

## Appetizers

### European Cheese Plate **Sm. \$10.95** **Deluxe \$21.95**

An assortment of fresh, dry and aged Cheeses accompanied with Fruit and Crackers.

### Sautéed Prawns **\$8.95**

Tiger Prawns sauteed with Garlic, Basil, Oregano and Chardonnay.

### Toasted Crostini **\$7.95**

Crostini topped with Spicy Italian Sausage, roasted Red Pepper, Garlic, Feta, Olive Oil and Herbs.

### Smoked Salmon Crostini **\$10.95**

Crostini topped with Atlantic Smoked Salmon, Mascarpone Cheese, Capers, Red Onion and Lemon.

### Mussels **\$8.95**

Fresh Nova Scotia Mussels, sautéed with your choice of a Basil Garlic Cream, or Tomato Chili sauce.

### Prosciutto wrapped Digby Scallops **\$9.95**

Pan seared fresh Digby Scallops, wrapped in Prosciutto.

### Fire Roasted Red Pepper Bruschetta **\$6.95**

Crostini topped with Diced Tomatoes, Garlic, Basil, Feta and Roasted Red Peppers.

### Calamari Diablo **\$7.95**

Flash fried Calamari dusted with Cornmeal Flour and sautéed in Rogi's spicy Tomato sauce.

### Herb Focaccia Cheese Bread **\$6.95**

Toasted Herbed Focaccia, topped with Havarti, Mozzarella and Cheddar Cheeses.

### Greek Meze Plate **\$9.95**

A selection of Greek Meze including, Olives, Feta, Spanakopita, Tiropita, Keftedes and Stuffed Grape Leaves.

### Italian Antipasto Plate **\$9.95**

A selection of Italian antipasti including stuffed Cherry Tomatoes, fine Cheeses, Meats and grilled Vegetables, served with Balsamic Vinegar and Extra Virgin Olive Oil.

### Portobello Risotto Balls **\$8.95**

Wild Mushroom Risotto ball stuffed with Bocconcini and a Jalapeno Pepper served in a Rosé sauce.

### Croquettes de Pollo **\$8.95**

Croquettes made with Chicken, Leeks, Celery and Pancetta served with a Paprika and Manchego Cream sauce.

## Soups **Cup - \$4.95** **Bowl - \$7.95**

**Daily Soup Feature** - Chef's daily soup creation, please ask your server for details.

### Roasted Garlic and Tomato with Fresh Basil

Roasted Tomatoes and, Garlic finished with fresh Pesto.

### Potato Leek & Pancetta

Slowly stewed Potatoes, Leeks, White Wine, and Parmesan, topped with Pancetta Crisps.

## Salads

### Tuscan Spinach **\$7.95**

Fresh Baby Spinach, tossed with Goat Cheese, Red Onion, Pancetta Crisps, Honeydew and Cantaloupe, served with a Raspberry Vinaigrette.

### Honey Chicken Pecan **\$7.95**

Fresh Romaine Lettuce tossed with Chicken, Maple Syrup, Red Onion, Mandarin Oranges, toasted Pecans, served with a Honey Lime Dressing.

### Rogi's Classic Caesar Salad **\$7.95**

Fresh Romaine Lettuce tossed with Bacon, Croutons and Parmesan, with our House Caesar dressing.

### Pear and Gorgonzola with Toasted Walnuts **\$8.95**

Fresh Mesculin Mix, topped with Pear, Gorgonzola Cheese, Red Onion, toasted Walnuts, served with a Dijon Vinaigrette.

### Greek Village Salad **\$7.95**

Fresh Tomatoes, Cucumbers, Red Onion, Olives and Feta, mixed with our House Greek dressing.

### Tomato Asparagus Havarti Salad **\$8.95**

Fresh Tomatoes, Asparagus, and Havarti on Mesculin Mix served with our House Vinaigrette

### Insalata Caprese **\$7.95**

Fresh Tomatoes and Buffalo Mozzarella sliced and accompanied with a fresh Basil Leaf and served with Balsamic Vinegar and Extra Virgin Olive Oil.

