

## HOT APPS

### CALAMARI N' FRIENDS

fresh calamari, zucchini, hot cherry peppers, lightly dusted & flash-fried, served with duo dipping sauce 16

### 50/50 CHEESY TRUFFLE GARLIC BREAD <sup>V</sup>

Gorgonzola-truffle & ricotta-honey-truffle 12

### CRISPY RICE BALLS (4) <sup>V</sup>

mozzarella & Parmesan-filled arborio rice balls, zesty tomato sauce 16

### MEATBALLS & POLENTA

handcrafted meatballs, San Marzano tomato sauce, creamy Parmesan-polenta, whipped ricotta, basil-pesto drizzle 14

### EGGPLANT ROLLATINE <sup>V</sup>

pan-fried Italian eggplant, 3-cheese blend, stuffed & rolled baked with marinara sauce & mozzarella 14

### MUSSELS FRA DIAVOLA

sautéed fresh Maine mussels, spicy marinara sauce, garlic crostini 17

### ROCCO'S WINGS (9) <sup>GF</sup>

jumbo wings, flash-fried & chargrilled, Rocco's signature Scarpariello sauce 16

### GRILLED OCTOPUS <sup>GF</sup>

Mediterranean chargrilled octopus, warm potato & vegetable hash, basil & Calabrian chile olive oil drizzle 20

### BAKED CLAMS 3-WAYS (9)

broiled medium-neck clams topped with herbed bread crumbs: casino, crab, oreganata 17

### OYSTERS ROCKEFELLER (4)

Gulf oysters on the half shell, creamed spinach, crispy bacon, Sambuca, Parmesan-panko crust 17

### SHRIMP SCAMPI TOAST (4)

jumbo Gulf shrimp sautéed in scampi sauce, toasted ciabatta bread 17

### CRAB BRUSCHETTA (5)

lump crab in a savory cream base, fire-roasted peppers & Parmesan, chargrilled Italian bread 17

### CRISPY BRUSSELS SPROUTS <sup>GF</sup>

Gorgonzola cheese crumble, bacon bits, balsamic glaze drizzle 14

## COLD APPS

### ANTIPASTO BOARD

imported Italian cured meats + cheeses, grilled vegetables, olives, condiments, garlic crostini 22

### SHRIMP COCKTAIL (5) <sup>GF</sup>

chilled jumbo shrimp, cocktail sauce, lemon wedge, remoulade sauce 18

### TOMATO BRUSCHETTA <sup>V</sup>

grilled Italian bread, marinated organic tomatoes, arugula, shaved Parmesan, EVOO, balsamic glaze 12

### TUNA TARTARE

sushi-grade ahi tuna, avocado, oranges, pistachios, capers, olives, sesame seeds, EVOO, spicy Calabrian chile oil, artisan crackers 18

### WAGYU BEEF CARPACCIO

raw thinly-sliced Wagyu beef, mustard aioli, capers, shaved Parmesan, fresh arugula, artisan crackers 19

### ITALIAN SUSHI ROLL <sup>GF</sup>

24-month aged prosciutto, fresh mozzarella, arugula, red roasted peppers, EVOO, balsamic glaze, crispy Parmesan crumble 16

### BURRATA 3 TOMATOES <sup>GF</sup> <sup>V</sup>

creamy-center mozzarella, beefsteak tomatoes, organic cherry tomatoes, oven-roasted tomatoes, EVOO, fresh basil, balsamic glaze 16

## SALADS

+CHICKEN 8 +SHRIMP 10 +SALMON 12 +MIGNON TIPS 12

### HOUSE VINTAGE <sup>V</sup>

field greens, organic cherry tomatoes, carrots, red onions, cucumbers, olives, pepperoncini, croutons, shredded Parmesan, house dressing 10

### CLASSIC CAESAR

Romaine lettuce, shredded Parmesan, croutons, creamy Caesar dressing, Parmesan crisp 11

### ITALO-GREEK <sup>GF</sup> <sup>V</sup>

field greens, organic cherry tomatoes, red onions, cucumbers, green peppers, olives, pepperoncini, feta cheese, house dressing 13

### BEET & GOAT <sup>V</sup>

fresh arugula, roasted red beets, crispy goat cheese, candied walnuts, balsamic vinaigrette 14

