

If Saint Rocco were here eating with us today, he would say...

"Jesus Christ, This Food is Good!"

Oh, The Joy of Growing Up Italian

"Italians live in a romance with food."

"Growing up in our Italian neighborhood in the 1940's and 50's, peddlers would come selling fresh foods on the street. There was the bread man, the fruit & vegetable man, an egg man, and the man who brought us fresh fish. Each one of them had a unique whistle or call, and they knew everyone in our family. I remember waking up in the morning to the smell of tomato, garlic, and onions, browning in olive oil and the fresh, hot baked bread. I would tear off a piece and dip it into the pot of spaghetti sauce that could be found simmering on the gas-fired stovetop. On Sundays, our family routinely gathered together for our weekly feast of pastas, meatballs, sausage, a garden salad, and chicken, meat, cheeses, fresh fruits and desserts. And, of course there was the homemade red wine. At Sunday afternoon dinner, my grandfather would gracefully portion a small glass of wine to each of us and position the jug at his side....It was "our time." It was "Family." This is what it truly means to be Italian; Family, Food and Love. Lots of Love."

The Story of Saint Rocco's New York Italian

Saint Rocco is known to the world as the "Protector Saint" who lived in Rome, Italy in the mid 1300's. He is said to have taken a vow of poverty, and upon doing so, he distributed his entire wealth to the poor. Even to this day, Italian communities worldwide honor Saint Rocco in an annual celebration or festival called "The Feast of Saint Rocco." These festivities are usually street style affairs with a plethora of Italian Food, Family, and Fun. It is in the Spirit of the feasts of Saint Rocco that we wish to share this timeless Italian tradition with you when you dine with us.

Phil Romano knows that his success as a Restaurateur is the result of his ability to team up and work with only the finest chefs in America. Mr. Romano's 20+ year relationship with Chef Jay Valley has led Trinity Groves to partner with Jay at Saint Rocco's. Jay, who too grew up Italian, is delighted to bring all the joy of his romance with food to you. Mangia!

SAINT ROCCO'S
NEW YORK
ITALIAN
AT TRINITY GROVES

APPETIZERS

Manicotti Cheese filled crepes with sauteed spinach & tomato sauce.....	\$8.96
Carpaccio Sliced tenderloin with shaved parmesan & caper aioli.....	\$12.28
Antipasto Board Italian meats, cheeses, olives & peppers.....	\$15.18
Sausage & Peppers Skillet seared sausage, sautéed peppers & onions.....	\$10.35
Calamari Semolina crusted squid with tomato-fennel sauce.....	\$13.05

FLATBREADS

Margherita Tomato, mozzarella & basil.....	\$11.86
Prosciutto & Arugula Fig & parmesan.....	\$11.86
White Mushroom Mozzarella, fontina, mushrooms & artichokes.....	\$11.86

SALADS

Caesar Salad Romaine, radicchio & broken croutons with balsamic Caesar dressing.....	\$9.05
Strawberry Arugula Grilled balsamic strawberries.....	\$9.05
Watermelon Salad Diced watermelon & feta with tarragon orange vinaigrette.....	\$9.05
Roma Chop Salad Iceberg lettuce, Gorgonzola, bacon, diced tomato & snipped chives.....	\$9.05
Capresi Fresh mozzarella, vine ripe tomatoes, extra virgin olive oil & aged balsamic vinegar.....	\$10.23

SOUP OF THE WEEK

Pasta Fagioli White bean & pork stew.....	\$6.05
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ENTREES

Chicken Parmesan Chicken breast crusted with 3 cheeses & served with linguini & vodka sauce.....	\$18.86
 Brick Grilled Chicken Brick grilled half chicken with caper butter sauce & herb roasted potatoes.....	\$22.30
Chicken Francaise Battered chicken with arugula salad & lemon caper butter.....	\$18.76
"Cavatappi" & Marmi Cavatappi pasta in tomato sauce with mini meatballs.....	\$19.39
Prime Porterhouse 20oz steak with herb roasted potatoes & braised mushrooms.....	\$48.25
Beef Filet Grilled filet with creamy polenta & gorgonzola butter.....	\$38.46
 Italian Meatloaf Beef, pork & veal meatloaf with mushroom sauce.....	\$17.21
Rigatoni Bolognese Beef, pork & veal slow cooked in tomato sauce.....	\$22.31
"Alfredo" Bowtie pasta, sausage, parmesan cream, peas & pulled sage.....	\$17.20
Sicilian Lasagna Tossed noodles with sausage & ragu.....	\$18.25
Roast Pork With white beans, spinach & garlic jus.....	\$27.38
 Sunday Potroast Braised pot roast over buttered pasta ribbons.....	\$29.55
Veal Milanese Pounded & crusted veal chop with arugula tomato salad.....	\$38.72
Veal Scallopini With thin spaghetti & pan sauce.....	\$19.31
Scallop Aila E Olio Grilled scallops with linguini pancetta, garlic, parmesan & chili flakes.....	\$26.53
Linguini & Clams Littleneck clams with linguini in a white wine butter broth.....	\$21.18
Sole Milanese Crusted sole served with arugula salad & lemon caper butter.....	\$26.53
Grilled Salmon Atlantic salmon with tomato basil relish & herb roasted potatoes.....	\$24.33
 Swordfish Pizzaiola Served with sautéed spinach & pizzaiola sauce.....	\$26.82
Pesto Shrimp Pesto grilled shrimp on pecorino pastina with grilled asparagus.....	\$28.18
Seafood Linguini Shrimp, lobster, scallops & clams tossed with a spicy tomato-fennel sauce.....	\$29.92
Lobster Ravioli Lobster ravioli with truffle cream.....	\$22.31

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DESSERT

Ricotta Cheesecake.....	\$6.17
Banana Pudding.....	\$6.44
Chocolate Espresso Cake.....	\$6.79
Cannoli.....	\$5.87
Italian Cookie Box.....	\$5.62
Spumoni.....	\$5.21

SAINT ROCCO'S WINE LIST

Did you know that 2-3 glasses of wine per day can reduce your risk of giving a shit!?

