

Weekly Calendar

monday

SLIDER NIGHT

\$1.50 SLIDERS & BREWERY SPECIALS

tuesday

TACO TUESDAY

\$2 TACOS

wednesday

\$5 MARTINIS

4 OZ GREY GOOSE SPECIALS

thursday

THURSDAY

45¢ CENT WINGS

.....

FEATURED SAUCES: WINGS/ RIBS

BBQ	Honey Teriyaki	Lo Mein	Rocco's Juice
BBQ'd Caesar	Chipotle Avocado	Garlic Parmesan	Rocco's Pig
Big Mac	Cowboy Up	Garlic Teriyaki	Sticky
Bobby Masello	Dragon Fire	Lemon Pepper	Sticky Icky
Pacific Rim	Dusty Baker	Rocco in China	Teriyaki
	East West	Rocco's Hot Sauce	Thai Chili

DON'T FORGET TO TRY:



55 DOUGLAS PIKE,
SMITHFIELD, RI 02917

(401) 349-2250

"Great food, drinks & service"

*"Great choice of flavors for wings
and incredible menu."*

sunday

**SANGRIA
SUNDAYS**

\$25 PITCHERS!



APPETIZERS

- ROCCO'S FRENCH FRIES**..... 6.
Hand-Cut, Garlic, Parmesan Cheese, Togarashi & Chipotle Ketchup
- ROCCO'S RIBS**13.
Crafted by Rocco's, never duplicated, Braised Baby Back Ribs, seared & tossed w/ your choice of any one of our **50 FLAVORS!!**
- ATOMIC CHIPS**.....9.
Housemade potato chips, gorgonzola cream, Buffalo sauce & scallions
- ROCCO'S CALAMARI**.....11.
Point Judith Calamari, Ground Chorizo, Hot Peppers, Olives & Chipotle Avocado Aioli
- WINGS**11. **GF**
1 pound of specially seasoned Chicken Wings - choose from our **50 FLAVORS!!**
- SLAB BACON** 8.
This Bacon gets all the attention in the kitchen, Ginger, Garlic, Maple Glazed, Slow Braised Bacon, Quarter Pound Slice
- FRIED MOZZARELLA**.....9.
Housemade & free-formed mozzarella, fried in panko crumbs
- SCALLOPS**18.
Seared scallops, Sun-dried tomato, roasted red pepper pesto, sweet shallot butter
- ROCCO'S NACHOS**.....9.
House made Tortilla Chips, Romaine, Tomato, Black Beans, Jalapeños, Red Onion & Sour Cream
Add:
Chicken \$12.00 Shaved Steak \$15.00
Cajun Chicken \$13.00 Pulled Pork \$15.00
- SLIDERS**10.
3 sliders served on toasted buns with pickle chips
OR 2 with side of fries:
Pulled Pork, *Hamburger, *Cheeseburger, Chicken Parmesan, Gastro's Hot Dogs

50 FLAVORS

- | | |
|-----------------------------------|--------------------------------|
| PLAIN | JUBU HOT SAUCE |
| BACON BBQ | LEMON PEPPER |
| BACON BUFFALO | LIQUID GOLD |
| BBQ | (Honey Mustard, BBQ, Buffalo) |
| BIG MAC | LO-MEIN |
| BOBBY MASELLO | MAPLE BOURBON |
| (Rocco Juice & Thai Chili) | MATTY B |
| BOURBON BACON | (Buffalo, dry Rub) |
| BRUCE LEE | MEAN PEANUT |
| (Buffalo & Lo-Mein) | (Peanut Lime & Buffalo) |
| BUFFALO | PACIFIC RIM |
| BUFFALO BOURBON | (Teriyaki, Sticky, Thai Chili) |
| BUFFA-Q (Buffalo & BBQ) | PEANUT LIME |
| CHINESE COWBOY | ROCCO'S PIG |
| (Sticky & Honey Mustard) | (Rocco's Juice & Bacon) |
| CHIPOTLE AVOCADO | ROCCO'S JUICE |
| COWBOY UP | ROCCO IN CHINA |
| (BBQ & Rocco's Juice) | (Rocco's Juice & Szechuan) |
| DRAGON'S FIRE | ROSEMARY OLIVE OIL |
| (Buffalo & Teriyaki) | SALT & VINEGAR |
| DRAGON'S BLOOD | STICKY |
| (Buffalo, BBQ, Teriyaki) | STICKY - ICKY |
| DRY RUB | (Sticky & Thai Chili) |
| DUSTY BAKER | SWEET & SOUR |
| (Rocco's Juice & Buffalo) | SWEET SOUR & SPICY |
| FRENCH LICK | SWEET GARLIC CHILI |
| (Rocco's Juice & Steak Sauce) | SWEET ROCCO |
| EAST WEST (BBQ & Sticky) | (Sweet Sour & Rocco's Juice) |
| GARLIC PARMESAN | SWEET SOUR BBQ |
| GARLIC TERIYAKI | SWEET STICKY |
| GOLDEN SESAME | TERIYAKI |
| (Honey Mustard & Bacon Drippings) | TEX MEX |
| HONEY BOURBON | (taco spices) |
| HONEY MUSTARD | THAI CHILI |
| HONEY TERIYAKI | |

