

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 two 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 14
- LAMB MEATBALLS** – Lamb and feta meatballs, peppernata, mint-pistachio pesto and arugula salad 14
- THE GOAT CHEESE PLATE** – Goat cheese and pesto with roasted red peppers, and goat cheese with blackberry jam served warm with our crostini 13
- AHI TUNA** – Sesame crusted ahi tuna, wasabi, soy sauce, spring mix, scallion radish salad 14
- OPEN FACED STUFFED MUSHROOMS** – Mushrooms, Italian sausage, white wine cream sauce, parmesan, bread crumbs, and gremolata 9
- CRISPY BRUSSELS SPROUTS - GF, V** – Fried brussels sprouts, parmesan, aioli, and peppadews 6
- TRUFFLE FRIES** – Fries tossed in gremolata, truffle, and parmesan 6
- SAUSAGE FERENTILLO** – Italian sausage sautéed with peppers, potatoes and onions 10

CLASSIC PLATES

All Classic Plates served with side salad and twisties

- LASAGNA** – Grandmother's recipe served with seasonal vegetable 16
- FETTUCCHINE ALFREDO - V**
» Add: Chicken \$5, Shrimp \$6 15
- THE ROC PARMESAN** – With choice of (Chicken \$24, Eggplant \$21, Veal \$27) served with pasta marinara and seasonal vegetable
- GNOCCHI - V** – Ricotta gnocchi with a choice of marinara, alfredo, or pesto
» Add: Chicken \$5, Salmon \$8, Shrimp \$6, Steak \$8 17
- SPAGHETTI MARINARA - V**
» Add: Meat sauce \$2, Meatballs \$4, Italian sausage \$4 12

LARGE PLATES

All Large Plates served with side salad and twisties

- THE COWBOY RIBEYE** – 18 oz Bone in rib-eye served with Italian Fingerlings, seasonal vegetable, and zip sauce
» Add: Shrimp \$6 MARKET
- THE FILET** – 6 oz Filet served with Italian Fingerlings, seasonal vegetable, and zip sauce
» Add: Shrimp \$6 MARKET
- PORCINI CRUSTED SIRLOIN** – 8 oz Porcini crusted sirloin steak, Italian fingerlings, seasonal vegetable, and zip sauce
» Add: Shrimp \$6 26
- CHICKEN RICCA DI SAPORE** – Grilled chicken breast, feta, basil, tomato, pasta garlic, seasonal vegetable, and zip sauce 23
- CHICKEN ALLA ROMA** – Grilled chicken breast, peppers, onions, tomatoes, and capers served with Italian fingerling and grilled asparagus 22
- SALMON FIORELLI - GF** – Faroe Island salmon, crispy polenta cake, seasonal vegetable, tomato caper relish, and balsamic reduction 25
- SHRIMP ORVIETO** – Blackened shrimp, cheddar polenta, sofrito, mushroom, scallion vinaigrette, and crispy leeks 24
- SEAFOOD LINGUINE** – Scallops, mussel, shrimp, chili flake, lillo sauce, tomatoes, olives, leeks, garlic, pesto, and bread crumbs 23

GREEN PLATES

Add to any salad: Chicken \$5, Salmon \$8, Shrimp \$6, Steak \$8

- SPINACH AND BRUSSELS -V** – Spinach, roasted brussels sprouts, red onion, tomatoes, croutons, and balsamic parmesan dressing 12
- THE ROC CHOP - GF** – Chopped greens, tomatoes, cucumber, olives, banana rings, salami, ham, red onion, mozzarella, feta, and Italian dressing 13
- 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 12
- FIORELLI CAPRESE - GF, V** – Fresh tomatoes, fresh burrata cheese, basil, extra-virgin olive oil, and balsamic reduction 13
- BEET & GOAT CHEESE SALAD - V** – Roasted beets, goat cheese puree, arugula, pickled onion, toasted almonds, and orange balsamic 13

Consumer Advisory: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Alert your server if you have special dietary requirements.

Proprietor: The Fiorelli Family