

Antipasti

Meatballs \$7.95

Three of Rocco's famous hand rolled meatballs.

Calamari \$13.95

Fresh cut calamari strips fried to perfection. Served with marinara.

Fish E Chip's \$16.95

Fresh Atlantic cod dipped in a tempura batter deep fried to perfection. Served with tarter sauce.

Bruchetta \$6.95

Toasted crostini brushed with olive oil, garlic and topped with a fresh tomato, garlic, and basil mixture.

Steamed Clams \$16.95

Steamed little neck clams in a white wine lemon butter sauce.

Mozzarella Balls \$11.95

Fried cheese curds. A Wisconsin world famous delicacy.

Sautéed Shrimp and Scallops \$17.95

Lightly sauteed in a white wine lemon butter sauce.

Minestra

Our home made soups will vary from day to day. Feel free to ask Chef Carlucci or a staff member.

Cup \$5.95 Bowl \$7.95

Insalate

Giselle's House salad \$6.95

Romaine lettuce with red onions, tomatoes and cucumbers.

Greek Salad \$13.95

Romaine lettuce with red onions, tomatoes, cucumbers, kalamata olives, bell peppers, and feta cheese.

Antipasto Salad \$15.95

Romaine lettuce, red onions, mushrooms, pepperoncini, roasted red peppers, tomatoes, marinated artichoke hearts, salami, smoked mozzarella, pepperoni, sweet soppressata, and provolone cheese.

Caesar Salad con Salmon \$22.50

Grilled Salmon on a bed of romaine lettuce, topped of with shredded parmesan and seasoned croutons.

Caesar Salad \$12.95

Romaine lettuce, shredded parmesan, seasoned croutons tossed with homemade Caesar dressing.
Add grilled chicken \$3.50 or add Shrimp \$6.50.

Steak Salad \$18.95

Grilled slices of Rib-eye on a bed of romaine, topped off with green onions, tomatoes and cucumbers.

(Available dressings: Italian, Greek, Ranch and Blue Cheese.)

Alimentari

Suggested
Wine pairing

Rigatoni Di Rocco 18.95

Large tubes of pasta con chunks of sweet Italian sausage with a creamy mascarpone sauce.

Chardonnay

Penne Pesto Con Chicken 17.95

Fresh chunks of chicken breast finished off in a creamy basil pesto sauce.

Pinot Grigio

Chicken Alfredo 17.95

Perfectly seasoned grilled chicken breast in a rich and creamy alfredo sauce.

Chardonnay

Penne Ala Vodka 17.95

Thin tubes of pasta in a light pink sauce finished off with Prosciutto and fresh basil.

Pinot Noir

Penne Arabiatta Con Sausage 17.95

Thin tubes of pasta con sweet Italian sausage tossed in a spicy marinara sauce.

Cabernet

Linguine Puttanesca 17.95

Sautéed garlic, green onions, kalamata olives, capers, chili flakes con marinara sauce.

Pinot Noir

Spaghetti Con Meatball or Sausage 17.95

Two of our homemade meatballs or two Italian sausage with meat sauce or marinara.

Cabernet

Spaghetti Bolonese or Marinara 16.95

Your choice of our slow simmered meat sauce or marinara.

Chianti

Linguine Aglio Olio 16.95

Sautéed garlic, onions, red chili flakes, parsley con a dash of white wine e Romano.

Chardonnay

Lasagne 17.95

Traditional lasagne layered with the richness of ricotta, romano and mozzarella cheeses, with our homemade meat sauce. "Come faceva la mamma".

Chianti

Sides

Asparagus **7.95** Garlic Mashed **6.95** Garlic Bread **4.95** Mixed Vegetables **6.95** Meatballs (2) **5.95**
Sausages (2) **5.95** Extra Chicken on Pasta or Salad **4.95** Extra Shrimp on Pasta or Salad **7.95**

Kids Menu

(All Kids meals come with a drink)

Spaghetti with Meatball **9.95** Chicken Tenders **9.95** Macaroni & Cheese **9.95**

Frutti di mare

Suggested
Wine paring

Linguine con clams 21.95

Linguine with little neck clams sautéed in a white wine garlic lemon butter sauce.

