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Welcome to our family restaurant. When we first moved to Eastern, NC from Croatia in 1985, we wanted to create a comfortable and quaint restaurant serving truly authentic Italian style cuisine.

Today, Executive Chef Jadran is honored to personally prepare your dish combining our old family recipes with fresh local ingredients. With his 30+ years of cooking experience you can expect to enjoy a meal unlike any other.

For us, the dinner table has always been a place where family and friends come together and enjoy great Italian food. Vojka welcomes you to continue our family tradition here. Relax, share stories and enjoy our warm and friendly service, as we prepare the finest Italian cuisine especially for you. We thank you sincerely for dining with our family.



## Antipasti

### Calamari Fritta

Lightly breaded and served with homemade marinara sauce 10

### Clams Oreganato

Half shell, baked and topped with breadcrumbs & parmesan 8

### Escargot

Traditionally prepared and baked in an authentic garlic butter sauce 9

### Portobello Sorrentino

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

### Shrimp Scampi

Broiled shrimp served with our world famous scampi sauce 9

### Stuffed Artichoke Hearts

Filled with vegetables, baked and topped with mozzarella & parmesan 10

### Mussels

New Zealand mussels served in white wine garlic or marinara sauce 12

### Tomato Bruschetta

Garlic crostini's topped with tomato, fresh mozzarella, basil, roasted pepper, drizzled with a balsamic reduction 9

## Zuppe e Insalate

### French Onion Soup

Topped with crostini and cheese 5

### Soup of the Day

Seasonal and made fresh daily 6

### 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, black olives, and croutons  
Choice of blue cheese, ranch or italian vinaigrette 7

### Caesar

Grilled or chopped romaine hearts, homemade croutons, parmigiano-reggiano caesar dressing 8

Salad Additions: Grilled Chicken 5 ~ Grilled Wild Salmon 8 ~  
Seared Scallops 8 ~ Broiled Shrimp 7

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 over tagliatelle 22

## Linguine with Clam Sauce

Served with red or white clam sauce 17

## Gnocchi

Homemade cheese or potato dumplings, served with basil pesto or bolognese 15

## Penne Rustica

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

## Cheese Ravioli

Homemade ravioli, sautéed peppers, mushrooms, onions in a sherry sauce 16

## Wild Mushroom Ravioli

Homemade ravioli served with a sun-dried tomato bourbon sauce 18

~ Create your own Pasta ~

Full 15 / Half 9

Choose a Pasta:	Capellini - Linguine - Penne - Tagliatelle <i>Whole Wheat and Gluten Free Pastas Available</i>
Choose a Sauce:	Alfredo, Marinara, Tomato, Bolognese Carbonara, Garlic/Oil, Creamy Spinach
Additions:	<b>Shrimp +7, Scallops +8, Chicken +5, Fresh Vegetables +5</b>

# Carne

## Parmigiana

Served with capellini and tomato sauce topped with mozzarella cheese  
Eggplant 14 Chicken 16 Veal 20

## Florentine

Served with capellini, topped with cream spinach & mozzarella  
Chicken 16 Veal 20

## Sorrentino

Sautéed in sherry wine, topped with prosciutto, eggplant & mozzarella  
Chicken 19 Veal 22

## Piccata

Sautéed in white wine, lemon & capers  
Chicken 17 Veal 21

## Francaisa

Dipped in eggs, sautéed in white wine and lemon  
Chicken 17 Veal 21

## Marsala

Sautéed in marsala wine & mushrooms  
Chicken 17 Veal 21

## Lamb Chops

Perfectly seasoned, grilled, served with a rosemary gravy 28

## Filet Mignon

Grilled, choice of truffled mushroom ragout or rosemary gravy 29

# Pesce

## Flounder Ana

Laced with prosciutto, dipped in eggs, sautéed in a white wine cream sauce 22

## Flounder Francaisa

Dipped in eggs, sautéed in white wine and lemon 22

## Shrimp ala Roko

Served with a brown scampi sauce topped with prosciutto & mozzarella 20

## Grilled Wild Salmon

Served with sautéed spinach, parmesan risotto, and a side of scampi sauce 20

## Scallops Scampi

Served with our world famous scampi sauce and asparagus risotto 23

## Lobster Tails

Broiled lobster tails, served with clarified butter and scampi sauce 30

## Catch of the Day Market

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

# Contorni

## Sautéed Mushrooms

Sautéed with onions in a sherry wine 6

## Grilled Asparagus

Fresh grilled served with olive oil 7

## Risotto

Fresh vegetables and Parmesan 6

## Sautéed Spinach

Served with garlic and olive oil 5

## Sautéed Broccoli

Served with garlic and olive oil 5

## Baked Broccoli

Served in a delicious cream sauce 5