BTG

Zonin Prosecco Split, Veneto.....	\$7.00	
Placido Pinot Grigio, 2014, Veneto.....	\$6.00	\$25.00
Barone Fini Pinot Grigio, 2014, Valdagige.....	\$7.00	\$27.00
Matua Savignon Blanc, 2014, Marlborough.....	\$7.00	\$27.00
Veramonte Chardonnay, 2013, Chile.....	\$7.00	\$27.00
C Donatiello Chardonnay, 2013 Russian River Valley.....	\$10.00	\$36.00
Placido Chianti, 2013, Vintage.....	\$6.00	\$25.00
Placido Montepulciano, 2013, Abruzzo.....	\$6.00	\$25.00
Placido Saniovese, 2012, Tuscany.....	\$6.00	\$25.00
Stemmari Pinot Noir, 2012, Sicily.....	\$7.00	\$29.00
Veramonte Cabernet, 2013 Chile.....	\$7.00	\$27.00
Tommasi Valpolicella, 2013, Valpolicella.....	\$8.00	\$29.00
Banfi Chianti Classico, 2013 Tuscany.....	\$8.00	\$29.00
Olema Cabernet, 2012, Sonoma County.....	\$11.00	\$37.00
Lucente, 2012, Tuscany.....	\$11.00	\$37.00

WHITE WINE

Tomassi Filodoro Prosecco, Veneto.....	\$29.00	
Bruno Giacosa Spumante Brut, 2007, Lombardia.....	\$89.00	
Feudi Rose D'Aura, 2014, Campania.....	\$25.00	
Salviano Orvieto, 2012 Tuscany.....	\$27.00	
Tramin Pinot Grigio, 2014, Alto Adige.....	\$27.00	
Bertani Serreole, 2012, Soave.....	\$29.00	
Silverado Sauvignon Blanc, 2013, Napa Valley.....	\$29.00	
Bramito Delcervo, 2013, Umbria.....	\$33.00	
Hahn SLH Chardonnay, 2013, Santa Lucia Highlands.....	\$35.00	
Villa Sparina, 2013, Gavi.....	\$35.00	
Santa Margherita Pinot Grigio, 2014, Alto Adige.....	\$39.00	
Jordan Chardonnay, 2013 Russina River Valley.....	\$59.00	

RED WINE

Pedroncelli Merlot, 2012, Sonoma County.....	\$27.00	
Elizabeth Rose Merlot, 2012, Napa.....	\$27.00	
Lechthaler Pinot Noir, 2012, Trentino.....	\$29.00	
Tenuta Di Arceno Chianti Classico, 2012, Tuscany.....	\$29.00	
Valle Reale d'Abruzzo, 2013, Montapulciano.....	\$29.00	
Lyric Pinot Noir, 2013, Santa Barbara County.....	\$33.00	
Castellare Chianti Classico, 2013 Tuscany.....	\$41.00	
Ricossa Barberesco, 2011, Piemont.....	\$45.00	
Bruna Grimaldi Barolo, 2010, Piedmont.....	\$65.00	
C Donatiello Pinot Noir, 2012 Russian River Valley.....	\$65.00	
Keenan Cabernet, 2011, Napa Valley.....	\$65.00	
Sartori Amarone, 2011, Valpolicella.....	\$81.00	
Massolino Barolo, 2010, Piedmont.....	\$95.00	
Gaja Promis, 2012, Tuscany.....	\$99.00	
Ghostblock Cabernet, 2012, Napa Valley.....	\$105.00	
Tommasi Amarone, 2011, Valpolicella.....	\$125.00	
Il Poggione Brunello, 2009, Montalcino.....	\$139.00	
Antinori Tiganello, 2012, Tuscany.....	\$189.00	

SAINT ROCCO'S

SIGNATURE COCKTAILS

The Saint Rocco's Bellini	\$12.00
Fresh peach puree blended with ice, rum and Prosecco. Garnished with an Italian black cherry	
Limoncello Martini	\$12.00
Limoncello and Prosecco, garnished with a lemon ribbon	
Aperol Spritz	\$12.00
Aperol, Prosecco and a splash of club soda. Garnished with a lemon wedge and served on the rocks	
Negroni	\$12.00
Tanqueray Rangpur, Sweet Vermouth, Campari and a dash of Orange Angostura Bitters with an orange twist – on the rocks	
Negroni Sbagliato	\$12.00
The secret handshake of cocktails among Italian bartenders features Campari, Sweet Vermouth, Orange Bitters and topped with a splash of Brut Champagne. Served on the rocks with a slice of fresh orange	
Godfather	\$12.00
Dewars White Label and a touch of Amaretto served on the rocks	
Traditional Martini	\$12.00
Hendricks Gin or Grey Goose vodka and Dry Vermouth. Served with choice of olives or lemon peel	
Old Fashioned	\$12.00
Buffalo Trace with dashes of Angostura Bitters, Orange Bitters and a touch of simple syrup. Served on the rocks and garnished with an Italian black cherry and orange slice	
Manhattan	\$12.00
Bulleit Rye, Sweet Vermouth, and dashes of Angostura Bitters and Orange Bitters. Served up in a martini glass with an Italian black cherry	