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Executive Chef Jadran Peros and his wife Vojka moved to NC from Croatia in 1985, with the desire to create a comfortable and quaint restaurant serving truly authentic Italian style cuisine.

Today, Chef Jadran, is honored to personally prepare your dish combining old family recipes with fresh local ingredients.

Vojka's passionate about ensuring you receive the very best service. She encourages you to relax with your friends and family, share stories and enjoy your dining experience.

Jadran and Vojka have over 30 years of experience and are eager bring you the finest Italian cuisine especially for you.



*Gluten Free Menu*

## Antipasti

### Mussels

New Zealand mussels served in white wine garlic or marinara sauce 10

### Shrimp Scampi

Broiled shrimp served with our world famous scampi sauce 9

### Portobello Sorrentino

Grilled Portobello, layered with eggplant, prosciutto, mozzarella, roasted pepper, drizzled with sherry reduction 10

## Zuppe e Insalate

### Caprese

Tomatoes, fresh mozzarella, basil, garlic, roasted red pepper and capers served with a olive oil, balsamic reduction 10

### Spinach

Baby spinach, walnuts, apple, tomatoes, bacon and blue cheese served with a raspberry vinaigrette 8

### Roko

Mixed greens, strawberries, almonds, cranberries and feta cheese served with a honey balsamic vinaigrette 9

### Arugula

Arugula, pears, walnuts, and gorgonzola cheese tossed with lemon & olive oil 8

### House

Chopped romaine and iceberg with red onion, tomato, and black olives Choice of blue cheese, ranch or italian vinaigrette 6

### Caesar

Grilled or chopped romaine hearts, parmigiano-reggiano caesar dressing 7

Salad Additions: Grilled Chicken 5 ~ Grilled Wild Salmon 8 ~  
Seared Scallops 8 ~ Broiled Shrimp 6

There will be a 18% gratuity added to all groups of 8 or more.

# Pasta

## Frutti di Mare

Clams, mussels, shrimp, calamari sautéed in a spicy/mild marinara 21

## Linguine with Clam Sauce

Served with red or white clam sauce 17

## Penne Rustica

Chicken, artichoke, roasted red pepper, asparagus in a cream tomato sauce 18

~ Create your own Gluten Free Pasta ~

Full 14 / Half 9

Choose a Sauce:	Marinara, Tomato, Bolognese Carbonara, Garlic/Oil
Additions:	Shrimp +6, Scallops +8, Chicken +5, Fresh Vegetables +5

# Carne e Pesce

## Marsala

Sautéed in marsala wine & mushrooms  
Chicken 17 Veal 19

## Filet Mignon

Grilled, served with a truffled mushroom ragout 27

## Sorrentino

Sautéed in sherry wine, topped with prosciutto, eggplant & mozzarella  
Chicken 18 Veal 21

## Grilled Wild Salmon

Served with sautéed spinach, parmesan risotto, and a side of scampi sauce 18

## Scallops Scampi

Served with our world famous scampi sauce and asparagus risotto 21

## Lobster Tails

Broiled lobster tails, served with clarified butter and scampi sauce 28

## Catch of the Day Market

## Lamb Chops

Perfectly seasoned and grilled 26

Entrées above are served with a potato side and our vegetables of the day.

# Contorni

## Sautéed Spinach

Served with garlic and olive oil 5

## Grilled Asparagus

Fresh grilled served with olive oil 7

## Risotto

Fresh vegetables and Parmesan 6

## Sautéed Broccoli

Served with garlic and olive oil 5