Rinna asticceria

West Village, New York City 243 Bleecker Street, West Village, NYC 1-212-242-6031

9402 4th Ave, Bay Ridge Brooklyn 1-718-745-2590

Family Owned and Operated Since 1974

Traditional Italian Pastry, Cakes, Cookies and World Famous Cannoli Full service Breakfast, Panini, Focaccia and more! All our products are made in our West Village or Brooklyn Shops.

> <u>Hours of operation</u> Open every day at 7:30am Close at midnight Sunday through Thursday Close 1am Friday & 1:30am on Saturdays

Table service ends an hour before closing All of our products are made exclusively in our shops Not all products are available at all times Let us sweeten your special occasions

> info@PasticceriaRocco.com www.PasticceriaRocco.com fb.com/RoccosPastry twitter.com/@RoccosPastry



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Rocco's Breakfast

Get your day started with our great specially made dishes or bakery items – made all day, every	day.
Rocco's Pancakes – our own recipe served with butter & syrup	6.50
Chocolate Chip Pancakes	7.50
Strawberry Pancakes – topped with our own fresh whipped cream	7.50
Banana Pancakes – caramelized bananas, brown sugar and cinnamon	7.50
Magdelina's Whole Wheat Pancakes	6.50
Whole Wheat Nut Pancakes – with mixed nuts	7.50
Old Fashioned French Toast – served with cinnamon, brown sugar & syrup	6.50
Brioche French Toast – made with our own brioche	7.50
Classic Breakfast Sandwich – two scrambled eggs, American cheese & bacon on a bagel or croissant	6.50
Dieters Breakfast Sandwich – two egg whites, tomatoes, peppers & onion on a whole wheat wrap	6.50
Italian Breakfast Sandwich – two scrambled eggs, mozzarella & tomato on a toasted English muffin	6.50
Sausage, Egg & Cheese – served on a bagel, croissant or English muffin	6.50
American Cheese Omelet – served with home fries & toast	6.50
Western Omelet – served with home fries & toast	6.50
Spinach & Mushroom Omelet – served with home fries & toast	6.50
Two Eggs any Style – served with home fries & toast	4.50
With a side of Bacon, Ham, Turkey Bacon or Sausage	7.00
Rocco's BIG Breakfast – two pancakes, one egg any style, bacon, sausage and home fries	8.50
Ham and Cheese Croissant	5.00
Yogurt Parfait with granola and mixed berries	6.50
Side of Home Fries	2.50
Side of Bacon, Ham, Turkey Bacon, or Sausage	2.50
Substitute with Egg Whites (additional)	1.00
Add an Egg (additional)	1.00
Substitute Toast for English Muffin, Bagel or Croissant (additional)	1.50
Bagel with Butter	2.00
Bagel with Cream Cheese	2.50
Toasted English Muffin	2.00
White, Whole Wheat or Whole Grain Toast	1.50
Croissant	1.50
Chocolate Croissant	1.75
Muffin – Assorted, please ask your server	2.00
Apple Turnover	2.00
Crumb Cake	2.00
Danish – Assorted, please ask your server	2.50



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3.00

Rocco's Paníní

Inspired by family recipes, made with our own focaccia, pressed, and served hot.	
Rocco's Traditional Italian – Prosciutto, fresh mozzarella & roasted peppers	8.95
Toscana – Grilled chicken & fresh mozzarella with lemon, rosemary & garlic	8.95
Eggplant – Grilled baby Italian eggplant & fresh mozzarella with balsamic vinegar	8.95
Chicken Pesto – Grilled chicken, fresh mozzarella with our homemade pesto	8.95
Classic Chicken Parmigiana – Traditional chicken parmigianino made with fried chicken cutlets, mozzarella & marinara sauce	8.95
Vegetable – Spinach, eggplant, zucchini, pepper, onion, mushroom & mozzarella	8.95
Turkey – Hot turkey, Mozzarella & grilled tomato	8.95
Sandwiches & Grilled Cheese	
Classic American Grilled Cheese – All yellow American on your choice of bread	5.50
Add Bacon (add 1.00)	
Add Tomato (add .50)	
Mozzarella & Tomato Grilled Cheese – Fresh mozzarella on your choice of bread	6.50
Add Bacon (add 1.00)	
Roast Beef Grill – Roast beef & mozzarella on a fresh croissant	8.95
Grilled BLT – Bacon, lettuce & tomato on white toast	6.50
Turkey BLT – Turkey with bacon, lettuce & tomato on white toast	8.50
Cheese Quesadilla – Mozzarella or American cheese with peppers, onion & mushrooms – South American style with a bit of Italian-American thrown in Add Bacon (add 2.00) Add Chicken (add 2.00)	5.95
Wraps	
Dhills Change Stack - Deagth and American change ? onions	0

