

DINNER MENU

PASTA 101

sauce of olive oil, chicken broth and toasted garlic

PENNE RIGATE WITH
PRINCE EDWARD ISLAND MUSSELS
toasted garlic, white wine, basil & confetti 14.25

LINGUINE WITH SPINACH, BASIL
AND WILD MUSHROOMS
with parmesan 13.00

ROTINI SOUTH PHILLY STYLE
*with with roasted red peppers, calamata olives,
eggplant, sun dried tomato & pesto* 13.25

PASTA 102

Pomodoro sauce, basil, toasted garlic and extra virgin olive oil

RIGATONI POMODORO
an old favorite, made with the right ingredients 12.25

PENNE BOLOGNESE
*a stout meat sauce with pancetta, pork, sausage
and beef with generous amounts of Barolo
and toasted garlic* 17.50

DR. C'S SHRIMP "FRA DIAVOLO"
spicy pomodoro sauce, confetti and reggiano parmesan 21.50

PASTA 201

Alfredo sauce or Alfredo base with additions

FETTUCINE ALFREDO
*rich cream sauce with cracked black pepper,
butter and reggiano parmesan* 12.75

FETTUCINE CARBONARA
*rich cream sauce with pancetta, a delicious and
earthy rolled Italian bacon* 14.75

ROCOCO SPECIALTY PASTA
(See your server for the chef's inspiration) Market

PASTA 401

Rococo Specialties

ROCOCO SAUTÉED JUMBO SHRIMP SCAMPI
WITH LINGUINE
*our version is made with toasted garlic, basil, wild
mushrooms and roma tomatoes, in a rich, buttery sauce* 21.50

LINGUINE WITH LITTLENECK CLAMS,
RED OR WHITE
*toasted garlic, white wine, basil, extra virgin olive oil
and reggiano parmesan* 18.50

VEGETABLE LASAGNA WITH BOLOGNESE
*eggplant, zucchini, squash, peppers layered with stout lasagna
noodles, bolognese, ricotta, parmesan & mozzarella* 20.00

ADD THESE TO ANY DISH

GRILLED BONELESS CHICKEN BREAST 4.25

SKEWER OF GRILLED JUMBO SHRIMP 8.25

SEAFOOD

LEMON SOLE
MEUNIÈRE: *with dusting of flour, sautéed in butter,
with Beurre Noisette, lemon and parsley* 17.25

GRENOBLOISE: *same as Meuniere, with the
addition of capers, lemon pulp and croutons* 18.25

FRANCAISE: *dipped in a batter of eggs, parmesan and
parsley, sautéed and served with beurre blanc and lemon* 18.25

YELLOWFIN TUNA
grilled with lemon and olive oil 24.75
pan-roasted with rich and hearty bordelaise 26.50

NEW ENGLAND BAKED COD
buttery bread crumbs & a baked tomato Market

GRILLED SALMON
grilled, served with lemon and olive oil Market

BAMBOO STEAMED SALMON
*steamed in a bamboo steamer over a fragrant broth, served
with stir-fried green cabbage, pea pods, scallions, carrots,
wild mushrooms and Rococo Asian glaze & sesame oil* Market

CHEF JASON'S CORIANDER SALMON
*rubbed with grated ginger & cracked coriander, pan roasted
medium and served with a fragrant ginger sauce* Market

“A GREAT PIECE OF TAIL”

*cold water lobster tail braised with shallots,
white wine & butter, served with drawn butter* Market

LOBSTER AND SHRIMP RISOTTO
*with fresh fennel, confetti and toasted garlic,
finished with Parmesan and AA butter* 28.50

SCALLOP AND MUSHROOM RISOTTO
*with confetti and toasted garlic,
finished with Parmesan and AA butter* 27.50

RHODE ISLAND FISHERMAN’S STEW
*shrimp, scallops, sole, sausage, clams & mussels
sautéed then braised in a hearty saffron tomato broth* 35.75

LOBSTER FEST
*ask your server about all the creative ways
to enjoy lobster!* Market

INTERNATIONAL CHOP HOUSE FARE

PAN-ROASTED OR GRILLED RIBEYE
14 ounces of Certified Angus Beef 29.25

PAN-ROASTED OR GRILLED NEW YORK STRIP
14 ounces of Certified Angus Beef 31.75

PAN-ROASTED OR GRILLED FILET MIGNON
7 ounces of Certified Angus Beef Market
twin filet Market
“Enjoy a great piece of tail with your filet” Market

ROAST RACK OF COLORADO LAMB
*served with a succulent fond lie & Parmesan
mashed potatoes* 45.75

PORK TENDERLOIN
*pan roasted medium with sage, sliced and served
with grilled pears, brandy & shallots* 19.50

DR. MARK’S PAN ROASTED VEAL CHOP
*First rate veal chop, from bones 1-4 only (the best).
Seasoned, carefully, seared and roasted; served with
a hearty wild mushroom and cognac-scented
sauce “ivoire”.* Market

LONG ISLAND DUCKLING

*This is a little complicated. The thigh’s cooked “confit”
then crisped. The breast is carefully seared & roasted
medium rare. The livers are made into little “cookies”
which compliment the dish, served with jus lie.* 26.75

SAUTÉED VEAL SCALLOPINI
*Choice of saltimbocca, piccata, marsala, Florentine
or Parmesan. All served with pasta.* 29.00

GRILLED PORK LOIN
*brushed with a Bourbon barbeque sauce and
served thinly sliced* 18.25

PAN-ROASTED STUFFED PORK CHOP
*a huge pork chop, stuffed with a mixture of provolone,
spinach and pine nuts, served with natural juices,
Barolo and shallots* 27.75

BONELESS SKINLESS CHICKEN BREAST
*Choice of Saltimbocca, Piccata, Marsala, Florentine,
Mediterranean or Parmesan. All served with pasta.* 16.25

SIDES & ADD-ONS

LEAF SPINACH SAUTÉED WITH TOASTED GARLIC 7.25

DOMESTIC MUSHROOMS SAUTÉED WITH SWEET ONIONS 7.25

YUKON GOLD MASHED POTATOES WITH
HEAVY CREAM AND BUTTER 6.75

STIR-FRY OF GREEN CABBAGE, PEA PODS,
SCALLIONS, CARROTS, WILD MUSHROOMS,
ROCOCO ASIAN GLAZE & SESAME OIL 6.75

SAUTÉED GRAPE TOMATOES WITH TOASTED GARLIC
AND EXTRA VIRGIN OLIVE OIL 8.00

SEAWEED SALAD 8.25

STEAMED OR GRILLED FRESH ASPARAGUS Market

STEAMED JASMINE RICE 4.50

SAFFRON RICE 6.50

SUGAR SNAP PEAS WITH OYSTER SAUCE 6.25

SAUTÉED SQUASH & EGGPLANT WITH POMODORO 6.25

ITALIAN SAUSAGE, PEPPERS & ONIONS WITH POMODORO 6.25

WILD MUSHROOM RISOTTO 7.25