

# Roz AND Rocco's

## \$15 LUNCH

PICK 2 of the items in **RED\*** and get a half portion of each



### 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

### SANDWICHES

on a hoagie roll

**Meatball\*** .....\$15

**Chicken Parm** .....\$15

**Sicilian Tuna & Provolone\***... \$14

on a brioche bun

**Burger**.....\$12  
all-beef burger, cooper sharp  
housemade pickle, creamy dijon  
add bacon and/or a fried egg +\$3

### 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



**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

### 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 covatelli 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

**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



610 613 8300

@RozAndRoccos

### 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

### 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