Philly Cheese Steak – Roast beef, American cheese & onions	8.95
Veggie – Grilled eggplant, pepper, onion & mushroom	7.95
With Mozzarella or American cheese	8.95
Turkey BLT – Hot turkey, bacon, lettuce & tomato	8.95
BLT Wrap – Bacon, lettuce & tomato	7.95
Roast Beef – Roast beef & American cheese	8.95
Chicken Fajita – Grilled chicken, pepper, onion & tomato	8.95

Focaccía

Please ask your server for the focaccia of the day

Our own focaccia with extraordinary toppings – similar to a Sicilian Pizza Slice but better.

Soup	
Please ask your server for the soup of the day	5.00
Chili – Our homemade meat chili with red beans & cheddar	6.00



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Rocco's World Famous Cannolí

Known the world over, our shells are stuffed with our special ricotta filling only when ordered. This keeps		
the shell crisp and flavorful with each bite.	Regular	Mini
Regular – Topped with roasted pistachio nuts or chocolate chips	3.50	2.25
Chocolate – Our regular shell hand dipped in chocolate	4.25	2.50
Black & White – Our shell hand dipped in White & Milk Chocolate	4.50	
Rocco's Cakes & Píes		
Developed by our dad over the years, our cakes have found a soft spot with our patrons. But these have not evolving as much as they are enjoyed.	stood still,	Slice
Raspberry French Cream Chocolate Pie – Pie crust with a layer of chocolate spong	e cake.	
raspberry filling & vanilla French cream, topped with more raspberries & chocola		7.00
Chocolate Lovers – Chocolate mousse & caramel mascarpone, a must have!		7.00
Chocolate Delight – Chocolate mousse & vanilla French cream		7.00
Rocco Choco Pie – A blend of chocolate custard, brownie bits & snickers		7.00
Tiramisu – Lady fingers soaked in espresso with a mascarpone filling		7.00
Chocolate Blackout – A chocolate fudge layer cake		7.00
Raspberry Chocolate Fudge – A chocolate fudge with raspberry		7.00
Peanut Butter Mousse Smoothie – Pie crust filled with peanut butter mousse		7.00
Profiterol Cake – Our cream puff filled with a rum flavored French cream		7.00
Red Velvet Cake – Our red velvet cake with cream cheese frosting		7.00
Banana Cream Pie – Rocco's own, made with fresh bananas		7.00
Bignetti Di Tiramisu- Cream puff shells filled with marscapone		7.00
Chocolate Cream Pie- chocolate cream topped with fresh whipped cream		7.00
Carrot Cake- carrot cake with spices topped with cream cheese frosting		7.00

Rocco's Cheesecake

Rocco uses the best cream and ricotta cheese for his special cakes. Each made in traditional – and not so traditional – recipes.	Slice
Plain New York Style – Our own recipe made with Philadelphia cream cheese	6.00
Fruit – Plain NY Style slice with Strawberry's or Fresh Fruit topping	7.00
Chocolate – Rocco's NY Style cheesecake made with real chocolate	7.00
Oreo – New York Style cheesecake topped with Oreo cookie crumbs	7.00
Turtle – New York Style cheesecake topped with pecans, caramel & chocolate	7.00
Peanut Butter – New York Style cheesecake topped with peanut butter, chocolate, chopped peanut butter cups and Reses Pieces	7.00
Rocco's <u>Italian</u> Style – Our own authentic recipe made with Italian ricotta cheese	7.00
Smore's Cheesecake – NY Style with marshmallows, graham cracker & chocolate chunks	7.00 7.00
Pistachio Cheesecake – Rocco's original NY Style cheesecake with pistachios throughout	7.00
Red Velvet Cheesecake – Red velvet cake layered into our NY Style cheesecake	7.00



