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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 35+ 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 our homemade marinara sauce 13

Clams Oreganato

Half shell, baked and topped with breadcrumbs & parmesan 9

Escargot

Traditionally prepared and baked in an authentic garlic butter sauce 11

Portobello Sorrentino

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

Shrimp Scampi

Broiled shrimp served with our world famous scampi sauce 10

Stuffed Artichoke Hearts

Filled with vegetables, baked and topped with mozzarella & parmesan 12

Mussels

New Zealand mussels served in white wine garlic or marinara sauce 14

Tomato Bruschetta

Garlic crostini's topped with tomato, fresh mozzarella, basil, roasted pepper, drizzled with a balsamic reduction 11

Zuppe e Insalate

French Onion Soup

Topped with crostini and cheese 6

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 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, black olives, and croutons
Choice of blue cheese, ranch or Italian vinaigrette 8

Caesar

Grilled or chopped romaine hearts, homemade croutons, 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 mild or spicy marinara over tagliatelle 25

Linguine with Clam Sauce

Served with red or white clam sauce 18

Gnocchi

Homemade cheese or potato dumplings, served with basil pesto or bolognese 16

Penne Rustica

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

Cheese Ravioli

Homemade ravioli, sautéed peppers, mushrooms, onions in a sherry sauce 18

Wild Mushroom Ravioli

Homemade ravioli served with a sun-dried tomato bourbon sauce 20

~ Create your own Pasta ~

Full 15 / Half 10

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:	Shrimp +8, Scallops +10, Chicken +6, Fresh Vegetables +5

Carne

Parmigiana

Served with capellini, homemade tomato sauce topped with mozzarella cheese
Eggplant 14 Chicken 18 Veal 23

Florentine

Served with capellini, topped with cream spinach & mozzarella
Chicken 19 Veal 24

Sorrentino

Sautéed in sherry wine, topped with prosciutto, eggplant & mozzarella
Chicken 20 Veal 25

Piccata

Sautéed in white wine, lemon & capers
Chicken 19 Veal 24

Francaisa

Dipped in eggs, sautéed in white wine and lemon
Chicken 19 Veal 24

Marsala

Sautéed in marsala wine & mushrooms
Chicken 19 Veal 24

Lamb Chops*

Seasoned with our in house dry rub, grilled, served with a rosemary gravy 37

Filet Mignon*

Grilled, choice of truffled mushroom ragout or rosemary gravy 38

Pesce

Flounder Ana

Prosciutto laced, dipped in eggs, sautéed in a white wine cream sauce 26

Flounder Francaisa

Dipped in eggs, sautéed in white wine and lemon 25

Shrimp ala Roko

Pan seared with a brown scampi sauce topped with prosciutto & mozzarella 22

Grilled Wild Salmon*

Served with sautéed spinach, parmesan risotto, and a side of scampi sauce 25

Scallops Scampi

Served with our world famous scampi sauce and asparagus risotto 28

Lobster Tails

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

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 7

Grilled Asparagus

Fresh grilled served with olive oil 8

Risotto

Fresh vegetables and Parmesan 7

Sautéed Spinach

Served with garlic and olive oil 7

Sautéed Broccoli

Served with garlic and olive oil 7

Baked Broccoli

Served in a delicious cream sauce 8

*These items may be served raw or undercooked.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.