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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 35 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 14

### Shrimp Scampi

Broiled shrimp served with our world famous scampi sauce 10

### Portobello Sorrentino

Grilled Portobello, layered with eggplant, prosciutto, mozzarella, roasted pepper, drizzled with sherry reduction 12

## Zuppe e Insalate

### Caprese

Tomatoes, fresh mozzarella, basil, garlic, roasted red pepper and capers served with a olive oil, balsamic reduction 11

### Spinach

Baby spinach, walnuts, apple, tomatoes, bacon and blue cheese served with a raspberry vinaigrette 9

### Roko

Mixed greens, strawberries, almonds, cranberries and feta cheese served with a honey balsamic vinaigrette 10

### Arugula

Arugula, pears, walnuts, and gorgonzola cheese tossed with lemon & olive oil 9

### House

Chopped romaine and iceberg with red onion, tomato, and black olives Choice of blue cheese, ranch or italian vinaigrette 8

### Caesar

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

Salad Additions: Grilled Chicken 6 ~ Grilled Wild Salmon 10 ~  
Seared Scallops 10 ~ Broiled Shrimp 8

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 25

## Linguine with Clam Sauce

Served with red or white clam sauce 18

## Penne Rustica

Chicken, artichoke, roasted red pepper, asparagus in a cream tomato sauce 20

~ Create your own Gluten Free Pasta ~ Full 15/ Half 10

Choose a Sauce:	Marinara, Tomato, Bolognese Carbonara, Garlic/Oil
Additions:	Shrimp +8, Scallops +10, Chicken +6, Fresh Vegetables +5

# Carne e Pesce

## Marsala

Sautéed in marsala wine & mushrooms  
Chicken 19 Veal 23

## Filet Mignon

Grilled, served with a truffled mushroom ragout 36

## Sorrentino

Sautéed in sherry wine, topped with prosciutto, eggplant & mozzarella  
Chicken 20 Veal 24

## Grilled Wild Salmon

Served with sautéed spinach, parmesan risotto, and a side of scampi sauce 24

## Scallops Scampi

Served with our world famous scampi sauce and asparagus risotto 26

## Lobster Tails

Broiled lobster tails, served with clarified butter and scampi sauce 34

## Catch of the Day Market

## Lamb Chops

Seasoned with our in house dry rub and grilled 35

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

# Contorni

## Sautéed Spinach

Served with garlic and olive oil 7

## Grilled Asparagus

Fresh grilled served with olive oil 8

## Risotto

Fresh vegetables and Parmesan 7

## Sautéed Broccoli

Served with garlic and olive oil 7