## SOUPS

### PASTA & FAGIOLI <sup>V</sup>

Italian vegetable soffritto, cannellini beans, vegetable broth, pasta 9

### ITALIAN WEDDING SOUP

mini-meatballs, spinach, carrots, vegetable broth, tiny pasta 9

### CREAM OF CRAB

velvety cream base, jumbo lump crab meat, authentic Chesapeake Bay seasoning, hint of dry sherry 11



ROCCO'S  
OLD SCHOOL ITALIAN & WINE BAR

## OLD SCHOOL ITALIAN

### SPAGHETTI MEATBALLS

San Marzano tomato sauce, handcrafted meatballs, fresh basil, Parmesan cheese 14/19

### LASAGNA MAMMA MIA

Bolognese-style meat ragù, 3-cheese blend, Italian sausage, tomato-bechamel sauce 22

### LINGUINE CLAM SAUCE

littleneck clams, chopped clams, EVOO, fresh garlic, choice of red or white sauce 17/26

### STUFFED SHELLS <sup>V</sup>

large pasta shells, ricotta, mozzarella & Parmesan, San Marzano tomato sauce, fresh basil 14/19

### PENNE PRIMAVERA <sup>V</sup>

broccoli, spinach, mushrooms, asparagus tips, choice of marinara or creamy rosé sauce, Parmesan 14/19  
+ Chicken 5/8, + Shrimp 7/10

### FETTUCCINE ALFREDO <sup>V</sup>

egg noodles, creamy Alfredo sauce, Parmesan cheese, fresh basil 14/19  
+ Chicken 5/8, + Shrimp 7/10

### FETTUCCINE CARBONARA

crispy pancetta (Italian bacon), fresh peas, eggs, cream, black pepper, Romano cheese 15/22

### FETTUCCINE BOLOGNESE

egg noodles, creamy Bolognese meat ragù, Parmesan, fresh basil 14/19

## THE PARMS

*lightly-breaded, pan-fried, covered in San Marzano tomato sauce, topped with mozzarella & Parmesan cheese, served with spaghetti. {Substitute vodka sauce +3}*

\* CHICKEN 15/22 \* VEAL 16/24 \* EGGPLANT 15/22 \* SHRIMP 19/29

## MAGARONI

### RIGATONI SUNDAY GRAVY

6-hr simmered tomato ragù, short ribs, meatballs, Italian sausage, beef braciola, dollops of ricotta 29

### MARRY ME MIGNON PASTA

pan-seared mignon tips, sun-dried tomatoes, spicy creamy rosé sauce, rigatoni, Parmesan cheese 19/29

### FETTUCCINE GENOVESE

braised beef + caramelized onion ragù, Gorgonzola cream drizzle, Parmesan cheese 16/24

### SPICY RIGATONI VODKA

caramelized onions, crispy speck (smoky, dry-cured ham), spicy, creamy tomato-vodka sauce, fresh ricotta dollops 16/23  
+ Chicken 5/8, + Shrimp 7/10

### CAVATELLI BARESE

pillowy shell-shaped pasta, Italian fennel sausage, broccoli rabe, roasted garlic-white wine sauce, fresh ricotta dollops, crispy garlic breadcrumbs 16/23

### LOBSTER RAVIOLI

lobster & cheese-stuffed ravioli, saffron cream sauce, topped with asparagus tips & lobster meat 34

### SHORT RIB RAVIOLI

braised short rib & cheese-stuffed ravioli, mushrooms, creamy Gorgonzola-Marsala sauce 32

### SPICY PENNE CALABRESE

spicy marinara sauce, Italian fennel sausage, mushrooms, hduja, Calabrian chile olive oil 16/23

### CRAZY ALFREDO

spicy creamy Alfredo sauce, chicken, shrimp, sausage, mignon tips, broccoli, fettuccine pasta 22/29

### NONNA'S GNOCCHI

housemade potato dumplings 15/22

#### Choose your preparation:

- \*Bolognese
- \*Basil-Pesto <sup>V</sup>
- \*Sorrentina <sup>V</sup>
- \*Gorgonzola-Truffle <sup>V</sup>

## CHICKEN & VEAL "MY WAY"

*pan-seared, served with angel hair pasta or mashed potatoes & broccolini*

#### Choose your preparation:

- \* MARSALA Marsala wine demi-glace, mushrooms
- \* PICCATA white wine, lemon-butter sauce, fancy capers
- \* FRANCESE egg-dipped, white wine, garlic-lemon sauce
- \* SALTIMBOCCA prosciutto, fontina cheese, fresh sage, Marsala demi-glace

