APPETIZERS

FRIED MOZZARELLA CARROZZA
A Southern Italian classic humbly originating from the necessity peasants had to re-use extra provisions (In this case eggs, cheese, and bread) Thus giving birth to the "Neapolitan Fried Cheese Sandwich" Served with a side of Marinara for dipping. $14.19

EGGPLANT ROLLATINI
Eggplant rolled and stuffed with ricotta and topped with melted mozzarella cheese and marinara sauce. $17.29

FRIED ARTICHOKE HEARTS
Served with a pesto aioli and finished with a balsamic reduction. $15.69

SANTA LUCIA OCTOPUS
Named after the fishermen, known as Luciani, who cooked their freshly caught octopus dockside in the historic fishing district of Santa Lucia in Napoli. Octopus finished in a pan with Italian tomatoes, olives, and capers served with toasted bread. $22.89

OCTOPUS AND FENNEL
Grilled Octopus, cherry tomatoes, shaved fennel, arugula finished with a squid ink vinaigrette. $22.89

ARANCINI (AKA RICE BALLS)
Originating in 10th century Sicily and traditionally served during the Feast of Santa Lucia, this is Sicilian street food at its finest. Balls of risotto rolled, stuffed, and fried with ground beef, peas, and Sicilian caciocavallo cheese. Served with a side of marinara sauce. $17.19

FRIED CALAMARI
Served with a roasted red pepper aioli and marinara sauce. $17.49

SCALLOP CUPCAKES
Pan-seared scallops, mint pesto, honey truffle mousse garnished with sweety drop peppers and toasted pine nuts. $23.79

GORGONZOLA CHIPS
House cut potato chips topped with our delicious gorgonzola cream sauce, bacon, and fresh chives finished with a balsamic reduction. $14.79

Our family style salad and bread is not included with appetizers ordered as entrées. A $7.95 charge will be added for guest's portion of family style salad and bread when appetizer is ordered as a meal.

BAKED CLAMS OREGANATA
Fresh Middleneck Clams baked with parmesan and oregano bread crumbs, lemon, and our famous garlic butter. $17.89

MUSSELS POSILLIPO
Fresh Mussels sautéed in your choice of a tomato seafood broth or a white wine garlic sauce. Served with toasted crostini bread. $18.79

"1709" CAPONATA
This recipe is an intro into the soul of Sicily and all of the Greek, Spanish, and Arabic influences that helped shape Sicilian cuisine over the past 20 centuries....

A stewed vegetable salad of eggplant, capers, olives, celery, peppers, and raisins in a delicious Sicilian agrodolce sauce. Served on top of toasted bread finished with a balsamic glaze and parmesan. $15.69

SOUPS

TORTELLINI EN BRODO
Cheese tortellini simmered in a veal shank broth finished with parmesan cheese. $10.19

PASTA FAGIOLI
Rocco's NY recipe… Ditalini pasta, cannellini beans, bacon and onions in a tomato broth. $10.79

ESCAROLE (SCHAROL') AND BEANS
Real Italian peasant soup here... Escarole, cannellini beans, garlic, and chicken broth, little parmesan cheese.. Simple and delicious. $10.79

Add Chicken $10.95
Add Shrimp $13.95
Add Salmon $16.95

SALADS

BURRATA
Fresh creamy burrata, tomatoes, Genovese pesto, cracked black pepper. Served with Bruschetta style toast. Finished with a balsamic reduction. $15.29

CAPRESE
Slices of fresh mozzarella, beefsteak tomatoes, and fresh basil finished with evoo, cracked black pepper and balsamic vinegar. $14.89 (NEW)

CAESAR
Romaine, Parmesan cheese, croutons, and cracked black pepper. $10.79

THE BIG SALAD
Our house salad, famed house dressing, with diced ham and mozzarella and made bigger.... "It's a big salad"- George Costanza $12.69

PILLARS OF ROMAN PASTA

FETTUCCINE CARBONARA
Fettuccine pasta tossed with guanciale (cured pork), and touch of cream finished with egg yolk, pecorino romano and cracked black pepper. $25.29

BUCATINI AMATRICIANA
Originating in the town of Amatrice this is one of the best known pasta sauces in Roman cuisine. Bucatini pasta tossed with cured pork, onions, and San Marzano tomatoes, with a touch of red pepper flakes, finished with shaved pecorino romano. $24.79

The Italian government has certified this dish with a PAT stamp… the highest qualification for traditional Italian food.