SANDWICHES

Served w/ French Fries.
Upgrade your side to Sweet Potato Fries, Cole Slaw or Onion Rings for \$1.00
Rocco's Fries \$1.50, Small House Salad \$2.50

- *THE BIG ROC** ... 14.
Sliced Sirloin, Sautéed Onion, Mushrooms & American Cheese
- THE ORIGINAL STEAK & CHEESE** ... 12.
Shaved Steak, Cheese Sauce, Caramelized Onions & Dijon Mustard
- CAPRESE SANDWICH**... 10.
Fresh Mozzarella, Tomato, Basil, Arugula & Balsamic Glaze.
Add Chicken 12. Add Prosciutto 13.
- THE SMITHFIELD COWBOY** ... 11.
Grilled Chicken, Bbq, Cheddar, Bacon, Onion Rings & Ranch
- CHICKEN PARM** ... 11.
Chicken Cutlet, Tomato Sauce W/ Mozzarella Cheese
- CHIPOTLE CHICKEN WRAP** ... 11.
Grilled Chicken, Avocado, Bacon, Swiss, Chipotle Avocado
- MUSHROOM BURGER** ... 13.
Sautéed Mushroom, Swiss Cheese, Truffle Aioli
- BACON AVOCADO BURGER** ... 13.
Mozzarella, Applewood Smoked Bacon, Avocado, Pickled Red Onion, Chipotle Avocado
- BLACK & BLUE BURGER** ... 14.
Blue Cheese, Applewood Smoked Bacon, Caramelized Onions
- ROCCO'S PUB BURGER** ... 12.
American Cheese, Ketchup, Pickle, Onion Ring

Salads

- CAESAR** ... 9. **GF**
Romaine, Croutons, Two Cheese Blend, House Made Caesar Dressing
- HOUSE** ... 8. **GF**
Mixed Greens, Tomato, Cucumber, shaved Carrots, Olives w/ Honey Balsamic
- C.O.B.B. SALAD**... 14.
Mixed Greens & Romaine w/ chicken, avocado, crumbled blue cheese, bacon, hard boiled egg w/ homemade blue cheese dressing
- *STEAK HOUSE**... 16. **GF**
Sliced Sirloin, Mixed Greens, Tomato, Red Onion, Gorgonzola Crumbs, Buttermilk Ranch
- CAPRESE** ... 12.
Delicate mozzarella, prosciutto, tomato & balsamic glaze.
- NACHO SALAD**... 14.
Romaine, chopped tomato, jalapeño, black bean, tortilla chips, cilantro lime sour cream & chipotle avocado
- ADD THE FOLLOWING TO ANY SALAD:
Chicken5. *Sirloin Steak8.
Cajun Chicken.....6. Pulled Pork.....8.
Shrimp.....7.

