

## Raw Bar

### Little Neck Clams

2.5 ea

### Oysters

4 ea

### Shrimp Cocktail

15

### Chilled Lobster Tail

25

## Spreads

One 8 / Two 14 / Three 20 / Four 24 / Five 28

All served with pita bread

### Romesco

Piquillo Peppers, Almonds

### Tzatziki

Greek Yogurt, Cucumber, Dill

### Hummus

Chickpeas, Tahini

### Tirokafteri

Chili Infused Spicy Feta

### Olive Tapenade

Trio of Olives, Garlic, Capers

### Garlic, Herb Goat Cheese

Mixed Herbs, Garlic, Parmesean

### Tomato "Caponata"

Capers, Basil, Peppers, Shallot, Garlic

### Spicy Yogurt

Greek Yogurt, Chili

## Charcuterie & Cheese

### French Menage a Trois

Saucisson Sec, Bucheron,  
Delice de Bourgogne

25

### Classic Spain

Chorizo, Valdeon,  
Manchego

25

### Italian Quartet

Prosciutto di Parma, Speck,  
Fontina, Pecorino Tartufo

35

One Selection 10 / Three 25 / Six 45

All boards are served with St Rocco's Grilled Bread, Housemade Fig Jam, Cornichons, Walnuts, House Marinated Olives

### Saucisson Sec

Pork Sausage, France

### Mortadella

Pork Sausage, Lard, Italy

### Prosciutto di Parma

24 Months Aged, Italy

### Chorizo

Pimenton Spiced, Pork  
Sausage, Spain

### Soppressata

Dry Cured Pork, Italy

### Speck

Salt Cured, Pork Belly, Smoked, Italy

### Duck "Prosciutto"

Dry Aged, New York

### Pecorino Tartufo

(+4) White & Black Truffle  
Sheep's Milk, Italy

### Bucheron

Semi-firm, Goat  
Goat's Milk, France

### Gorgonzola Dolce

Sweet, Buttery Blue,  
Cow's Milk, Italy

### Fontina

Semi Soft, Creamy Dense  
Cow's Milk, Italy

### Delice de Bourgogne

Soft, Buttery, Triple Cream,  
Cow's Milk, France

### Drunken Goat

Semi soft, Aged Goat's Milk,  
Wine Soaked Rind, Spain.

### Manchego Curato

Firm, Nutty, Aged  
Sheep's Milk, Spain

## Small Plates

### Marinated Olives

Orange Zest, Garlic, Herbs

6

### Arugula

Parmesan, Balsamic Reduction

EVOO  
8

### Pickled Beets

Goat Cheese, Pepita Crumble

6

### School Street Caesar

Baby Kale, Apple, Dried Berries  
Croutons, Butternut Squash,  
Pumpkin Seeds, Parmesan

10

### Brussel Sprouts

Frisee, Pickled Red Onions,  
Parmesan, Sherry Vinaigrette

10

### Burrata

Frisee, Tomato Tartare

8

### Charred Octopus

Chorizo, Chickpea Puree,  
Chickpea Salad, Chili, Citronette

15

### Cacio e Pepe

Pecorino, Black Pepper

14

### Crispy Calamari

Fried Herbs, Housemade  
Tomato Sauce, Lemon

17

### Meatballs

Veal, Pork, Beef, Tomato Ragù,  
Pecorino Romano

16

### PEI Mussels

Choice of: Diablo, White Wine  
Coconut Curry, Drunken served w/  
Grilled Ciabatta & Old Bay Fries

18

### Croquette

Chef's Seasonal Choice

12

### Gambas al Ajillo

Garlic Shrimp, Roasted Corn Salsa,  
Passion Fruit-Aji Amarillo, Chili oil

17

### Patatas Bravas

Spicy Garlic Aioli, Lime Zest

10

### Roasted Cauliflower

Parmesan, Breadcrumbs,  
Cheese Fondue

13

### Beef Kushiyaki

Prime Beef Tenderloin, Sweet Soy Glaze  
Togarashi, Chilled Soba Noodles, Scallions

3 Pc.- 20

5 Pc.- 25

### Blistered Shishito Peppers

Togarashi, Scallions,  
Sweet & Spicy Chili Aioli

9

### 3 Cheese Truffle Toast

Pecorino Tartufo, Fontina, Burrata,  
St. Rocco's Ciabatta, White Truffle Oil

16

### Baby Iceberg Lettuce Wraps

B.Y.O Petite Lettuce Wrap, Pickled Papaya,  
Cucumber, Cilantro, House Soy, Chili Sauce

Chicken 15

Steak 16

### Short Rib Poutine

Sweet Potato Waffle Fries, 13 Hour  
Braised Short Rib, Cheese Curds,  
Pickled Red Onions, Charred Scallions

18

### Forest Mushroom Toast

Herb Ricotta, Balsamic,  
Local Arugula, St. Rocco Bread

12

## Housemade Pasta

### Pappardelle Bolognese

Veal, Pork & Beef Ragù

16 / 30

### Black Truffl'd Fettuccine

Tartufo Nero, Parmesan

20 / 38

### Braised Short Rib

Malloreddus Ricotta Gnocchi, Green  
Peas, Seasoned Breadcrumbs, Parmesan

18 / 34

### Ricotta Gnocchi

Pepita Pesto, Ricotta Cheese, Diced Tomatoes,  
Local Arugula, Parmesan

15 / 28

## Large Plates

### MWBurger

Special Sauce, American Cheese,  
Pickled Onions, LT

20

### Seafood Risotto

Tomato Saffron Arborio Rice,  
Lobster Tail, Clams, Calamari,  
Mussels, Diver Scallop

36

### Roasted Chicken

Roasted Potatoes, Charred  
Broccolini, Pan Jus,

Frisee

26

### Striped Bass

Red Quinoa, Blistered  
Asparagus, Curried Carrot Puree,  
Local Arugula, Lemon

28

### Steak Frites

10 oz Prime Tenderloin,  
Truffl'e French Fries, Truffle  
Butter, Truffle Jus

37

### Choripan Sliders

Chorizo a la Plancha, Chimichurri,  
Brioche Bun, French Fries

16

### Cioppino

Scallops, Mussels, Shrimps, Clams, Fish  
Calamari w/ Grilled Ciabatta

25

Add Housemade Pasta +10