### Spicy Summer Spinach **\$9.95**

Fresh Baby Spinach, topped with Shrimp, Garlic, White Wine, Pineapple, Avocado, and Red Onion, served with Spicy Pineapple dressing.

## Panini (11:30am - 3:30pm)

Rogi's Paninis are served on Toasted Focaccia Bread and are accompanied with your choice of House or Caesar Salad.

Add a cup of Soup for \$3.95

### Chicken Prosciutto **\$10.50**

Chicken, Tomato, Red Onion and Prosciutto with a Pesto Mayonnaise spread.

### Roasted Vegetable **\$9.50**

Eggplant, Tomato, Red Onion, Peppers and Havarti, with an Avocado Aioli spread.

### Veal Parmesan **\$11.50**

Lightly Breaded Veal cutlet topped Rogi's Tomato sauce, Olives, Mozzarella and Parmesan with Mayonnaise spread.

### Italian Classico **\$10.50**

Genoa Salami, Capocola, Tomato and Mozzarella with a Honey Dijon Mustard spread.

## Pasta

Lunch Pasta's (11:30a.m.- 3:30p.m.) are accompanied with your choice of Rogi's House or Caesar Salad.

### Daily Pasta Feature **Priced Daily**

Chef's daily pasta creation, please ask your server for details.

### Risotto **Priced Daily**

Chef's daily feature Risotto, please ask your server for details.

### Curry Chicken Penne **\$11.95** **\$16.95**

Chicken, Red Onion and Sun-Dried Tomato tossed with a Spicy Curry Parmesan Cream sauce.

### Aglie E Olio Spaghettini **\$10.95** **\$14.95**

Spaghettini tossed with Roasted Garlic, Chilies, Parsley, Parmesan and Feta Cheese.

### Asparagus and Broccoli Fettuccini **\$11.95** **\$15.95**

Fettuccini tossed with Asparagus, Broccoli, Red Onions, Garlic and Basil, with a Parmesan and Cheddar Cream sauce.

### Spicy Italian Sausage Fettuccini **\$12.95** **\$17.95**

Fettuccini sautéed with Spicy Italian Sausage, Sun-dried Tomatoes, Peppers, Red Onion, Roasted Garlic and Kalamata Olives with Rogi's Tomato sauce, finished with Goat and Parmesan Cheeses.

### Mediterranean Linguini **\$13.95** **\$17.95**

Linguini sautéed in White Wine with Shrimp, Chicken, Bacon, Sun-Dried Tomatoes, and Artichoke Hearts, Red Onions, finished with Feta and Parmesan cheese.

### Gnocchi and Portobello Mushroom **\$12.95** **\$15.95**

Potato filled Gnocchi tossed with Portobello Mushroom, Roasted Garlic in Rogi's Tomato sauce.

### Tuscan Chicken Lasagna **\$13.95** **\$15.95**

Chicken layered with, Baby Spinach, Mozzarella, Ricotta and Cottage cheese with Rogi's Signature Tomato sauce, served with your choice of House or Caesar Salad.

### Smoked Salmon and Dill Fettuccini **\$12.95** **\$17.95**

Fettuccini sautéed with Atlantic Smoked Salmon, Red Onion, Capers, Lemon and Mushrooms tossed in a Dill and Parmesan Cream sauce.

### Spaghettini with Meatballs **\$11.95** **\$15.95**

Classic Spaghettini, tossed with our homemade Meatballs and Rogi's Signature Tomato sauce.

### Whole Wheat Pasta Primavera **\$11.95** **\$16.95**

Whole Wheat Pasta tossed with a medley of fresh Vegetables sautéed with Roasted Garlic and Pine Nuts finished with Rogi's Signature Tomato sauce.

### Rotini Carbonara **\$11.95** **\$16.95**

A twist on a traditional homemade Carbonara, with Rotini Pasta.

## Entrées

### Daily Fish Feature

Market Price

Fresh seasonal Seafood, please ask your server for details.