Chardonnay

Ala Checca con Blackened Shrimp 21.95

Fresh cut tomatoes, basil and garlic served on a bed of spaghetti with blackened shrimp.

Chardonnay

Seafood Linguine 23.95

Little neck clams, shrimp, scallops and salmon simmered in a fresh red seafood sauce.

Pinot Noir

Shrimp Scampi 21.95

Large shrimp sautéed in a white wine garlic lemon buttered sauce served on a bed of pasta.

Pinot Grigio

Chef Carlucci's Specialita

Entrées are served with Garlic mashed potatoes and Asparagus or mixed veggies. (Except Ravioli)

Chicken parmigiano 18.95

Breaded Chicken breast, soaked in marinara with mozzarella cheese baked to perfection.

Chianti

Eggplant parmigiano. 17.95

Thinly sliced eggplant soaked in marinara with mozzarella cheese baked to perfection.

Pinot Noir

Ribeye bistecca 12 oz. 23.95

12 oz. choice ribeye covered in a mushroom glaze.

Cabernet

Chicken piccata 18.95

Fresh chicken breast sautéed in a piccata sauce.

Pinot Grigio

Salmon piccata 21.95

Seared then baked salmon in a piccata sauce.

Chardonnay

Ravioli dimanzo 13.95

Beef ravioli served with a gorgonzola cream sauce (creamy blue cheese).

Chianti

Ravioli al formaggio 11.95

Cheese ravioli slightly simmered in a creamy garlic basil pink sauce.

Chardonnay

Deserti

Cannoli 6.95

Cream filled cannoli shells dipped in crushed walnuts topped with powdered super.

Tiramisu 5.95

A combination of coffee-soaked lady fingers and sweet mascarpone with a coco powered sprinkle

Cheesecake 5.95

Creamy rich New York style cheesecake.

Nutella Cheesecake 5.95

Creamy rich with Nutella twist.

Lista dei Vini

White Wines

	Glass / Bottle
Tommaso Gambino, Pinot Grigio "Il Masso", Friuli Venezia Giulia, Italy Enticing and vibrant. Packed with fresh citrus and tropical fruits Friuli, .	9.50 / 28.00
Josh Cellars, Chardonnay, California A fruity and balanced white, with a mix of ripe apple and dried peach flavors, accented by buttery notes.	8.00 / 28.00
Meiomi, Chardonnay, Monterey California Rich tropical fruit, with dashes of mango, marmalade and honeyed citrus	10.00 / 37.00

Red Wines

Meiomi, Pinot Noir, California Berry, oak, earth and spice notes, with subtle edges to the blueberry, raspberry, mocha and fresh-turned earth flavors.	12.00 / 42.00
Ruffino, Chianti, Tuscany, Italy Blackcherry and sweet spices, Smoothly finishes with berries, dark chocolate and hints of vanilla.	13.50 / 49.00
Josh Cellars, Cabernet Sauvignon, California Forward complex blends with ripe fruit flavors; Black currant, spicy, berry fruit with gentle oak nuances.	9.00 / 32.00
Meiomi, Cabernet Sauvignon, Monterey California This wine opens to reveal expressive aromas of juicy blackberry, boysenberry, and bramble	12.00 / 42.00

Lista dei Birr

	PINT	PITCHER
PERONI	7	18
MODELO ESP.	7	18
VOODOO IPA	7	18

BOTTLES & CANS

Modelo	6	Corona Premier	6
Coors Light	6	Firestone 805	6
Pacifico	6	Michelob Ultra	6

Drinks

Boylan's East Coast Drinks 4.95	Coffee 3.95
Unsweetened Ice Tea 3.95	Expresso Shot 3.95
San Pellegrino Sparkling water 3.95	Cappicino 4.95
Fountain Drinks Coke, Sprite, Diet Coke, Lemonade, Dr. Pepper, Barq's Rootbeer 3.95	