

Roz AND Rocco's



TOASTS

SERVED WITH TOASTED
HOUSEMADE
SESAME BREAD!

\$9

Ricotta & Honey
creamy whipped ricotta and
a drizzle of honey

Caprese
cherry tomatoes
fresh mozzarella, basil pesto

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

ENJOY OUR \$15 LUNCH DAILY

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

Choose two items from a variety of
pastas, salads, soup and entrees
and get a half portion of each for 15.

Enjoy our specialty cocktail mixers
OR classic brunch cocktail
mixers for only \$2

BRUNCH

Available until 4PM daily

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

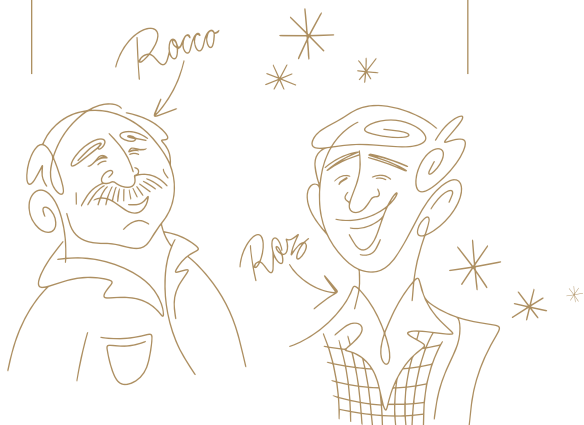
Egg Scramble
tomato, basil pesto and mozzarella
scrambled in EVOO with egg
\$12

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

Banana Walnut French Toast
baked walnut french toast
nutmeg, cinnamon, banana
\$13

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

Bacon
\$6



STARTERS

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

Crispy Calamari \$14
lightly battered calamari, sun
dried tomato chimichurri sauce

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

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

Tomato Tart \$12
heirloom cherry tomatoes baked
in a pie crust with mixed herbs
and our Italian cheese blend

SALAD

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

Italian Wedge Salad \$14
crispy prosciutto on an iceberg wedge
cherry tomatoes and crumbled blue
cheese

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

Nutty Fruit \$14
Seasonal fruit, 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

Ravioli of the Day! **
Chef's choice housemade ravioli
**price determined daily

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

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

Fettuccini Bolognese \$19
fettuccini topped with a classic
beef Bolognese

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

* Add Grilled Chicken +\$6
* Add Burrata + \$4
* Add Grilled Shrimp +\$9
* Add Crumbled Sausage +\$5
* Add Whipped Ricotta +\$2
* Add a Meatball +\$4

Eggplant Parm \$19 **Classic Chicken Marsala** \$24 **Chicken Parm** \$24
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 **Fish of the Day** \$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
Parm & Butter Grilled Corn

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

www.RozandRoccas.com

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610 613 8300



@RozAndRoccas



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
RED WINE

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

CHAMPAGNE OR PROSECCO

Punched Up Mimosa
orange 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

SUNDAES

top our housemade
vanilla ice cream

LEMONCELLO
salted macademia nuts
blueberry compote

FRANGELICO
chopped hazelnuts, nutella

SAMBUCA
chocolate covered coffee beans
Add a shot of espresso +\$4

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

scoop of housemade vanilla
ice cream + \$3

ALL DESSERTS MADE IN HOUSE!

COFFEE

Drip Coffee \$3

Espresso \$4

Cappuccino \$5

Latte \$5

We proudly serve La Colombe Coffee