

L'incontro by Rocco

\$125

First Course

Burrata

Burrata seasoned w/ basil & olive oil wrapped in prosciutto over
cherry tomatoes

Caldo

Stuffed eggplant

Calamari Fritti

Fried calamari

Second Course

Rigatoni Al Ragu di Vitello

Homemade pasta with ground veal and pancetta in tomato sauce

Risotto Alla Zia Minuccia

Arborio rice w/ porcini mushrooms, fontina, mascarpone, parmigiano &
gorgonzola

Main Course

Carre D'Agnello

Rack of lamb seasoned w/ homemade spices

Gamberoni Al Limone

Shrimp in Scampi sauce

Dessert

Choice of Tiramisu or Cheesecake

All menus exclude tax, gratuity, wine, and beer

L'incontro by Rocco

\$110 First Course

Burrata

Seasoned w/ basil & olive oil wrapped in prosciutto over cherry tomatoes

Caldo

Stuffed eggplant

Calamari Fritti

Fried calamari

Second Course

Salad

Mixed green salad with our homemade balsamic dressing

Or

Rigatonil Pomodoro

Homemade style pasta with fresh tomatoes, basil & garlic

Main Course

Vitello Al Limone

Veal with lemon sauce and capers

Pollo Biologico

Dusted w/ panko baked breast of chicken in lemon sauce, topped w/ arugula salad
& cherry tomatoes

Gamberoni Al Limone

Shrimp in Scampi sauce

Fish of the day

Dessert

Choice of Tiramisu or Cheesecake

All menus exclude tax, gratuity, wine, and beer