

# The ROC

*Restaurant and Wine Bar*

## SMALL PLATES

BRUSCHETTA – Roma tomatoes, garlic, basil, our homemade crostini, parmesan, and balsamic reduction	7	OPEN FACED STUFFED MUSHROOMS – Mushrooms, Italian sausage, white wine cream sauce, Parmesan, bread crumbs, and gremolata	10
CALAMARI – Fried calamari, banana pepper, bruschetta, and lemon aioli, garnished with pickled onions and a side of spicy marinara	14	SHRIMP COCKTAIL – Chilled shrimp (5) served with cocktail sauce and lemon	15
CHARCUTERIE BOARD – Two meats and two cheeses with olives, seasonal condiments, and crostini	17/32	THE GOAT CHEESE PLATE – Goat cheese and pesto with roasted red peppers, and goat cheese with blackberry jam served warm with our crostini	13
CRISPY BRUSSELS SPROUTS – Fried brussels sprouts, Parmesan, aioli, and peppadews	8		

## FEATURING CERTIFIED PIEDMONTESE BEEF

### PIEDMONTESE COWBOY 62

– 18oz Bone-in ribeye served with Italian fingerlings, seasonal vegetable, and zip sauce. Add: Shrimp \$8, Scallops \$10 –

### PIEDMONTESE BONE-IN FILET 60

– 10oz Filet served with Italian fingerlings, seasonal vegetable, and zip sauce. Add: Shrimp \$8, Scallops \$10 –

### PIEDMONTESE NEW YORK STRIP 55

– 14oz New York Strip served with Italian fingerlings, seasonal vegetable, and zip sauce. Add: Shrimp \$8, Scallops \$10 –

### PIEDMONTESE FILET 50

– 8oz Filet served with Italian fingerlings, seasonal vegetable, and zip sauce. Add: Shrimp \$8, Scallops \$10 –

## LARGE PLATES

ALL LARGE PLATES SERVED WITH SIDE SALAD AND TWISTIES

PORCINI CRUSTED SIRLOIN – 8 oz Porcini crusted sirloin steak, Italian fingerlings, seasonal vegetable, and zip sauce » Add: Shrimp \$8, Scallops \$10	27	CHICKEN RICCA DI SAPORE – Grilled chicken breast, feta, basil, tomato, pasta garlic, seasonal vegetable, and zip sauce	24
SHRIMP ORVIETO – Blackened shrimp, cheddar polenta, sofrito, mushroom, scallion vinaigrette, and crispy leeks	25	SALMON FIORELLI – Faroe Island salmon, crispy polenta cake, seasonal vegetable, tomato caper relish, and balsamic reduction	25
SEAFOOD LINGUINE – Scallops, mussel, shrimp, chili flake, lillo sauce, tomatoes, olives, leeks, garlic, pesto, and bread crumbs	25		

## GREEN PLATES

ADD TO ANY SALAD: CHICKEN \$6, SALMON \$10, SHRIMP \$8, STEAK \$10

SPINACH AND BRUSSELS – Spinach, roasted brussel sprouts, red onion, tomatoes, croutons, and balsamic Parmesan dressing	13	THE ROC CHOP – Chopped greens, tomatoes, cucumber, black olives, banana rings, salami, ham, red onion, mozzarella, feta, and Italian dressing	14
MEDITERRANEAN SALAD – Roasted red hummus topped with mixed greens, olives, feta, cucumber, roasted red peppers, pickled onion, Greek dressing, garnished with pita croutons	14	BEEF AND GOAT CHEESE SALAD – Roasted beets, goat cheese puree, arugula, pickled onion, toasted almonds, and orange balsamic	13
FIORELLI CAPRESE – Fresh tomatoes, fresh burrata cheese, basil, extra-virgin olive oil, and balsamic reduction	13	CLASSIC CAESAR SALAD – Romaine lettuce, homemade croutons, parmesan, and Caesar dressing	12
INSALATA ZIA – Greens, salt & pepper, balsamic, & oil	8		

## CLASSIC PLATES

ALL CLASSIC PLATES SERVED WITH SIDE SALAD AND TWISTIES

LASAGNA – Grandmother's recipe served with seasonal vegetable	17	FETTUCCINE ALFREDO » Add: Chicken \$6, Shrimp \$8	16
THE ROC PARMESAN – With choice of (Chicken \$24, Eggplant \$21, Veal \$27) served with pasta marinara, and seasonal vegetable		GNOCCHI – Our homemade ricotta gnocchi with choice of marinara, alfredo, or pesto » Add: Chicken \$6, Salmon \$10, Shrimp \$8, Steak \$10	17
SPAGHETTI MARINARA » Add: Meat sauce \$2, Meatballs \$4, Italian sausage \$4	13		

ALL PLATES HAVE BEEN CAREFULLY CREATED BY OUR CHEF  
– We appreciate your understanding of no substitutions. –

Consumer Advisory: 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. 11-17-2020

Proprietor: The Fiorelli Family