

The ROC

Restaurant and Wine Bar

SMALL PLATES

BRUSCHETTA- V – Roma tomatoes, garlic, basil, our homemade crostini, parmesan, and balsamic reduction	8.95
CHARCUTERIE BOARD – Two meats and cheeses with olives, seasonal condiments, and crostini	17/ 32
SHRIMP COCKTAIL – Chilled shrimp (5) served with cocktail sauce, and lemon	12.95
CALAMARI – Fried calamari, banana pepper, lemon aioli, and spicy marinara	12.75
THE GOAT CHEESE PLATE » Goat cheese and pesto with roasted red peppers, and goat chrese with blackberry jam served warm with our crostini's	12.95
LAMB SLIDERS – Two 100% lamb sliders with feta, tomato, arugula, pickled red onion, and a lemon basil aioli served with a side of our homemade chips	14.95
AHI TUNA – Sesame crusted ahi tuna, wasabi, soy sauce, spring mix, scallion radish salad	13.95
MARSALA MEATBALLS – Homemade meatballs, wild mushroom, marsala sauce, gremolata, asiago, basil oil, crispy leeks	13.00
OPEN FACED STUFFED MUSHROOMS – Mushrooms, Italian sausage, white wine cream sauce, parmesan, bread crumb, and gremolata	9.50

GREEN PLATES

Add to any salad: Steak \$8.00, Chicken \$5.00, Shrimp \$6.00, Salmon \$8.00

SPINACH AND BRUSSEL- V – Spinach, roasted brussel sprouts, red onion, tomatoes, croutons, and balsamic parmesan dressing	11.75
MEDITERRANEAN SALAD- V. – Mixed greens tossed with olives, feta, cucumber, roasted red peppers, pickled onion, greek dressing served on top of hummus and pita croutons	12.95
CLASSIC CAESAR SALAD – Romaine lettuce, homemade croutons, parmesan, and caesar dressing	11.25
BEET & GOAT CHEESE SALAD- GF. – Roasted beets, goat cheese puree, arugula, pickled onion, toasted almonds, bacon, and orange balsamic	12.95
FIGLIARELLI CAPRESE - GF, V. – Fresh tomatoes, fresh burrata cheese, basil, extra-virgin olive oil, and balsamic reduction	12.95
THE ROC CHOP- GF. – Chopped greens, tomatoes, cucumber, olives, banana rings, salami, ham, red onion, mozzarella, feta, and italian dressing	13.00

LARGE PLATES

All large plates served with side salad and twisties

THE COWBOY RIBEYE – 18 oz. Bone in rib-eye served with Duchess potato, seasonal vegetable, and zip sauce » Add: Shrimp \$6, Scallops \$8	MARKET
THE FILET – 6 oz Filet served with Duchess potato, seasonal vegetable, and zip sauce » Add: Shrimp \$6, Scallops \$8	MARKET
PORCINI CRUSTED SIRLOIN – 8 oz Porcini crusted sirloin steak, Duchess potato, seasonal vegetables, and zip sauce » Add: Shrimp \$6, Scallops \$8	25.50
HERITAGE PORK CHOP- GF – Local cider brined pork chop, butternut squash puree, bacon, brussel sprout beet hash, and apple cherry mostarda	27.95
CHICKEN SPOLETO – Grilled chicken breast, tomato, olive, mushroom, lillo sauce, polenta cake, balsamic reduction, and crispy leeks	21.95
CHICKEN RICCA DI SAPORE – Grilled chicken breast, feta, basil, tomato, pasta garlic, seasonal vegetable, and zip sauce	19.95
SALMON PAVIA – Faroe Island salmon, cherry tomato, roasted mushroom, ricotta gnocchi, arugula, mustard cream, crispy beets	24.50
SEAFOOD LINGUINE – Scallops, mussel, shrimp, chili flake, lillo sauce, tomatoes, olive, leeks, galic, pesto, and bread crumb	21.95
SAUSAGE PAPPARDELLE – Italian sausage, peppers, onion, garlic, pappardelle, spicy marinara, and herb ricotta	17.50

CLASSIC PLATES

THE ROC PARMESAN – With choice of (Chicken \$18.00, Veal \$21.00, Eggplant \$16.75) served with pasta marinara and seasonal vegetable	
LASAGNA – Grandmother's recipe served with seasonal vegetable	16.00
GNOCCHI- V. – Ricotta gnocchi with a choice of marinara, alfredo, or pesto » Add: Chicken \$5, Shrimp\$ 6, Salmon \$6, Scallops \$8, Steak \$8	16.75
FETTUCCINE ALFREDO- V. – (Add Chicken \$5.00, Shrimp \$6.00)	14.95
SPAGHETTI MARINARA- V. – (Add Meat Sauce \$2.00, Meatballs \$4.00, Italian Sausage \$4.00)	12.00

SIDES

MINISTRONE – Grandma's recipe served with grilled twistie and parmesan	4.95
TRUFFLE FRIES – Fries tossed in gremolata, truffle, and parmesan	4.95
ROASTED MUSHROOMS-V, GF. – Great steak topping roasted with rosemary, and thyme	4.50
MAC & CHEESE- V – Penne noodles tossed in our three cheese sauce and topped with cheddar cheese	6.50
CRISPY BRUSSEL SPROUTS- V, GF. – Fried brussel sprouts, parmesan, aioli, and peppadews	4.95

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.

Proprietor: The Fiorelli Family

Executive Chef: Scott Swartzle

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PIZZA

THE DELUXE – Pepperoni, ham, ground beef, bacon, mushroom, onion, green pepper, and pizza sauce	\$15/ \$19
THE SPECIAL – Pepperoni, ham, mushroom, onion, green pepper, and pizza sauce	\$14/ \$18
MARGHERITA – Roma tomato, basil, feta, fresh garlic, drizzled with extra virgin olive oil	\$13/ \$17
ITALIAN FLAG – Burrata, chili flake, peppadews, spinach, and pizza sauce	\$14/ \$18
ZUCCHINI & GOAT CHEESE – Zucchini, roasted red pepper, garlic, pesto, mozzarella, goat cheese, and balsamic reduction	\$15/ \$19
CHICKEN PARMESAN – Chicken parmesan, mozzarella, provolone, marinara, and parsley	\$15/ \$19
SPICY ARRABBIATA – Pepperoni, Italian sausage, caramelized onion, gorgonzola, mozzarella, and pizza sauce	\$15/ \$19
LARGE PIZZA - 12 SLICES 16" \$12 SMALL PIZZA - 8 SLICES 12" \$ 9 – Large Pizza \$1.50 per topping Small Pizza \$ 1.00 per topping » Pepperoni, Bacon, Italian Sausage, Ground Beef, Ham, Onion, Mushroom, Green Pepper, Black Olives, Green Olives, Banana Rings, Tomato, Caramelized Onion, Spinach, Feta, Asiago, Parmesan, Anchovies, Pineapple	

OUR ORIGINAL HOT FRESH SUBS

THE ORIGINAL – Pepperoni, ham, mozzarella, and pizza sauce	\$8.00
THE SPECIAL – Pepperoni, ham, mushroom, onion, green pepper, mozzarella, and pizza sauce	\$9.50
THE VEGGIE – Mushroom, green pepper, red onion, pizza cheese, and pizza sauce	\$9.00
MEATBALL SUB – Homemade meatballs, pizza sauce, and mozzarella cheese	\$9.50

Music every Thursday 7 pm to 10 pm