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# ROCKAFELLAS

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A CHANGE OF ATMOSPHERE

Chef's Presentation – 2 courses for \$20

Spring Restaurant Week 2019

## Appetizer

Grilled Bruschetta, Roma tomato and Buffalo Mozzarella & Basil  
Finished with Balsamic Glaze

Sautéed Little Necks finished with EVOO, Italian Cherry tomatoes  
with Garlic and White wine, Grilled French Bread

Blue point Oysters  
on the 1/2 shell served with hand crafted Cocktail sauce and  
Horseradish

## Entrée

Herb Roasted Salmon Romesco  
Topped with Romesco sauce, Pearl Barley Pilaf and wilted Spinach

Rocks Chicken Pot pie  
Served with Yukon Mashed Potatoes, topped with a House made  
Biscuit

Butternut squash Ravioli  
Topped with a Sage and Italian Cherry Tomato Cream sauce,  
Roasted Butternut Squash and Fried Shallots

A meal without wine is like a day without sunshine  
Add a wine flight \$10