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Rocco's Pastry

Made every day in our shop, our pastry will delight and transport you back in time	Regular	Mini
Chocolate Éclair or Cream Puff – Filled with vanilla custard	3.00	1.00
French Lulu – Pastry shell filled with vanilla French cream, topped with chocolate coconut macaroon & cocoa powder	3.50	2.25
Napoleon – Flaky pastry layered with vanilla custard, and vanilla & chocolate icing	3.00	2.00
Baba Rum – Sponge cake soaked in rum flavor	3.00	1.50
Filled Baba Rum – Baba filled with Custard or Cannoli cream	3.50	2.25
Fresh Fruit Tart – Made with custard & fresh fruit	3.50	2.50
Lobster Tail – A flaky pastry shell filled with vanilla French Cream	4.50	
Cassatina – Rum flavored vanilla sponge cake with cannoli cream	4.50	
French Cannoli – A puff pastry shell filled with either custard & almonds, or whipped cream & chocolate sprinkles	3.00	
Pasticiotti Custard – A baked custard cake	3.00	
Pasticiotti Ricotta – A mini Rocco's Italian cheesecake	3.00	
Sfogliatella – Authentic clam shaped flaky pastry filled with ricotta	3.50	
Tiramisu Cup – Lady fingers sponge soaked in espresso, mascarpone filling, topped with cocoa powder	6.50	
Key Lime Tart – Made with fresh Key Limes	6.00	
Chocolate Mousse Square or Strawberry Shortcake Square	3.00	
Fruittamisu – Pastry filled with mascarpone, topped with fresh fruit	6.50	
Chocolate Brownie	3.00	
Red Velvet Cupcake/Carrot Cake Cupcakes – Rocco's makes only one cupcake & this is it	4.00	
Mocha or Whipped Cream eclairs	3.00	
Profitero- mini cream puffs filled with chocolate and vanilla French cream	6.50	
Lemon Merangue Tarts- pie shell with lemon filling topped with merangue	5.50	
Chocolate Mousse Pudding Cups	6.50	



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Rocco's Cookies & Biscotti

Rocco's cookies & biscotti are made using age old recipes. Enjoy with our café drinks.	Each
Large Cookie – <i>Choose from:</i> Chocolate Chip, Chocolate Chip Dipped in Chocolate, Soft Chocolate Chip, Oatmeal Raisin, Linzer Tarts, Black & White, Almond Chocolate Drop, Marshmallow brownie, Palmieres, Peanut Butter, M&M, Almond Horn, Lemon Gingerbread(seasonal),Chocolate mint(seasonal)	4.00
Small Cookie (assorted flavors)	.75
Sandwich Butter Cookie (assorted flavors)	1.25
Italian Specialty Cookie – Pignoli (Gluten Free!), Lemon Iced, or Rainbow	1.25
Meringue Cookie (Gluten Free!) – Chocolate Hazelnut, Vanilla Hazelnut, Pistachio	1.25
Biscotti – Plain Anisette, Almond Anisette, Orange S, Lemon Twist, Cinnamon Stick, Saviordi, Umberti, Sesame, Raspberry Vanilla, Palmieres, Bow Ties, or Lady Fingers	1.25
Biscotti – Chocolate Hazelnut, Pistachio, or Hazelnut	1.75
Biscotti – Fruit Bar, Cranberry Pecan	2.00



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Rocco's Gelato - Ice Cream Italían Style

Our gelato is made in the shop using fresh ingredients each day. Enjoy Responsibly.	1 Scoop	2 Scoops	3 Scoops
Flavors: Vanilla, Chocolate, Strawberry, Tiramisu, Toasted Almond, Nutella, Pistachio, Stracciatella, Vanilla Oreo, Crèma di Café, Frutta di Bosco, or Mango. Flavors change each day, please ask your server.	4.00	5.50	7.50
Rocco's World Famous Italían Ices			
Voted bost isso in NVC by New Vorkers year often year! We bog you to find out for yourself!		_	
Voted best ices in NYC by New Yorkers year after year! We beg you to find out for yourself! Available from May to September. Mix and Match your flavors	1 Scoop	2 Scoops	3 Scoops

Our gelato and Italian ices are seasonal and may not be available between September and April each year.