ENTREES

- *STEAK ALLA MAMA** ... 27.
Seared Sirloin, Garlic & White Wine Sauce, Served w/ Potato & Veggie of the Day.
- FISH & CHIPS PLATTER** ... 15.
Potato Chip Crusted Cod, Hand Cut French Fries, Homemade Tartar Sauce & Cole Slaw
- ROCCO'S TACO'S** ...
Lettuce, tomato, jalapeños, pickled red onion, cheddar cheese, sour cream, spicy aioli.
Grilled Chicken...12. *Shaved Steak ... 15.
Potato Crusted Cod ... 15. Pulled Pork ... 13.
Black Bean ... 11. Shrimp ... 16.
- QUESADILLAS**...9.
Cheddar cheese, jalapeños, lettuce, tomato, salsa, sour cream.
Black Bean 11. Pulled Pork 15.
Chicken 12. Shaved Steak 15.
Cajun Chicken 14. Shrimp 16.
- MARINARA** ... 14.
Pasta and simple marinara sauce.
- BOLOGNESE** ... 16.
Celery, carrot, meat ragu.
- PINK VODKA** ... 15.
Vodka, Tomato Sauce & a touch of cream.
- LO MEIN** ... 17.
Soft noodles, garlic, carrot, mushroom, scallion & celery.
- CIOPPINO** ... 25.
Seafood stew, tomato broth and tagliatelli pasta.

FLATBREADS

Our Wood Grilled, Thin Crust Pizzas
Ask About Our Take & Bake Options

- CORN PIZZA** ... 14.
Garlic Rubbed Flatbread with a Corn Steeped Cheese Sauce, Caramelized Onion, Sweet Corn, Crushed Red Pepper, Finished with Honey
- PROSCIUTTO ARUGULA**...15.
Prosciutto, Arugula, Sliced Tomato, Fresh Mozzarella, Shaved Parmesan, Lemon Zest & White Truffle Oil
- POMODORO**...11.
Classic Tomato Sauce, Mozzarella, Grated Parmesan, Fresh Basil
Add Pepperoni \$2.00
- PIZZA MARGHERITA**...13.
Olive Oil, Garlic, Fresh Mozzarella, Basil & Tomato
- BUFFALO BILL**...15.
Rocco's Hot Sauce, Mozzarella, Gorgonzola, Mascarpone, Grilled Chicken, Bacon, Scallions W/ Blue Cheese Dressing on the side for Dipping
- BBQ CHICKEN**...15.
BBQ Sauce, Grilled Chicken, Aged Yellow Cheddar, Onion Rings & Ranch Dressing

Desserts

SERVER WILL
RECITE DAILY SELECTIONS

*Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.

It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

FEATURED COCKTAILS

MOSCOW MULE

Stoli Oranj Vodka, ginger beer & fresh squeezed lime. Garnished w/ fresh lime.

NAUGHTY GIRL COSMO

SKYY Citrus Vodka, Patrón Citronge Liqueur, fresh squeezed lime & a splash of cranberry juice. Garnished w/ fresh lime.

ANGRY ORCHARD APPLE MOJITO

Big Apple Bacardi Rum, muddled limes, simple syrup & basil. Topped w/ Angry Orchard, garnished w/ limes & basil.

KENTUCKY MULE

Maker's Mark, Ginger Beer & fresh lime.

PEAR MOJITO

Grey Goose Le Poire Vodka, simple syrup, muddled mint & lime with club soda.

BLAME IT ON THE GOOSE

Grey Goose Vodka, fresh muddled strawberries, simple syrup & lemonade.

THE ELDER FASHION

Woodford Reserve, St Germain Elderflower Liqueur, bitters & lemon.

MASON JAR FEATURES

TOSSED BLOODY MARY

Stoli Vodka, Rocco's Housemade Bloody Mary mix -- Rimmed w/ mixture: pepper, celery salt & cayenne pepper. Garnished w/ skewered bacon, olive & fresh lemon.

DARK N' STORMY

Gosling's Black Seal Rum, ginger beer & fresh lime.

ROCCO'S BREEZE

Bacardi Banana Rum, pineapple juice, Sprite.

BULLEIT NO.1

Bulleit Bourbon & Rocco's fresh lemonade.

DRAFT BEERS

HARPOON IPA - 5.9% abv - MA - An interpretation of the classic English style IPA.

MILLER LITE - 4.1% abv - WI - Delivers superior taste in a less-filling beer.

ANGRY ORCHARD CRISP APPLE CIDER - 5% abv - OH - Crisp & refreshing cider mixes the sweetness of the apples w/ a subtle dryness.

PALM BELGIAN ALE - 5.4% - Belgium - A great alternative to traditional pilsners & lagers.

HARPOON BOSTON IRISH STOUT - 4.3% - MA - A traditional, full-bodied, dry Irish Stout.

SAMUEL ADAMS BOSTON LAGER - 4.9% - MA - Taste is big malt flavor w/ a good amount of spicy mildly bitter earthy hops.