CHICKEN 15/24 VEAL 17/29

## STEAKS, CHOPS & MORE

*served with mashed potatoes & asparagus*

### N.Y. STEAK DIANE

14 oz. bone-in N.Y. strip steak, pan-seared, brandy flambée, Dijon mustard shallot-infused cream sauce 44

### CHICKEN SCARPARELLO

skin-on chicken thighs, Italian sausage, fried onions, red peppers, sweet & spicy cherry pepper-vinegar pan sauce 29

### CHIANTI SHORT RIBS <sup>GF</sup>

braised boneless short ribs, Cipollini onions, Chianti red wine reduction 42

### VEAL CHOP GORGONZOLA

10 oz. veal chop T-bone, Gorgonzola-encrusted, red wine reduction 39

### PORK CHOP CONTADINA

double-cut pork chop, sweet & spicy cherry pepper-vinegar pan sauce 32

## SEAFOOD

### SHRIMP SCAMPI

jumbo Gulf shrimp, oven-roasted tomatoes, asparagus tips, scampi sauce, linguine, crispy garlic breadcrumbs 19/29

### SHRIMP FRA DIAVOLA

jumbo Gulf shrimp, spicy marinara sauce, over linguine 19/29

### SALMON OREGANATA

herbed, panko-encrusted fresh Norwegian salmon, fancy capers, white wine-garlic-butter sauce, mashed potatoes, asparagus 34

### TUNA MOSTARDA

sesame seed-encrusted ahi tuna seared medium-rare, spicy Dijon mustard sauce, mashed potatoes, asparagus 29

### FEAST OF THE SEVEN FISHES

Maine mussels, lobster tail, calamari, littleneck clams, jumbo Gulf shrimp, jumbo lump crab meat, octopus, light marinara sauce, linguine 39

### SEAFOOD SAFFRON

jumbo Gulf shrimp, pan-seared sea scallops, jumbo lump crab meat, saffron-Parmesan-cream sauce, fettuccine pasta 34

### BRANZINO

deboned whole Mediterranean seabass, pan-seared, scampi sauce, rosemary potatoes, garlicky spinach 34

### STUFFED SHRIMP

broiled jumbo Gulf shrimp, crab imperial, lemon-butter sauce, mashed potatoes, asparagus 36

## SIDES

MEATBALLS 10

ITALIAN SAUSAGE 10

SAUTÉED MUSHROOMS 9

ROSEMARY POTATOES 9

MASHED POTATOES 9

GARLICKY SPINACH 9

BROCCOLINI 9

BROCCOLI RABE 10

ASPARAGUS 9

<sup>GF</sup> GLUTEN-FREE  
<sup>V</sup> VEGETARIAN

*Substitute gluten-free pasta \$3*  
EVOO = Extra-Virgin Olive Oil

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any allergies.

## ARTISAN FLATBREAD

### MARGHERITA

San Marzano tomato sauce, mozzarella, Romano cheese, fresh basil, EVOO 14

### DIAVOLA

San Marzano tomato sauce, mozzarella, sausage, spicy salami/nduja, Calabrian chile olive oil 17

### MEAT LOVER'S

San Marzano tomato sauce, mozzarella, pepperoni, sausage, ham, bacon bits 17

### BIANCA NEVE

mozzarella, organic cherry tomatoes, prosciutto, fresh arugula, shaved Parmesan, EVOO, balsamic glaze 17

### TRUFFLED MUSHROOM

mozzarella, black truffle spread, ricotta, Parmesan, Gorgonzola, mushrooms, truffle-infused olive oil 17

Substitute  crust +3

## CIABATTA PANINI

served with shoestring potatoes

### PARMA

24-month aged imported Italian prosciutto, fresh mozzarella, arugula, housemade red roasted peppers, fresh basil, EVOO, balsamic glaze 17

### ITALIAN COLD CUT

ham, salami, mortadella, provolone, arugula, tomatoes, hot pepper relish, EVOO, balsamic mayo spread 15

### MORTAZZA

imported mortadella, fresh mozzarella, pistachio cream 14

### CHICKEN CUTLET

lightly-breaded & pan-fried, broccoli rabe, red roasted peppers, provolone cheese, lemon-basil-garlic aioli spread 17

