



DINNER MENU

Served Mon-Thu: 3pm - 10pm |
Fri & Sat: 11am - 11pm | Sun: 11am - 10pm

ARTISAN FLATBREAD

Substitute **GF** crust \$3

MARGHERITA **V**

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 **V**

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

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**

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

BEEF & GOAT

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

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

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

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

MUSSELS FRA DIAVOLA

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

ITALIAN SUSHI ROLL **GF**

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

TUNA TARTARE

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

BURRATA 3 TOMATOES **GF** **V**

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

WAGYU BEEF CARPACCIO

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

OLD SCHOOL ITALIAN

SPAGHETTI MEATBALLS

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

LASAGNA MAMMA MIA

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

STUFFED SHELLS **V**

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

PENNE PRIMAVERA **V**

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

LINGUINE CLAM SAUCE

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

FETTUCCINE ALFREDO **V**

egg noodles, creamy Alfredo sauce, Parmesan cheese, fresh basil 19 **+Chicken 8, +Shrimp 10**

FETTUCCINE CARBONARA

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

FETTUCCINE BOLOGNESE

egg noodles, creamy Bolognese meat ragù, Parmesan, fresh basil 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 22 *VEAL 24 *EGGPLANT 22 *SHRIMP 29**

GF GLUTEN-FREE
V VEGETARIAN

Substitute gluten-free pasta \$3

EVOO = Extra-Virgin Olive Oil

Rocco's Old School Italian & Wine Bar 1220 E. Joppa Rd. Towson, MD 21409 (410) 337-6748

MAGARONI

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, nduja, Calabrian chile olive oil 23

CRAZY ALFREDO

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

NONNA'S GNOCCHI

housemade potato dumplings 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-glaze, 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-glaze

CHICKEN 24 VEAL 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 SCARPARIELLO

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

SHRIMP SCAMPI

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

SHRIMP FRA DIAVOLA

jumbo Gulf shrimp, spicy marinara sauce, over linguine 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

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

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

boned 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

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