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Each

Coffee Americano, Espresso, Cappuccino & Latte

	Small	Large	Large
Check for additions below to satisfy your taste	Hot	Hot	Iced
Americano	1.75	2.50	4.00
Espresso	2.25		
Double Espresso	4.25		5.75
Espresso Macchiato – Espresso with a shot of milk	2.50		
Double Espresso Macchiato	4.75		6.00
Cappuccino	2.75	3.50	5.00
Latte	2.75	3.50	5.00
Steamed Milk		3.25	

Additions to any of the above

	Luch
Add a shot of flavor – Ask your server for changes	1.00
Hazelnut, Vanilla, Almond, Caramel, Coconut, Tiramisu, Butterscotch, Peppermint, Irish Cream,	
Chocolate, Banana, White Chocolate, Pumpkin, Cupcake, Cookie Dough, Salted Caramel,	
Toffee Crunch, Butter Pecan, Shortbread, Cheesecake, Peach, Eggnog, Mango, Strawberry,	
Raspberry, Pomegranate, Gingerbread	
Sugar free: Almond, Vanilla, Hazelnut, Caramel	
Top with Rocco's homemade whipped cream	1.00
Make it with soy or Almond milk	1.00
Add Half & Half	.25
Make it decaf	.50
Add an extra shot of espresso	1.00
Rocco's Hot Chocolate	

	Each
Hot Chocolate	2.75
White Hot Chocolate	3.75
Caramel Hot Chocolate	3.75
Peppermint Hot Chocolate	3.75
Butterscotch Hot Chocolate	3.75
Caramel White Hot Chocolate	4.75
Peppermint White Hot Chocolate	4.75
Butterscotch White Hot Chocolate	4.75



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Rocco's Frozen Drinks

	Each
Gelato Milkshake – Made with any Rocco's Gelato flavor available	6.50
Orange Creamsicle – Rocco's vanilla gelato blended with orange juice	6.50
Frozen Cappuccino – Rocco's vanilla gelato blended with cappuccino	6.50
Root Beer Float – Great with Rocco's vanilla or chocolate gelato	6.50
Cappuccino Float – Hot cappuccino with your choice of 2 scoops of gelato	6.50
Espresso Float(Affogato) – 2 Espresso shots & 2 gelato scoops served with a biscotti	6.95
Ice Cream Soda – Any soda, with any flavor or Rocco's gelato	6.50
Frozen Hot Chocolate – Rocco's Hot Chocolate frozen & topped with homemade whipped cream	6.50
Rocco's Icy Aide – (Seasonal) A refreshing icy drink made with Rocco's ices. Try Peach, Raspberry, Grape, Strawberry, or Pineapple	6.50
Raspberry Creamsicle – Rocco's vanilla gelato & raspberry ice delicately mixed to perfection	6.50
Creamy Coconut Milkshake – Coconut milk & Rocco's vanilla gelato	6.50
Coke-a-Cola Float – Coke & Rocco's chocolate gelato	6.50
Rocco's Lemonade – Rocco's refreshing Lemon Ice drink, try it with strawberry, raspberry or pomegranate	6.50
Rocco's Smoothies (Seasonal) – Rich and bursting with refreshing flavor available in: Mango, Strawberry-Banana, and Mixed Berry	6.50
Rocco-chino – Rocco's own frozen latte with caramel or vanilla	6.50
Green Tea Smoothie	6.50
N 1/17	

Mílk

Each

Cold Milk	3.00
Cold Chocolate Milk	3.50
Cold Strawberry Milk	3.50
Cold Vanilla Milk	3.50
Chocolate or Vanilla Soy Milk	4.00

Bottled

Soda: Coke, Diet Coke, Ginger Ale, Fanta Orange, Sprite, Seltzer, Stewrts Root BeerEachSanpellegrino Sparkling Water, Arranciata, Limonata, or Blood Orange2.50Orange Juice, Pink Grapefruit Juice, Apple Juice2.50

Teas

	Each
Iced Tea	3.00
Flavored Iced Tea – Flavors: Raspberry, Peach, Strawberry, Mango	4.00
Iced Berry Blast	4.50
Lipton Tea	1.50
Specialty Teas – ask your server for available flavors	2.50



