

The ROC

Restaurant and Wine Bar

SMALL PLATES

- BRUSCHETTA- V** – Roma tomatoes, garlic, basil, our homemade crostini, parmesan, and balsamic reduction 9
- 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 13
- CALAMARI** – Fried calamari, banana pepper, lemon aioli, and spicy marinara 13
- THE GOAT CHEESE PLATE**
» Goat cheese and pesto with roasted red peppers, and goat cheese with blackberry jam served warm with our crostini's 13
- 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 15
- AHI TUNA** – Sesame crusted ahi tuna, wasabi, soy sauce, spring mix, scallion radish salad 14
- MARSALA MEATBALLS** – Homemade meatballs, wild mushroom, marsala sauce, gremolata, asiago, basil oil, crispy leeks 13
- OPEN FACED STUFFED MUSHROOMS** – Mushrooms, Italian sausage, white wine cream sauce, parmesan, bread crumb, and gremolata 9

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 12
- 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 13
- CLASSIC CAESAR SALAD** – Romaine lettuce, homemade croutons, parmesan, and caesar dressing 11
- BEET & GOAT CHEESE SALAD- GF.** – Roasted beets, goat cheese puree, arugula, pickled onion, toasted almonds, bacon, and orange balsamic 13
- FIORELLI CAPRESE - GF, V.** – Fresh tomatoes, fresh burrata cheese, basil, extra-virgin olive oil, and balsamic reduction 13
- THE ROC CHOP- GF.** – Chopped greens, tomatoes, cucumber, olives, banana rings, salami, ham, red onion, mozzarella, feta, and italian dressing 13

LARGE PLATES

All large plates served with side salad and twisties

- THE COWBOY RIBEYE** – 18 oz. MARKET
Bone in rib-eye served with Duchess potato, seasonal vegetable, and zip sauce
» Add: Shrimp \$6, Scallops \$8
- THE FILET** – 6 oz Filet served with MARKET
Duchess potato, seasonal vegetable, and zip sauce
» Add: Shrimp \$6, Scallops \$8
- PORCINI CRUSTED SIRLOIN** – 8 oz 26
Porcini crusted sirloin steak, Duchess potato, seasonal vegetables, and zip sauce
» Add: Shrimp \$6, Scallops \$8
- HERITAGE PORK CHOP- GF** – Local 28
cider brined pork chop, butternut squash puree, bacon, brussel sprout beet hash, and apple cherry mostarda
- CHICKEN SPOLETO** – Grilled chicken 22
breast, tomato, olive, mushroom, lillo sauce, polenta cake, balsamic reduction, and crispy leeks
- CHICKEN RICCA DI SAPORE** – Grilled 21
chicken breast, feta, basil, tomato, pasta garlic, seasonal vegetable, and zip sauce
- SALMON PAVIA** – Faroe Island salmon, 25
cherry tomato, roasted mushroom, ricotta gnocchi, arugula, mustard cream and crispy beets
- SEAFOOD LINGUINE** – Scallops, mussel, 22
shrimp, chili flake, lillo sauce, tomatoes, olive, leeks, garlic, pesto, and bread crumb
- SAUSAGE PAPPARDELLE** – Italian 18
sausage, peppers, onion, garlic, pappardelle, spicy marinara, and herb ricotta

CLASSIC PLATES

- THE ROC PARMESAN** – With choice of (Chicken \$19, Veal \$23, Eggplant \$17) served with pasta marinara and seasonal vegetable
- LASAGNA** – Grandmother's recipe served with seasonal vegetable 16
- FETTUCCINE ALFREDO - V** – Add 15
Chicken \$5, Shrimp \$6
- GNOCCHI- V.** – Ricotta gnocchi with a choice of marinara, alfredo, or pesto 17
» Add: Chicken \$5, Shrimp \$6, Salmon \$6, Scallops \$8, Steak \$8
- SPAGHETTI MARINARA- V.** – (Add Meat 12
Sauce \$2.00, Meatballs \$4.00, Italian Sausage \$4.00)

SIDES

- MINISTRONE** – Grandma's recipe served with grilled twistie and parmesan 5
- TRUFFLE FRIES** – Fries tossed in gremolata, truffle, and parmesan 5
- ROASTED MUSHROOMS-V, GF.** – Great steak topping roasted with rosemary, and thyme 5
- MAC & CHEESE- V** – Penne noodles tossed in our three cheese sauce and topped with cheddar cheese 7
- CRISPY BRUSSEL SPROUTS- V, GF.** – 5
Fried brussel sprouts, parmesan, aioli, and peppadews

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 » Toppings: 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, Red Onions	

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

All Food available for Carry Out

734-931-0911

Music every Thursday 7 pm to 10 pm