### Mixed Seafood Grill Plate

Market Price

An assortment of expertly Grilled Seafood.

### Eggplant Parmigiana

\$11.95 \$16.95

Sautéed Eggplant layered with Rogi's Signature Tomato sauce, Roasted Garlic, Mozzarella, Mancheogo and Parmesan cheeses.

### Tuscan Chicken

\$12.95 \$19.95

Oven baked Chicken Breasts with Roasted Garlic, Peppers, Red Onions and Chilies, finished in Rogi's Signature Tomato sauce and Goat Cheese.

### Grilled Atlantic Salmon

\$12.95 \$19.95

6oz Grilled Atlantic Salmon fillet, topped with a Mango Cranberry Chutney.

### Lamb Chops with a Hot Feta Dressing

\$13.95 \$27.95

Rack of Lamb marinated and grilled with Garlic, Lemon, Oregano, and drizzled with a hot Feta dressing.

### Prosciutto Wrapped

#### Chicken Roulade

\$13.95 \$21.95

Chicken Breast stuffed with Spinach, Goat Cheese and Roasted Red Peppers.

#### \* Grilled Tenderloin with a Balsamic Reduction \$27.95

Two Grilled 4oz Tenderloin Medallions drizzled with a Balsamic Reduction and topped with Goat Cheese.

#### \* Veal Scallopini

\$24.95

Lightly Breaded and pan seared Veal Cutlets finished with Rogi's Signature Tomato sauce and topped with Parmesan Cheese.

#### \* Roasted Duck Breast

\$23.95

A Peppered Duck Breast roasted with an Apricot Glaze and served Dauphine Potatoes.

#### \* Pork Tenderloin

\$23.95

7oz of Lightly Breaded, pan seared Pork Cutlets, finished with a sweet and sour White Wine.

Lunch Entrées served with Rogi's House Salad and your choice of Baby Roasted Potatoes or Wild Rice.

Dinner Entrées are served with sautéed mixed Vegetables and your choice of Baby Roasted Potatoes or Wild Rice.

\* Available after 4:00p.m.

## Desserts

### Classic Tiramisu \$7.50

Ladies fingers, dipped in Espresso and Liqueurs, layered with Mascarpone Cheese and finished with Chocolate shavings.

### Lemon Raspberry Tiramisu \$7.50

Ladies fingers, dipped in Lemon Tea, Appleton's Rum and Liqueur, layered with Mascarpone Cheese and finished with Raspberry Coulis.

### Galliano Nut Brownie \$7.95

Rogi's Chocolate, Galliano Brownie dressed with Whipped Cream, Chocolate and Caramel.

### New York Style Cheesecake \$7.95

Classic New York style Cheesecake with your choice of Chocolate, Caramel or Raspberry Coulis.

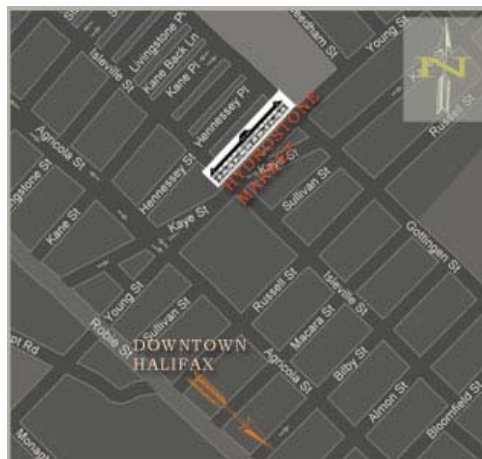
### Baklava \$7.95

A traditional Greek dessert, Filo soaked in Honey and layered with roasted Walnuts.

### European Cheese Plate

Sm. \$10.95 Deluxe. \$21.95

An assortment of fresh, dry and aged Cheeses accompanied with Fruit & Crackers.



**Rogi Orazio**  
*Pasta and World Cucina*

--- Let your palate guide you ---

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Inquire about reserving your next private event or party.  
On site and off site catering available.

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