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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 37 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 16

### Shrimp Scampi

Broiled shrimp served with our world famous scampi sauce 12

### Portobello Sorrentino

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

## Zuppe e Insalate

### 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, and black olives Choice of blue cheese, ranch or italian vinaigrette 9

### Caesar

Grilled or chopped romaine hearts, 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 spicy/mild marinara 26

## Linguine with Clam Sauce

Served with red or white clam sauce 22

## Penne Rustica

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

~ Create your own Gluten Free Pasta ~ Full 16/ Half 12

Choose a Sauce:

Marinara, Tomato, Bolognese

Carbonara, Garlic/Oil

Additions:

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

# Carne e Pesce

## Marsala

Sautéed in marsala wine & mushrooms  
Chicken 22 Veal 27

## Filet Mignon

Grilled, served with a truffled  
mushroom ragout 44

## Sorrentino

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

## 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

## Lamb Chops

Seasoned with our in house dry rub and grilled 42

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

# Contorni

## Sautéed Spinach

Served with garlic and olive oil 8

## Grilled Asparagus

Fresh grilled served with olive oil 10

## Risotto

Fresh vegetables and Parmesan 8

## Sautéed Broccoli

Served with garlic and olive oil 8