFSHELL <i>lemon and oak-aged Sherry mignonette</i> <i>Market</i></p>	<p>PÂTÉ <i>chef selection of fine pâtés and accompaniments</i> 10.75</p>	

COOKIES

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<p>BLUE CHEESE, TOASTED GARLIC SLIVERS AND ASIAGO CHEESE <i>with Parmesan and cream cheese blended to a smooth texture, spread on toasted baguette and baked</i> 5.75</p>	<p>CRAB DIP <i>Maryland jumbo lump crab with horseradish, cream cheese & chives</i> 8.50</p>	<p>SAMPLER <i>mix it up</i> 8.50</p>

HOT STARTERS

<p>STEAMED LITTLENECK CLAMS <i>one pound of fresh clams steamed with white wine, shallots, garlic, parsley, and basil</i> 12.25</p>	<p>JUMBO SHRIMP "LES SAISONS" <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</p>	<p>ESCARGOTS <i>in the style of Bourgogne (fennel, garlic, butter and parsley)</i> 9.25</p>
<p>PRINCE EDWARD ISLAND MUSSELS <i>one pound of fresh mussels...</i> <i>Steamed with white wine, shallots & garlic</i> 10.50 <i>Steamed with a savory fennel & sambucca broth</i> 10.50</p>	<p>SURF AND TURF ON A STICK <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</p>	<p>SCALLOPS <i>pan blackened with lemon basil beurre blanc</i> <i>Each</i> 5.00</p>
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<p>DEBBIE'S GOAT CHEESE <i>served with fried wontons for dipping</i> 12.00</p>		<p>DEEP-FRIED CALAMARI <i>fried to golden brown served with house made marinara</i> 7.25 <i>"RHODE ISLAND STYLE" fried golden brown & tossed with banana cherry peppers & garlic butter</i> <i>add</i> 1.00 <i>"GREEK STYLE" also fried to golden brown & tossed with Calamata olives, tomatoes, Feta cheese & field greens</i> <i>add</i> 3.25</p>
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SOUPS & SALADS

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<p>SOUP OF THE DAY <i>never made with anything but the best ingredients</i> <i>Cup</i> 4.25 <i>Bowl</i> 5.50</p>	<p>CAESAR SALAD <i>an old favorite, made with care with Romaine leaves and real anchovies</i> 5.25</p>	<p>BETTER GARDEN GREENS WITH MORE STUFF <i>better house mix (mache, radicchio, oak leaf and mizuna) with grilled pears, spiced walnuts, Roquefort and bacon, balsamic vinaigrette</i> 10.50</p>
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PASTA 101

sauce of olive oil, chicken broth and toasted garlic

PENNE RIGATE WITH PRINCE EDWARD ISLAND MUSSELS <i>toasted garlic, white wine, basil & confetti</i>	14.25
LINGUINE WITH SPINACH, BASIL AND WILD MUSHROOMS <i>with Parmesan</i>	12.00
ROTINI SOUTH PHILLY STYLE <i>with roasted red bell peppers, Calamata olives & eggplant</i>	12.25

PASTA 201

Alfredo sauce or Alfredo base with additions

FETTUCCHINE ALFREDO <i>rich cream sauce with cracked black pepper, butter and Reggiano Parmesan</i>	12.75
FETTUCCHINE CARBONARA <i>rich cream sauce with Pancetta, a delicious and earthy rolled Italian bacon</i>	14.75
ROTINI WITH PESTO <i>classic with pine nuts, Reggiano Parmesan, basil & sundried tomato</i>	13.25

PASTA 102

Pomodoro sauce of vine-ripe tomatoes, basil, toasted garlic and extra virgin olive oil

RIGATONI POMODORO <i>an old favorite, made with the right ingredients</i>	11.25
PENNE BOLOGNESE <i>a stout meat sauce with pancetta, pork, sausage and beef with generous amounts of Barolo and toasted garlic</i>	16.75
PENNE WITH JUMBO SHRIMP "FRA DIAVOLO" <i>spicy pomodoro sauce, confetti and Reggiano Parmesan</i>	21.50

PASTA 401

Rococo Specialties

ROCOCO SAUTÉED JUMBO SHRIMP SCAMPI WITH LINGUINE <i>our version is made with toasted garlic, basil, wild mushrooms and roma tomatoes, in a rich, buttery sauce</i>	21.50
LINGUINE WITH LITTLENECK CLAMS, RED OR WHITE <i>toasted garlic, white wine, basil, extra virgin olive oil and Reggiano Parmesan</i>	18.50
ROCOCO SPECIALTY PASTA <i>(See your server for the chef's inspiration)</i>	Market

ADD THESE TO ANY DISH

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

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

INTERNATIONAL CHOP HOUSE FARE

PAN-ROASTED OR GRILLED RIBEYE STEAK <i>USDA Prime, 14 ounces, seasoned with cracked pepper & kosher salt, grilled to your liking</i>	29.25	PORK TENDERLOIN <i>pan roasted medium with sage, sliced and served with grilled pears, brandy & shallots</i>	19.50	SAUTÉED VEAL SCALLOPINI <i>Choice of saltimbocca, piccata, marsala, Florentine or Parmesan. All served with pasta.</i>	29.00
PAN-ROASTED OR GRILLED NEW YORK STRIP <i>USDA Prime, 14 ounces, seasoned with cracked pepper and kosher salt, grilled to your liking</i>	31.75	PAN ROASTED VEAL CHOP <i>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".</i>	41.25	GRILLED PORK LOIN <i>brushed with a Bourbon barbeque sauce and served thinly sliced</i>	18.25
PAN-ROASTED OR GRILLED FILET MIGNON <i>USDA Choice filet</i>	Market	LONG ISLAND DUCKLING <i>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.</i>	25.75	PAN-ROASTED STUFFED PORK CHOP <i>a huge pork chop, stuffed with a mixture of provolone, spinach and pine nuts, served with natural juices, Barolo and shallots</i>	26.75
<i>twin filet</i>	Market			BONELESS SKINLESS CHICKEN BREAST <i>Choice of saltimbocca, piccata, marsala, Florentine or Parmesan. All served with pasta.</i>	16.25
"Enjoy a great piece of tail with your filet"	Market				
ROAST RACK OF COLORADO LAMB <i>served with a succulent fond lie & Parmesan mashed potatoes</i>	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