

Roz AND Rocco's



TOASTS

SERVED WITH TOASTED
HOUSEMADE
SESAME BREAD!

\$9

Ricotta & Honey
creamy whipped ricotta and
a drizzle of honey

Caprese (K)
cherry tomatoes
fresh mozzarella, basil pesto

Sicilian Tuna
olive oil tuna salad, capers, oregano
red onion, provolone

Baked Provolone
melted provolone
almond honey

JOIN US FOR LUNCH DAILY!

We are open for lunch daily from
12pm to 4pm

Choose from our entire menu plus
the six additional brunch items and
breakfast sides below as well as an
extended selection of
sandwiches and salads.

BRUNCH

Available until 4PM daily

Chef's Frittata*
chef's selection of seasonal ingredients
baked in eggs and cheese
\$13

Egg Scramble
tomato, basil pesto and mozzarella
scrambled in EVOO with egg
\$12

Breakfast Sandwich
two fried eggs and thick-cut bacon
on toasted R&R sesame bread or
brioche bun
\$9

Baked Eggs
two eggs cooked in R&R tomato sauce
with grated cheese blend and toasted
housemade sesame bread
\$11

Fried Waffle (K)
crispy bacon crumble, nutella butter
\$13

Classic French Toast (K)
housemade sesame bread
french toast
\$11

Moonstruck Eggs
"toad-in-a-hole" eggs in housemade
sesame bread topped with Grandma
Hilda's marinated multicolor peppers
\$12

Sides
thick-cut bacon, sausage
breakfast potatoes
\$6

STARTERS

Meatballs (K) \$14
classic pork, beef and veal
meatballs, tomato sauce
grilled bread

Steamed Mussels \$14
mussels steamed in marinara and
white wine and served with grilled
housemade sesame bread

Soup of the Day* \$12
Chef's daily creation

Spicy Crispy Shrimp \$14
lightly battered shrimp and
spicy aioli

R&R Garlic Bread

cheese-y
garlic-y
pull-a-part-y
housemade garlic
bread for the table
\$8

**Vinegar Peppers &
Burrata** \$14
Grandma Hilda's long-marinated
roasted peppers and creamy
burrata cheese with grilled bread

Chicken Cutlets (K) \$13
chicken strips in classic
Italian-seasoned bread crumbs
lemon aioli

Crispy Artichokes \$12
marinated artichoke hearts
battered and crispy fried with
lemon parmesan aioli



M.Y.O.C MAKE YOUR OWN COCKTAIL YOU BRING THE BOOZE, WE'LL ADD THE MIXER

AS A MIXER
OR A MOCKTAIL
\$5

Mimosa, Bloody Marys
Screwdrivers and Bellini are
\$2 mixers before 4PM daily

WHITE WINE

Hope-Ster
sweet apple cider sangria
large slow-melting ice cubes
cinnamon stick

RED WINE

The Ginger Italian
ginger beer, cranberry, apple
pomegranate and sweetness

CHAMPAGNE OR PROSECCO

Punched Up Mimosa
orange, strawberry and white
grape punch, lemon-lime fizz

VODKA

Passion Fruit Cosmo
passion fruit, mango

The IG Lemonade
bubbly fresh lemonade, infused
with sweetened rosemary

Nutty Espresso
La Colombe espresso,
sweet hazelnut cream

GIN

Cucumber Refresher
cucumber essence, tonic

RUM

Mango Mojito
sweetened muddled mango
with a kick

TEQUILA

Cranberry Margarita
cranberry, lime

SALAD

Classic Caesar (K) \$12
romaine lettuce topped with sesame
bread croutons and parmesan crisps
tossed in housemade Caesar dressing

Roasted Beet Panzanella* \$14
arugula and beets topped with
housemade torn sesame bread croutons
fresh mozzarella and sherry vinaigrette

House Italian Salad* \$10
iceberg lettuce topped with shaved red
onion, black olives and cucumber tossed
in R&R Italian dressing

Nutty Pear* \$14
pears, mixed greens, and gorgonzola
cheese tossed in a toasted pinenut and
golden raisin vinaigrette

Grilled Chicken Breast + \$6

Grilled Shrimp + \$9.

PASTA

* Pasta Dough Made in House! *

Classic Lasagna \$19
ricotta, mozzarella, parmesan, Sunday Gravy

Fettuccini Bolognese \$20
spinach fettuccini topped with a classic
beef Bolognese

Pappardelle Alfredo \$19
hand cut wide ribbons of pasta in rich and
creamy alfredo sauce

Sausage Cavatelli \$20
housemade cavatelli tossed with pork
sausage, broccoli rabe and chili flakes

Add Grilled Chicken +\$6

Add Burrata + \$4

Add Crumbled Pork Sausage +\$5

Add a Meatballs + \$4

Add Grilled Shrimp +\$9

Rigatoni alla Vodka (K) \$17
rigatoni tossed in creamy vodka sauce

Gnocchi Pesto \$18
gnocchi in a pesto cream sauce with roasted
cherry tomatoes

Angel Hair Pomodoro (K) \$17
angel hair tossed in tomato basil sauce

Baked Ziti* \$17
just like Grandma Hilda made it for MNHS
cheerleader dinners! Baked ziti, ricotta,
mozzarella and tomato sauce

Eggplant Parm* \$19

Chicken Parm \$22

Veal Parm \$27

served with angel hair and tomato sauce OR choice of side OR a half portion of any salad

SIMPLY GRILLED

Simply grilled with Extra Virgin Olive Oil, Salt and Pepper

Chicken Breast \$12

12oz New York Strip \$29

Salmon \$18

Whole Fish \$27

Choice of Sauce: Lemon Caper 'Piccata' Sauce, Mushroom Marsala, Roasted Garlic & Herb
Butter, Calabrian Chili, Greek Yogurt Dill Tzatziki, Steak Sauce, Lemon and EVOO

add a side or half portion of any salad+\$6

SIDES

\$7

Parmesan Herb Fries (K)
Caesar-y Brussels

Broccoli Rabe
Olive Oil Smashed Potatoes

We can make half portions of items with a (K) for kids under 12.

12PM - 9PM Daily

www.RozandRoccos.com

2904 West Chester Pike



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@RozAndRoccos

DESSERT

\$12

Cannoli Dip
chocolate chip cannoli filling with
cracked cannoli shells for scooping

Olive Oil Cake
a giant slice!, blueberry compote
vanilla whipping cream

Tiramisu
family-sized tiramisu

ALL DESSERTS MADE IN HOUSE!

COFFEE

Proudly Serving La Colombe

Drip Coffee \$3

Espresso \$4

Cappuccino \$5

Latte \$5

Macchiato \$4

Americano \$4

