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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 14

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 14

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 8

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 11

House

Chopped romaine and iceberg with red onion, tomato, black olives, and croutons
Choice of blue cheese, ranch or Italian vinaigrette 10

Caesar

Grilled or chopped romaine hearts, homemade croutons, parmigiano-reggiano caesar dressing 11

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 28

Linguine with Clam Sauce

Served with red or white clam sauce 23

Gnocchi

Homemade cheese or potato dumplings, served with basil pesto or bolognese 22

Penne Rustica

Chicken, artichoke, roasted red pepper, asparagus in a cream tomato sauce 25

Cheese Ravioli

Homemade ravioli, sautéed peppers, mushrooms, onions in a sherry sauce 21

Wild Mushroom Ravioli

Homemade ravioli served with a sun-dried tomato bourbon sauce 24

~ Create your own Pasta ~

Full 17 / Half 13

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 17 Chicken 22 Veal 27

Florentine

Served with capellini, topped with cream spinach & mozzarella
Chicken 23 Veal 28

Sorrentino

Sautéed in sherry wine, topped with prosciutto, eggplant & mozzarella
Chicken 24 Veal 30

Piccata

Sautéed in white wine, lemon & capers
Chicken 24 Veal 29

Francaisa

Dipped in eggs, sautéed in white wine and lemon
Chicken 24 Veal 29

Marsala

Sautéed in marsala wine & mushrooms
Chicken 24 Veal 29

Lamb Chops*

Seasoned with our in house dry rub, grilled, served with a rosemary gravy 44

Filet Mignon*

Grilled, choice of truffled mushroom ragout or rosemary gravy 48

Pesce

Flounder Ana

Prosciutto laced, dipped in eggs, sautéed in a white wine cream sauce 32

Flounder Francaisa

Dipped in eggs, sautéed in white wine and lemon 30

Shrimp ala Roko

Pan seared with a brown scampi sauce topped with prosciutto & mozzarella 26

Grilled Wild Salmon*

Served with sautéed spinach, parmesan risotto, and a side of scampi sauce 28

Scallops Scampi

Served with our world famous scampi sauce and asparagus risotto 34

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.