PASTA ZOZZONA
The trifecta- elements of cacio pepe (pepper and cheese) Carbonara (Guanciale and Egg Yolk) and Amatriciana (Tomato sauce and chili flakes) add ground sausage meatballs and you have a Zozzona... A filthy rich indulgence! $27.59

RED SAUCE STAPLES FROM NONNA'S KITCHEN

GRANDMA RICASOLA'S LASAGNA
3rd generation lasagna recipe. She was a Ricasola who married a Moderelli whose daughter married a Varsalona whose mother was Grandma Esposito….Capiche!? $26.29

SPAGHETTI AND MEATBALLS
Rocky "Rocco" Varsalona has been making his famous meatballs since he opened his first restaurant in 1970. 25 restaurants and nearly 800,000 meatballs later we are still hand rolling the same great recipe! Served over spaghetti tomato sauce and topped with our favorite Sicilian cheese, Cacciocavallo! $25.19

GRANDMA ESPOSITO'S EGGPLANT PARM
It's Thursday night and in our family that means Grandma Esposito is making eggplant parmigiana so pull up a chair at Grandma's table and enjoy this family favorite. Served with a side of spaghetti. Mangia bene! $23.89

RIGATONI, SAUSAGE, N' PEPPERS
Rigatoni pasta tossed with Italian sausage, onions and peppers in our homemade tomato sugo. $26.79

"YOUR WAY" BOLOGNESE
Have our famous bolognese your way… choice of pasta, sauce made from ground veal, pork, and beef simmered in red wine and our house tomato sauce finished in the pan with a touch of cream. $25.49

***Add Side Meatballs $8.50**
***Add Side Rope Sausage $8.50**

Parties of 8 or more will incur a 20% gratuity.

RISOTTO & GNOCCHI

THE BAROLO PORK RISOTTO
Arborio rice cooked down with Barolo wine for a deep robust flavor. Add braised pork, cherry tomatoes, peas, fresh rosemary, and a touch of mascarpone for a creamy silky finish. $35.49

RISOTTO ARRABIATTA
Sauteed with Italian tomatoes, bacon, and ground sausage in a slightly spicy tomato sauce finished with fresh mozzarella. $27.79

GNOCCHI ALA SORRENTINA
Originating on Italy's Amalfi Coast in the town of Sorrento. Gnocchi tossed in a light marinara sauce and baked with fresh basil, sweet San Marzano tomatoes and creamy fresh mozzarella cheese. $23.89

GNOCCHI PESTO
Gnocchi tossed in a Genoise pesto garnished with crumbled pistachio and cherry tomatoes. $25.19

"Have it Paulie's way and add Burrata" $5.95

All entrees come with family style salad and our famous garlic rolls. Guests may share a meal without a plate charge. However, if both guests would like our family style salad and bread, there will be an additional $7.95 charge.

THE SPECIALTIES FROM OUR KITCHEN

RIGATONI ALA VODKA
Paulie's favorite growing up in Rocco's restaurants. Simply put...
The Best Vodka Sauce Ever, Period! $24.79

TORTELLINI ALA PANNA
True northern Italian dish...
Cheese-filled tortellini tossed with sweet green peas, prosciutto and cream. $25.19

FRANKIE'S BOWTIE
Bowtie pasta tossed with sun-dried tomatoes, asparagus,mushrooms and caramelized onions in a roasted garlic cream sauce finished with shaved roasted fennel. $26.29

LOBSTER RAVIOLI
Sauteed, fresh basil, roma tomatoes and lemon in a pink seafood cream sauce. $34.49

THE FAMOUS FIOCCHI
Truly a one of a kind... 4 cheese and pear stuffed pasta purses tossed in a Moscato crèam sauce and topped with prosciutto and asparagus, finished with a balsamic reduction. This is... "The Perfect Bite" $29.79

SQUASH RAVIOLI
Succulent butternut squash ravioli tossed with cream and topped with zucchini and truffle oil. $27.79

CAVATELLI (GAVADEEL) SAUSAGE N' BROCCOLI RABE
Small bullet shaped ricotta pasta tossed with sausage, broccoli rabe, and cherry tomatoes in a white wine garlic sauce finished with parmesan and evoo. $26.79

***Add Chicken or Sliced Sausage $5.95**
***Add Shrimp $9.95**
***Add Scallops $14.95**

**Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.*

SEAFOOD

THE STAPLES

LINGUINE CLAM SAUCE
Fresh Middleneck whole clams sautéed with chopped clams, olive oil, and white wine tossed with linguine. $30.29

SHRIMP SCAMPI
Fresh jumbo shrimp sautéed with evoo, garlic, white wine, and fresh herbs tossed with linguine. $31.29

SHRIMP PARMIGIANA
Breaded jumbo shrimp baked with melted mozzarella cheese and tomato sauce served with a side of spaghetti tomato sauce. $31.29

GROUPER PUTTANESCA
Fresh grouper pan seared with olives, capers, roma tomatoes, anchovies, and a touch of red pepper in a seafood marinara sauce served over linguine. $35.59

