

# LUNCH MENU

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## SANDWICHES & COMBOS

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ROCOCO FRIED SHRIMP & CHOWDER 8.75

### CHICKEN SALTIMBOCCA

*boneless skinless chicken breast, with fresh sage & a sheet of prosciutto pounded in, topped with roasted red peppers, greens, Provolone & pesto aioli* 8.50

### ROCOCO HAMBURGER

*8 ounces of 80/20 ground chuck steak.* 7.25  
*Make it gangster with onions, bacon & choice of Provolone or Cheddar* 8.50

### GRILLED TUNA SANDWICH

*Abi tuna steak grilled medium rare served on a challa roll with roasted red peppers and pesto mayonnaise* 12.25

### ROCOCO B.L.T.

*made with thick hickory smoked bacon... enough said, choice of wheat, white or rye* 6.25

### ROCOCO "GANGSTER" SAUSAGE GRINDER

*made with Italian sausage, roasted red peppers, onions & pomodoro. Chef recommends a Caesar salad* 7.50

### TUNA SALAD SANDWICH

*how can you beat this old favorite? multi-grain or white bread, toasted if you like, served with french fries or fresh fruit* 6.25

### SMOKED HAM & ROAST TURKEY WRAP

*rolled in a flour tortilla with mayonnaise, shredded lettuce, sliced tomato and Provolone or Cheddar cheese, served with French fries or fresh fruit* 7.25

### SOUTH PHILLY STYLE GRINDER

*layers of spicy Capicola, Prosciutto and Genoa, with Provolone, onions and roasted red peppers, O & V, served with French fries or fresh fruit* 8.25

GRILLED PEANUT BUTTER AND JELLY 5.75

### TURKEY BURGER

*grilled & served with choice of pesto mayonnaise or blue cheese crumbles* 8.50

### BLACK BEAN BURGER

*homemade with Caribbean-style flair* 6.50

### ROCOCO REUBEN

*The sandwich with a checkered past; is it from Reuben's Deli in NY, 1914, or The Blackstone Hotel in Omaha, 1920? Either Way, our 'spin' is Capicola, Provolone, Thousand Island, Sauerkraut & Rye.* 8.50

### THE CUP AND GRILLED CHEESE

*cup of Soup and Grilled Cheese sandwich* 7.25

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## New England Fish Fry

*All served with French Fries, Tarter, & Lemon*

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### FISH N' CHIPS

*fried golden brown served with Tartar sauce & lemon* 11.75

### FRIED SHRIMP

*16/20 shrimp fried golden brown served with Tartar sauce & lemon* 13.25

### FRIED SCALLOPS

*double battered in our "Special New England Breeding" served with Tartar sauce & lemon* 16.00

### FISHERMAN'S PLATTER

*Are you kiddin' me? It's a combo of all... Hey, it's a coastal thing! Capisce?* 20.00

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## PASTA, RISOTTO & ENTREES

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### VEGETARIAN (NOT VEGAN!) LASAGNA

*eggplant, zucchini, squash, red peppers layered with stout lasagna noodles, pomodoro sauce, ricotta cheese, parmesan & mozzarella* 8.75

### TRI-COLOR TORTELLINI

*filled with a blend of ricotta, Reggiano Parmesan, Provolone and mozzarella, your choice of pomodoro or Alfredo* 8.75

MUSHROOM RISOTTO

wild mushrooms, sautéed in olive oil  
with toasted garlic, confetti, and chicken stock,  
finished with Reggiano Parmesan and butter 9.75

SHRIMP RISOTTO

prepared with care, medium shrimp sautéed  
with confetti, and fresh fennel, moistened  
with shrimp stock, finished with  
Reggiano Parmesan and butter 11.50

RHODE ISLAND FISHERMAN’S STEW

Shrimp, Scallops, Sole, Sausage, Clams &  
Mussels sautéed then braised in a hearty  
Saffron Tomato Broth 19.75

PENNE WITH GARLIC & OIL

slivered fresh toasted garlic in extra virgin  
olive oil, moistened with vegetable stock,  
scented with fresh basil 8.25

FETTUCINE ALFREDO

rich cream sauce with cracked black pepper,  
butter and Reggiano Parmesan 12.75

ROTINI WITH SMOKED SALMON

toasted garlic, mushrooms & spinach 10.75

BONELESS CHICKEN BREAST

choice of Piccata, Meditterrean, Florentine,  
Marsala or Parmesan all served with pasta 11.25

LEMON SOLE

Meuniere: with dusting of flour,  
sautéed in butter, topped with Beurre Noisette,  
lemon and parsley 11.75  
Grenobloise: same as Meuniere, with the addition  
of capers, lemon pulp and croutons served with  
saffron rice 12.75

GRILLED SALMON

grilled, served with lemon and saffron rice Market

GRILLED NEW YORK STRIP

7 ounces of CAB served with Mashed Potatoes 14.75

RIGATONI POMODORO

an old favorite made with the right ingredients 8.75

NEW ENGLAND BAKED COD

served with saffron rice Market

BIGGER & BETTER “CHOPPED” SALAD

chopped Iceberg & Romaine tossed with hearts  
of palm, crumbled blue cheese & balsamic  
vinaigrette. garnished with cucumbers,  
Tomatoes, Onions & Olives 11.25

ADD THESE TO ANY DISH

GRILLED BONELESS CHICKEN BREAST 4.25

SKEWER OF GRILLED JUMBO SHRIMP 8.25