

SOUP

chef soup of the day

7

SALADS

- Garden Salad** organic greens, carrots, cherry tomatoes, cucumber,
10 red onions, house dressing
- Classic Caesar Salad** crisp romaine, bacon bits, parmesan cheese, croutons,
10 topped with a pancetta round, caesar dressing
- Caprese Salad** fresh roma tomatoes, buffalo mozzarella cheese,
12 fresh basil, balsamic drizzle
- Plum Salad** organic greens, goat cheese, sun dried cranberries,
12 sliced pear, candied walnuts, house dressing
- Warm Mixed Mushroom Salad** organic greens, parmesan cheese, cremini, portobello
& button mushrooms, house dressing
12
- Kale Salad** baby kale, goat cheese, cucumber, mix peppers,
14 tomato, red onion, maple balsamic vinaigrette
- Spinach Salad** baby spinach, feta cheese, strawberries, red onion,
14 toasted almonds, maple balsamic vinaigrette
- Prosciutto Salad** organic greens, prosciutto, boiled egg, gorgonzola
cheese, fresh avocado, kalamata olive, red onions,
15 cherry tomatoes, house dressing
- Steak & Tomato Salad** 6oz NY striploin, roma tomatoes, olive tapenade, baby
18 kale, goat cheese, balsamic drizzle

add 4oz Chicken \$5 • add 6oz Salmon \$10 • add 3 Tiger Shrimp \$7

APPETIZERS

- Bruschetta** feta cheese, roma tomatoes, red onions, garlic, fresh
8 basil, olive oil, balsamic drizzle, garlic ciabatta loaf
- Mediterranean Platter** artichokes, olive tapenades, hummus,
11 olive oil served with warm pita
- Garlic Bread** herbed roasted garlic butter,
8 ciabatta with cheese
- Antipasto** genoa salami, prosciutto, buffalo mozzarella cheese,
14 artichokes, marinated olives, melon, roasted
vegetables, olive oil drizzle
- Seared Scallops** seared scallops served with grilled
15 pineapple salsa
- Fried Calamari** lightly dusted, served with chipotle aioli,
12 lemon wedge
- Grilled Calamari** caramelized onions, roasted red peppers,
12 chipotle aioli
- Bruschetta Shrimp** roasted tiger shrimp, feta cheese, roma tomatoes, red
10 onions, garlic, fresh basil, olive oil, balsamic drizzle
- Mini Arancini** cheese risotto balls, mushrooms served with
10 marinara sauce
- Mussels** 1lb steamed mussels served with warmed pita
12
- Chicken Wings** 1lb lightly dusted, crisp fried chicken wings
13
- Meatballs** house made beef and chorizo meatballs, topped with
10 mozzarella cheese, marinara sauce

Roeco

FRESH PASTA*

- Gnocchi al Gorgonzola** 20 double smoked bacon, fresh tomatoes, red onions, chopped garlic, basil, gorgonzola cream sauce
- Pappardelle Bolognese or Meatballs** 19 choice of bolognese sauce or meatball mariana sauce, parmesan cheese, fresh basil
- Fettuccine Pescatore** 21 mussels, shrimps, calamari, scallops, baby clams, mixed peppers, wilted spinach, fresh herbs, creamy alfredo sauce
- Linguini Crab Carbonara** 21 double smoked bacon, crab meat, egg yolk, fresh tomato, caramelized onions, fresh basil, white wine cream sauce
- Penne Arrabbiata** 18 chorizo, reggiano cheese, fresh herbs, spicy marinara sauce
- Braised Beef Ravioli** 20 caramelized onions, diced tomatoes, roasted garlic, mushroom, white truffle cream sauce
- Penne Pesto Polo** 20 chicken, baby spinach, tomato concasse, pesto cream sauce
- Spagetti Primavera** 17 mixed vegetables, spinach, tomatoes, garlic, olive oil
- Cappellini de Pazzi** 18 angel hair pasta, julienne chicken, sundried tomatoes, wilted spinach, rosé sauce
- Linguine with Clams** 22 baby clams, wilted spinach, tomato, red onion, white wine and roasted garlic

*whole wheat and gluten free spaghetti available upon request

MAINS

- Mushroom Risotto** 16 porcini, buttons, cremini mushroom, arborio rice, parmesan cheese, truffle oil
- Seafood Risotto** 25 scallops, calamari, shrimps, mussels, baby clams, capers, arborio rice
- Veal or Chicken Parmesan** 17 breaded chicken or veal cutlets served over spaghetti marinara sauce, topped with mozzarella cheese
- Herb & Parmesan Salmon Filet** 19 sweet potato, pancetta hash, broccoli floret, citrus vinaigrette
- Eggplant Parmesan** 15 breaded eggplant slices layered with mozzarella cheese, marinara sauce then baked over spaghetti marinara sauce
- Veal Marsala** 19 fire roasted vegetables, mini potatoes, mushroom marsala sauce
- Ossobuco** 20 veal shank in a tomato ragout and grilled vegetables with parmesan risotto
- Stuffed Chicken Valentino** 20 prosciutto, parmesan cheese, roasted red peppers, stuffed chicken served with grilled vegetables, fingerling potatoes, pesto cream sauce
- NY Striploin** 30 10oz striploin, vegetable skewer, roasted potato, beef jus
- Shrimp & Scallop Medley** 30 5 garlic tiger shrimps and 2 large seared scallops, grilled vegetables, garlic caper butter