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Rocco's Specialty Drinks

	Each
Vanilla Latte or Cappuccino	3.75
Soy Latte or Cappuccino	3.75
Chocolate Latte or Cappuccino	3.75
Vanilla Soy Latte or Cappuccino	4.75
Chocolate Soy Latte or Cappuccino	4.75
Banana Latte or Cappuccino	3.75
Strawberry Banana Latte	4.75
Rocco's Coconut Latte or Cappuccino – A blend of coconut & coffee!	3.75
Tiramisu Latte or Cappuccino	3.75
Toasted Almond Latte or Cappuccino	3.75
Roasted Hazelnut Latte or Cappuccino	3.75
Peppermint Latte or Cappuccino	3.75
Chocolate Mint Latte or Cappuccino	4.75
Caramel Latte or Cappuccino	3.75
Vanilla Caramel Latte or Cappuccino	4.75
Chocolate Caramel Latte or Cappuccino	4.75
White Chocolate Latte or Cappuccino	3.75
Sugar free vanilla skinny latte or Cappuccino	3.75
Sugar free hazelnut skinny latte or Cappuccino	3.75
Sugar free almond skinny latte or Cappuccino	3.75
Irish Cream Latte or Cappuccino	3.75
Mint Chocolate Chip Cookie	4.75
Butter Pecan Latte	3.75
Pecan Shortbread Latte	4.75
Cheesecake Latte	4.75
Frosted Shortbread Latte	4.75
Caramel Biscuit	4.75
Sweet LightMocha	4.75
Salted Caramel Latte	3.75
Cookie dough Latte	3.75
Cupcake Mocha	4.75
White Angel Cupcake – A cupcake coconut Blend	4.75
White Cococcino	4.75
Hot Spiced Eggnog Latte	4.75
Banana Foster Latte	4.75
Turtle Latte	4.75
Crème Brulee Latte	4.75
Peppermint White Chocolate Latte	4.75
White Mint Cappuccino	4.75
Chai Latte	4.75
Peppermint Mocha	4.75



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Rocco's History



At the tender age of sixteen, the son of a fisherman from southern Italy journeyed across the Atlantic Ocean in search of his future. When he arrived in New York City on January 1, 1957, Rocco Generoso landed his fist job as a dishwasher in Zema's Bakery on Bleecker Street. Joe Zema, seeing tremendous potential in Rocco's work ethic and values, immediately made Rocco his apprentice. Rocco mastered the art of authentic Italian pastry under Joe and eventually became the Head Pastry Chef at Zema's.

A few years later Joe Zema retired and sold the bakery. The ownership changed hands a number of times as each new owner could not sustain the integrity of service and the artfully sweet delights of Joe's creations. But Rocco stayed true to those recipes that won the hearts

of the community and continued to trust in the beliefs he brought from his native Italy. Rocco's innovations led to the now world famous Rocco's Cannoli that are filled by hand and served fresh and creamy with each order.

In 1974, Rocco took the plunge purchased the bakery with the support of his family and commitment to the community. He renamed the bakery Rocco's Pastry Shop and Espresso Café, making it his own and never forgetting his roots – and the new ones he planted right here in NYC.



In 2010, Rocco Sr decided to retire and pass his legacy to his children, who renamed Rocco's to Pasticceria Rocco. Using the Italian word for Pastry, the new owners reaffirmed the history and commitment to tradition inspired by their dad. Still using his Dad's recipes, Rocco Jr took over the reins of Head Pastry Chef.



In 2011 Rocco's started a wholesale division and landed their first major franchised restaurant chain out of Texas.

Through this market, Rocco's cheesecakes and cannoli are now enjoyed worldwide.

In 2014, the new owners, with help from their own families, opened Rocco's in Bay Ridge Brooklyn, bringing their tradition closer to their home. A smaller shop than the West Village location that provides the same great products and traditions - all made in our shops using the best ingredients available.

The family is still committed to the same hard working ethics, dedication to the community and strong family values taught to them by their father. This devotion is present in the authentic Italian pastry, cookies, gelato, ices, fresh cakes and pies, and of

course the ever delightful Rocco's Cannoli – still filled by hand at your command.

Here you are always invited to *Indulge in Sweet Tradition*™

We appreciate your continued patronage, and we thank you for making Rocco's the success it is!

243 Bleecker Street, NYC – Price and availability subject to change Visit our Bay Ridge shop at 9402 4th Ave, Brooklyn NY or online at PasticceriaRocco.com P10v8