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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 37+ 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 15

### Clams Oreganato

Half shell, baked and topped with breadcrumbs & parmesan 10

### Escargot

Traditionally prepared and baked in an authentic garlic butter sauce 12

### Portobello Sorrentino

Grilled portobello, layered with eggplant, prosciutto, mozzarella, roasted pepper, drizzled with sherry reduction 14

### Shrimp Scampi

Broiled shrimp served with our world famous scampi sauce 12

### Stuffed Artichoke Hearts

Filled with vegetables, baked and topped with mozzarella & parmesan 13

### Mussels

New Zealand mussels served in white wine garlic or marinara sauce 16

### Tomato Bruschetta

Garlic crostini's topped with tomato, fresh mozzarella, basil, roasted pepper, drizzled with a balsamic reduction 12

## Zuppe e Insalate

### French Onion Soup

Topped with crostini and cheese 7

### Soup of the Day

Seasonal and made fresh daily 8

### Caprese

Tomatoes, fresh mozzarella, basil, garlic, roasted red pepper and capers served with a olive oil, balsamic reduction 12

### Spinach

Baby spinach, walnuts, apple, tomatoes, bacon and blue cheese served with a raspberry vinaigrette 12

### Roko

Mixed greens, strawberries, almonds, cranberries and feta cheese served with a honey balsamic vinaigrette 12

### Arugula

Arugula, pears, walnuts, and gorgonzola cheese tossed with lemon & olive oil 10

### House

Chopped romaine and iceberg with red onion, tomato, black olives, and croutons  
Choice of blue cheese, ranch or Italian vinaigrette 9

### Caesar

Grilled or chopped romaine hearts, homemade croutons, parmigiano-reggiano caesar dressing 10

Salad Additions: Grilled Chicken 8 ~ Grilled Wild Salmon 12 ~  
Seared Scallops 12 ~ Broiled Shrimp 10

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 26

## Linguine with Clam Sauce

Served with red or white clam sauce 22

## Gnocchi

Homemade cheese or potato dumplings, served with basil pesto or bolognese 20

## Penne Rustica

Chicken, artichoke, roasted red pepper, asparagus in a cream tomato sauce 24

## Cheese Ravioli

Homemade ravioli, sautéed peppers, mushrooms, onions in a sherry sauce 20

## Wild Mushroom Ravioli

Homemade ravioli served with a sun-dried tomato bourbon sauce 22

~ Create your own Pasta ~

Full 16 / Half 12

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 +10, Scallops +12, Chicken +8, Fresh Vegetables +6

# Carne

## Parmigiana

Served with capellini, homemade tomato sauce topped with mozzarella cheese  
Eggplant 16 Chicken 20 Veal 25

## Florentine

Served with capellini, topped with cream spinach & mozzarella  
Chicken 21 Veal 26

## Sorrentino

Sautéed in sherry wine, topped with prosciutto, eggplant & mozzarella  
Chicken 22 Veal 28

## Piccata

Sautéed in white wine, lemon & capers  
Chicken 22 Veal 27

## Francaisa

Dipped in eggs, sautéed in white wine and lemon  
Chicken 22 Veal 27

## Marsala

Sautéed in marsala wine & mushrooms  
Chicken 22 Veal 27

## Lamb Chops\*

Seasoned with our in house dry rub, grilled, served with a rosemary gravy 42

## Filet Mignon\*

Grilled, choice of truffled mushroom ragout or rosemary gravy 44

# Pesce

## Flounder Ana

Prosciutto laced, dipped in eggs, sautéed in a white wine cream sauce 30

## Flounder Francaisa

Dipped in eggs, sautéed in white wine and lemon 28

## Shrimp ala Roko

Pan seared with a brown scampi sauce topped with prosciutto & mozzarella 24

## Grilled Wild Salmon\*

Served with sautéed spinach, parmesan risotto, and a side of scampi sauce 26

## Scallops Scampi

Served with our world famous scampi sauce and asparagus risotto 32

## 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 8

## Grilled Asparagus

Fresh grilled served with olive oil 10

## Risotto

Fresh vegetables and Parmesan 8

## Sautéed Spinach

Served with garlic and olive oil 8

## Sautéed Broccoli

Served with garlic and olive oil 8

## Baked Broccoli

Served in a delicious cream sauce 9

\*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.