

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 ^V

Gorgonzola-truffle & ricotta-honey-truffle 12

CRISPY RICE BALLS (4) ^V

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 ^V

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) ^{GF}

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

GRILLED OCTOPUS ^{GF}

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 ^{GF}

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) ^{GF}

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

TOMATO BRUSCHETTA ^V

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 ^{GF}

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

BURRATA 3 TOMATOES ^{GF} ^V

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 ^V

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 ^{GF} ^V

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

BEET & GOAT ^V

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

SOUPS

PASTA & FAGIOLI ^V

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 ^V

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

PENNE PRIMAVERA ^V

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

FETTUCCINE ALFREDO ^V

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 ^V
- *Sorrentina ^V
- *Gorgonzola-Truffle ^V

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 ^{GF}

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

^{GF} GLUTEN-FREE
^V 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 **GF** 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!

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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}

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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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ROCCOSTOWSON.COM