CRAB ENCHILAU
Paying homage to my Tampa Sicilian Paisanos...
Fresh lump crabmeat tossed with linguine in a slightly spicy marinara sauce. $35.79

FLOUNDER AND SHRIMP FRANCESE
Fresh flounder and 2 jumbo shrimp egg dipped and pan fried in a lemon white wine sauce served over spaghetti. $33.79

ZUPPA DE PESCE
Shrimp, scallops, mussels, clams, calamari, and Grouper sauteed in a tomato seafood broth and served over linguine. $49

VENETIAN STYLE BLACK SEAFOOD RISOTTO
Famous up and down Italy's Adriatic Coast and especially prevalent in Venice this risotto dish incorporates a squid's ink enhancing the richness and flavor of the sea.
It is served with mussels, clams, octopus and chopped shrimp. $36.49

THE SPECIALTIES

MA'S STUFFED FLOUNDER
Rolled and stuffed with crabmeat in a delicious Grand Marnier orange buerre blanc, sun dried tomatoes, and fresh basil served with spaghetti. $37.89

VINCENT'S SALMON AND SAFFRON RISOTTO
Grilled salmon topped with asparagus and a roasted red pepper pesto over a bed of creamy saffron risotto. $32.49

SCALLOPS SAMBUCA
Pan seared scallops tossed with bacon, caramelized onions, and bowtie pasta in a pink Sambuca cream sauce. $35.49

MEDITERRANEAN SEA BASS "THE BIG FISH"
Crispy WHOLE Branzino, escarole, cannellini beans, garlic, fingerling potatoes, chicken stock and evoo. $33.79

YBOR CITY'S CRAB RISOTTO
Risotto, fresh crabmeat, roasted corn, and chives over a bed of roasted red pepper pesto topped with truffle oil. $34.79

CHICKEN, VEAL, CHOPS & BRAISED MEATS

*All Chicken and Veal dishes come with a side of spaghetti tomato sauce unless otherwise notated with ***
substitute side pasta fettuccine alfredo $5.95 spaghetti garlic and oil $3.95 vodka sauce for $6.95

CHOOSE CHICKEN OR VEAL
CHICKEN $26.49 VEAL $32.49

PARMIGIANA
Breaded and baked cutlets marinara sauce, melted mozzarella cheese.

PICATTA
Pan sautéed with capers, white wine, and lemon.

MARSALA
Mushrooms, marsala wine, beef stock reduction.

FRANCESE
Egg-dipped and pan fried in a lemon white wine sauce.

GORGONZOLA**
Bacon, white wine and a delicious gorgonzola cream sauce served with gnocchi.
CHICKEN $29.49 VEAL $34.49

BEEF, PORK & BRASATO'S

GRANDMA'S SUNDAY FEAST
It's Sunday at 3 o'clock, the sugo has been cooking for hours and in most Italian American families that means one thing... DINNER!

Boneless braised pork, meatballs and sausage are served over a bed of rigatoni with our Sunday tomato sugo! Extra loaf of bread, side of ricotta accompany your feast. $32

RIBEYE GORGONZOLA
16 oz. center cut, bacon, white wine, gorgonzola cream sauce served with gnocchi. $56

VEAL OSSO BUCO**
Slow braised veal shank in a soffrito and tomato sauce over saffron risotto. $52

BEEF BRACIOLE NEAPOLITAN STYLE
The most sentimental of all Old World Italian dishes...
Beef pounded, rolled, and stuffed with prosciutto, raisins, pine nuts, and an egg and herb stuffing, cooked for 3 hours in our tomato sugo served over rigatoni. $32

JUST CHICKEN

CHICKEN ROLLATINI
Chicken rolled and stuffed with sliced ham and mozzarella cheese topped with mushrooms in a Marsala cream sauce. $27.99

CHICKEN SCARPARIELLO "SHOEMAKERS STYLE"
This style of cuisine was made famous throughout Campania by busy shoemakers throwing together a fast, hearty lunch.

Chicken sauteed with sausage, potatoes, mushrooms, olives, and pepperoncini peppers in a sauce made from butter and balsamic vinegar. $27.99

JUST VEAL

*VEAL SALTIMBOCCA ALA ROMANA
Rome's cherished veal classic- proscuitto and sage pounded into veal cutlets in a butter white wine sauce served with roasted potatoes and a rocket salad (Arugula) garnished with lemon wheels. $32

VEAL CHOP VANILLA COGNAC CREME
12 oz grilled veal chop, topped with caramelized onions, and sweet peas in a delicious vanilla cognac cream sauce served with linguine. $65

THE BIG BEAUTIFUL BUTTERFLIED VEAL CHOP PARMIGIANA
Butterflied, pounded, and beautiful. Parmigiana style served with side spaghetti $65