

ROCCO'S DOWNTOWN

Hudson Valley's Restaurant Week

THREE COURSE PRIX FIXE DINNER

\$34.99 per person

APPETIZER COURSE

CAESAR

gem lettuce, brioche garlic croutons,
anchovy vinaigrette, pecorino

CHOPPED SALAD

frisée, trevisano, marinated red bell peppers
& chickpeas, aged provolone,
red wine vinaigrette

INSALATA TRICOLORE

castelfranco, watercress, endive, perline
mozzarella, dijon vinaigrette, parmesan

CALAMARI RIPIENI

calamari, anchovies, capers, breadcrumbs,
tomato sauce

MUSSELS FRA DIAVOLA

p.e.i. mussels, nduja, tomato-fennel broth,
sourdough toast

BRUSCHETTA

housemade ricotta, blood orange,
tomato coulis

ZUPPA ACQUACOTTA

tuscan kale, cannellini beans, ciabatta

ENTREE COURSE

MUSHROOM RAVIOLI

wild mushroom ragu, sage, stracciatella

RIGATONI

bolognese, whipped lemon ricotta, basil

LINGUINE VONGOLE

manila clams, lemon white wine,
parsley breadcrumbs

GEMELI PRIMAVERA

cherry tomato, asparagus,
roasted red bell peppers

CIOPPINO

cod, gulf shrimp, p.e.i. mussels,
little neck clams, tomato-fennel broth (+3)

PORK OSSO BUCCO

polenta, pickled red onions, escarole

CHICKEN MARSALA

king trumpet mushrooms, cauliflower puree

CHICKEN PARM

marinara, stracciatella, mozzarella,
roasted yukon potato

DESSERT COURSE

ROCC-AGOTTO

vanilla gelato, anisette cookie, espresso (gf)

OLIVE OIL CAKE

chocolate custard, strawberry glaze, graham crumb



march 20-april 2, 2023

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please alert your server of any food allergies.*

Prices reflect cash payments and a 3% card processing fee will be added for any card purchases.