### ROCCO'S CHICKEN PARM

lightly-breaded & pan-fried, covered in tomato-vodka sauce, mozzarella & Parmesan cheese, topped with basil pesto 17

### CLASSIC CHICKEN PARM

lightly-breaded & pan-fried, covered in San Marzano tomato sauce, topped with mozzarella & Parmesan cheese 15

### VEAL MILANESE

lightly-breaded & pan-fried veal cutlet, fresh arugula & tomatoes, EVOO, shaved Parmesan, lemon-basil-garlic aioli spread 17

### GRILLED CHICKEN PRIMO

grilled chicken breast, 24-month aged imported Italian prosciutto, provolone cheese, tomatoes, basil-pesto spread 17

## DESSERT

### TIRAMISU

espresso-soaked lady fingers layered with mascarpone cream, dusted with cocoa powder 12

### CANNOLI CHIPS & DIPS

crisp cannoli chips, original cannoli cream, pistachio cream, nutella cream, chocolate chips, chopped maraschino cherries, candied orange bits, toasted & crushed pistachios 12

### SPUMONI BOMBA

strawberry, pistachio & chocolate gelato, chocolate coating shell, white chocolate drizzle 12

### CREME BRULÉE

creamy vanilla baked custard, caramelized sugar top, fresh mixed berries & mint 12

### SABAYON & BERRIES

classic Marsala custard, fresh mixed berries & mint 12

### CHOCOLATE LAVA CAKE

moist chocolate cake, creamy rich chocolate center, vanilla gelato 12

### GRANDE STRAWBERRY CHEESECAKE

smooth, creamy cheesecake, fresh strawberries, strawberry coulis 12

### BABA AL RHUM

traditional Neopolitan sponge cake soaked in a rich dark rum reduction, topped with sabayon cream & amarena cherry 12

### NEAPOLITAN ZEPPOLE

3 mini Italian donuts, sugar & cinnamon-dusted, topped with vanilla, chocolate & strawberry gelato 12

### COPPA GELATO

ask your server for our daily gelato selections 10

Old school flavor. Lunch break speed!



Mon-Fri 11am-3pm

## Super Fast LUNCH EXPRESS

### #1 WHOLE ARTISAN FLATBREAD

Cheese or Pepperoni

### #2 HALF ARTISAN FLATBREAD + HALF SALAD

Cheese or Pepperoni

+

Vintage, Greek or Caesar

### #3 HALF SALAD + SOUP

Vintage, Greek or Caesar

+

Italian Wedding Soup or Pasta & Fagioli

{ Cream of Crab +3 }

### #4 PETITE CHICKEN SALAD

Vintage, Greek or Caesar with Grilled Chicken

### #5 PETITE ITALIAN COLD CUT + SOUP or SALAD

Choose Salad: Vintage, Greek or Caesar

or Soup: Italian Wedding Soup or Pasta & Fagioli

{ Cream of Crab +3 }

\$12.22 ea.

## ROCCO'S

OLD SCHOOL ITALIAN & WINE BAR

Rocco's Old School Italian & Wine Bar brings the golden era of Italian-American dining back to Towson. From handcrafted meatballs to Sunday Gravy, Steaks, Chops and all "the ways": Marsala, Piccata, Bolognese, Alfredo, Francese, and more — every dish is built on bold flavors and time-honored recipes.

Rocco's is your neighborhood table — from a weeknight bowl of pasta to a celebratory feast. A curated wine program, handcrafted cocktails, and a menu made for every occasion. Dine in, carry out, or raise a glass —

## OLD SCHOOL NEVER GOES OUT OF STYLE!

### HOURS

LUNCH MON-FRI: 11AM - 3PM

DINNER MON-THU: 3PM - 10PM | FRI & SAT: 11AM - 11PM | SUN: 11AM - 10PM

HAPPY HOUR MON-FRI: 3PM - 6PM {bar only}

# ROCCO'S

OLD SCHOOL ITALIAN & WINE BAR

1220 E JOPPA RD TOWSON, MD 21286

PH. 410-337-6748

OLD SCHOOL  
NEVER GOES  
OUT OF STYLE!



## ROCCO'S

HAPPY HOUR

MON - FRI  
3 - 6 PM  
(BAR ONLY)

## HALF-PRICE APPETIZERS

\$4 off Specialty Cocktails  
\$3 off Wines by the Glass  
\$2 off House Rail Drinks  
\$1 off All Beers

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