SAMUEL ADAMS SEASONAL - Various abv - MA

UFO WHITE ALE - 4.8% - Brewed w/ orange peel & a unique blend of spices.

PERONI NASTRO AZZURRO - 5.1% - ITALY - A unique balanced taste w/ a delicate aroma arising from the hops of the most exclusive varieties.

ASK ABOUT OUR ROTATING DRAFT FEATURES

wines by the glass

SPARKLING

CHLOE PROSECCO.....Bursting with fresh fruit & fine bubbles, notes of peach, green apple & citrus.

CUPCAKE MOSCATO D'ASTIVibrant w/ floral notes & hints of bright fruit flavors – peach, tropical fruits & lychee.

WHITE

KENDALL-JACKSON "VR" CHARDONNAYIntegrated tropical flavors of pineapple, mango & papaya w/ citrus notes that explode in your mouth.

AVA GRACE CHARDONNAYRich notes of almonds & vanilla, with a delicate touch of oak.

CUPCAKE PINOT GRIGIORefreshing fruit flavors of fresh pear, cantaloupe, apple & pineapple lead to a crisp finish.

SANTA MARGHERITA PINOT GRIGIOCrisp, refreshing flavor w/ hints of citrus fruits. Well-structured & sophisticated.

13° CELSIUS SAUVIGNON BLANC.....Sweet herbs & a crisp minerality tease the refined acidity and refreshing finish.

HOGUE CELLARS RIESLINGFlavors of apricot, tangerine & sweet cream balance w/ a slight acidity & mineral character.

WOODBIDGE BY R. MONDAVI

WHITE ZINFANDELHints of citrus & juicy red fruit, fruity aromas & flavors w/ watermelon & floral notes.

RED

SANTA MARGHERITA CHIANTI CLASSICO RISERVA An elegant wine that reflects fully the characteristics of its terroir.

CHLOE PINOT NOIR.....Fruit notes with spicy clove that adds complexity, richness.

RAVENSWOOD ZINFANDEL.....Aromas of black cherry, raspberries & blueberries w/ hints of oak – a cascade of fruit flavors.

J. LOHR CABERNET SAUVIGNON.....Sturdy tannins strike the palate & finish w/ the high-toned fruit signature.

GLASS MOUNTAIN CABERNET SAUVIGNON....Ripe & lush, black cherry cobbler flavors are punctuated w/ roasted nut & root beer highlights.

CUPCAKE MERLOT.....Aromas of ripe plum, red currants with flavors of blueberries & red cherries.

TRAPICHE MALBEC.....Soft & round with ripe, saturated berry flavors. Finishes spicy & full with chewy tannins.

MARGARITAS

PEACH RASPBERRY LEMONADE

Sauza Tequila, Peach Schnapps, Raspberry Liqueur & lemonade

CUCUMBER JALAPENO

Sauza Tequila, Triple Sec, Muddled Cucumbers & Jalapeños St Germain Elderflower Liqueur, Sour Mix & Soda Water

MANGONADA

Patrón Silver Tequila, Patrón Citronge Mango Muddled Mangos, Rocco's House Margarita Mix

RUBY RED

Deep Eddy Ruby Red Vodka, Sauza Tequila, fresh lime, Ruby Red Grapefruit Juice & soda water. Served with a salted rim & a slice of grapefruit garnish.

PATRÓN PERFECT MARGARITA

Patrón Silver Tequila & Patrón Citronge Liqueur with fresh squeezed limes. Garnished with a splash of orange juice & lime.

SANGRIA

WHITE

Chardonnay, triple-sec, brandy, Deep Eddy Grapefruit Vodka, a splash of Sprite & a splash of pineapple juice. Grapefruit, cherry & orange garnish.

RED

Cabernet Sauvignon, triple sec, brandy, splashes of Sprite & orange juice. Garnished with a cherry, lemon & orange.

MOSCATO D'ASTI

Deep Eddy Peach Vodka, Peach Schnapps, Moscato d'Asti & a splash of pineapple juice.

ROSE

Stoli Razberi Vodka, Dry Rose, peach pucker, pineapple juice, lemonade, & splash of Sprite.

CUCUMBER MELON

Pinot Grigio, Grey Goose Le Melon, melon liqueur, muddled cucumbers soda water, ginger ale.

BY THE GLASS OR PITCHER

