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Rocco's Italian Grille

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Menu Prices — October 25, 2026

Rocco's Italian Grille menu with prices in United States, updated April 2025:
42 items across 9 categories, prices from $6.75 to $48.00.

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Rocco's Italian Grille Menu with Prices (United States)

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Menu categories: Antipasti · Insalate/Zuppa · Primi Piatti · Pesce · Pollo · Le Carni · Contorno · Dessert · N/A Bevs

Antipasti

ITEM	PRICE
Vitello tonnato Roasted veal, chilled and thinly sliced, served with a lightly fragrant tuna and capers sauce	**$17.00**
Antipasto Per Due A selection of Italian cold cuts, marinated vegetables, cheeses, and olives.	**$34.00**
Caprese The island of Capri's most famous appetizer with mozzarella, ripe tomatoes, extra virgin olive oil	**$20.00**
Fritto Misto Alla Ligure From the Ligurian Riviera, lightly floured calamari, shrimp and zucchini served with a Sicilian	**$28.00**
Bruschetta Sorpresa Traditional bruscetta	**$11.00**
Gamberoni Al Gorgonzola Shrimp flambéed with a Vecchia Romagna Brandy and finished in a Gorgonzola cheese reduction	**$18.00**

Insalate/Zuppa

ITEM	PRICE
Insalata Cesare Chopped romaine hearts tossed in our home-made Caesar dressing, served with mini croutons	**$9.00**
Insalata Della Casa Spring mix, diced tomatoes, julienne carrots, served with our house vinaigrette	**$9.00**
Zuppa Del Giorno Soup of the Day	**$14.25**

Primi Piatti

ITEM	PRICE
Risotto Del Giorno	**$48.00**
Linguine Alle Vogole Verace Linguine served with imported whole baby clams and your choice of red or white clam sauce	**$28.00**
Lasagna Bolognese Home-made pasta sheets layered with mozzarella, Parmigiano, Bolognese style ragu and an	**$27.00**
Papardelle Alle Cinque Terre Pappardelle with shrimp, scallops and lobster, braised in a white wine tomato basil cream sauce,	**$32.00**
Gnocchi Alla Trentina Home-made ricotta gnocchi tossed with speck, imported mix of wild mushrooms and aurora sauce	**$27.00**
Fettuccine Alla Bolognese Fresh fettuccine tossed with an authentic Bolognese ragu-style meat sauce	**$26.00**
Fettuccine Al Pomodoro Fresh fettuccine pasta tossed in our award winning tomato sauce	**$24.00**

ITEM	PRICE
Papardelle Alla Toscana Artichoke hearts, mixed mushrooms, sun-dried tomatoes and arugula, tossed with garlic and olive oil	**$26.00**
Rigatoni Alla Zozzona Sautéed pieces of extra lean sausage and onions, with white wine, fresh herbs and finished with	**$27.00**
Linguine Frutti Di Mare Shrimp, scallops, lobster, mussels, and clams sautéed with garlic, white wine and fresh tomatoes	**$32.00**
Lobster Ravioli	**$46.00**
Gluten Free Pasta With choice of sauce (longer wait due to cooking time)	**$8.00**
Spaghetti Carbonara Spaghetti sautéed with Italian pancetta and prosciutto in a creamy egg yolk pecorino sauce	**$28.00**
Papardelle Al Pesto Try our Papardelle Al Pesto	**$36.00**

Pesce

ITEM	PRICE
Pesce Del Giorno Catch of the Day	**$42.00**

Pollo

ITEM	PRICE
Petto Di Pollo Caprese Chicken breast, pan-seared, topped with fresh tomato and smoked mozzarella in a	**$28.00**
Petto Di Pollo Milanese Lightly breaded chicken breast served with house salad	**$26.00**
Petto Di Pollo All' Erbette Italian herb marinated breast of chicken, grilled and served with house vegetables and potatoes with a balsalmic drizzle...	**$28.00**
Melanzane Parmigiana Baked eggplant topped with marinara, basil, whole milk, and mozzarella di bufala	**$26.00**
Pollo Ai Carciofi Breast of chicken, pan- seared in a white wine, capers, and artichoke hearts sauce	**$27.00**
Pollo Al Marsala Chicken breast with mushroom Marsala sauce	**$28.00**
Pollo Alla Parmigian Chicken breast with tomato sauce, mozzarella, served with penne pasta	**$27.00**

Le Carni

ITEM	PRICE
Vitello Al Marsala Veal scaloppine with mushrooms and Marsala sauce	**$32.00**
Scalopinne Al Vino Bianco Veal scaloppine, fresh sage, in a white wine sauce, with a touch of love	**$32.00**
Vitello Alla Pizzaiola Veal scaloppine, capers, and oregano, in a hearty tomato and white wine sauce	**$32.00**

ITEM	PRICE
Costata Di Vitello Alla Griglia Grilled veal chop served with wild imported mixed mushrooms in a cognac sauce	**$46.00**
Filetto Al Gorgonzola Beef tenderloin** topped with a melted imported Gorgonzola sauce, served over roasted potatoes	**$48.00**

Contorno

ITEM	PRICE
House Vegetables	**$9.00**
Roasted Potatoes	**$9.00**
Sauteed Spinach	**$10.00**
Asparagus Asparagus gratinated with Parmigiano Reggiano	**$12.00**

Dessert

ITEM	PRICE
Cannoli	**$13.00**

N/A Bevs

ITEM	PRICE
San Pellegrino	**$6.75**