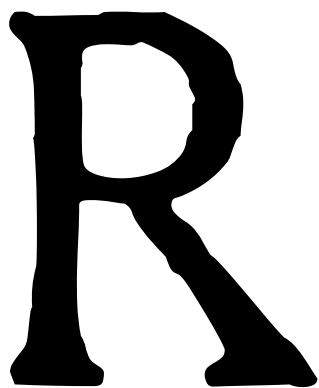




Welcome to our family restaurant. When we first moved to Eastern, NC from Croatia in 1985, we wanted to create a comfortable and quaint restaurant serving truly authentic Italian style cuisine.

Today, Executive Chef Jadran is honored to personally prepare your dish combining our old family recipes with fresh local ingredients. With his 40+ 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.



Antipastí

Calamari Fritti

Lightly breaded and served with our homemade marinara sauce 18

Shrimp Scampi

Broiled shrimp elegantly served with our world famous scampi sauce 14

Clams Oreganata

Half shell, baked and topped with breadcrumbs & parmesan 14

Escargot

Traditionally prepared and baked in a classic garlic and herb butter sauce 16

Mussels

New Zealand mussels simmered in a choice of white wine and garlic reduction or marinara sauce 20

Stuffed Artichoke Hearts

Artichoke hearts filled with a medley of seasonal vegetables, baked and finished with mozzarella & parmesan 16

Artisan Bread

Warm, house-baked bread served with olive oil and herbs 5

Zuppe e Insalate

French Onion Soup

Topped with crostini and cheese 9

Soup of the Day

Seasonal and made fresh daily 9

Caprese

Vine-ripened tomatoes, fresh mozzarella, basil, garlic, roasted red pepper and capers drizzled with a olive oil, balsamic reduction 15

Roko

A bouquet of mixed greens, strawberries, almonds, cranberries and feta served with a honey balsamic vinaigrette 14

Arugula

Arugula tossed with pears, walnuts, and gorgonzola, and a light lemon-olive oil dressing 13

House

Chopped romaine and iceberg, red onion, tomato, black olives, and croutons
Choice of blue cheese, ranch or Italian vinaigrette 12

Caesar

Grilled or chopped romaine hearts with Parmigiano-Reggiano, homemade croutons, and classic Caesar dressing 13

Salad Additions: Grilled Chicken 9 ~ Grilled Wild Salmon 13 ~
Seared Sea Scallops 15 ~ Broiled Shrimp 11

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 choice of mild or spicy
marinara over tagliatelle 34

Gnocchi

Homemade cheese or potato
dumplings, served with basil pesto or
traditional bolognese sauce 26

Penne Rustica

Tender chicken, artichoke, spinach,
roasted red pepper and asparagus in a
rich cream tomato sauce 27

Linguine with Clam Sauce

Linguine tossed with your choice of
classic red or white clam sauce 28

Wild Mushroom Ravioli

Handcrafted mushroom ravioli finished with
a sun-dried tomato bourbon sauce 27

~ Custom Pasta Selection ~

Full 19 / Half 16

Choose a Pasta:	Capellini - Linguine - Penne - Tagliatelle <i>Gluten Free Pastas Available</i>
Choose a Sauce:	Alfredo, Marinara, Tomato, Bolognese, Garlic/Oil
Additions:	Shrimp 11, Scallops 15, Chicken 9, Fresh Vegetables 6

Carne

Francaisa

Lightly egg-battered and sautéed in a
white wine and lemon butter sauce,
served over capellini
Chicken 28 Veal 37

Piccata

Pan-seared and finished in a
white wine, lemon, and caper sauce,
served over capellini
Chicken 28 Veal 37

Parmigiana

Lightly breaded and baked with
homemade tomato sauce and melted
mozzarella, served over capellini
Eggplant 19 Chicken 25 Veal 35

Sorrentino

Sautéed in a delicate sherry wine sauce,
layered with prosciutto, eggplant &
mozzarella, served over capellini
Chicken 30 Veal 38

Marsala

Sautéed with marsala wine and
forest mushrooms in a savory
reduction, served over capellini
Chicken 28 Veal 37

Lamb Chops*

Seasoned with our in house dry rub,
grilled to perfection, served with
asparagus & a rosemary gravy 48

Prime Selection of the Day* Market

Pesce

Fresh Catch

Chef's fresh daily selection sourced
from Motts Channel Seafood in
Wrightsville Beach Market

Shrimp ala Roko

Pan-seared shrimp in a rich brown
scampi sauce, topped with prosciutto &
mozzarella, served with capellini 28

Flounder Ana

Egg-battered flounder layered with
prosciutto & sautéed in a white wine
cream sauce, served over capellini 35

Grilled Wild Salmon*

Served over parmesan risotto with
sautéed spinach, and a side of
scampi sauce 32

Flounder Francaisa

Delicately egg-dipped and sautéed in
white wine and lemon butter sauce,
served over capellini 33

Scallops Scampi

Sea scallops in a our signature scampi
sauce, paired with asparagus risotto 38

Contorni

Sautéed Mushrooms

Sautéed with onions & sherry wine 9

Grilled Asparagus

Fresh grilled with olive oil 11

Risotto

Creamy with vegetables & parmesan 10

Sautéed Spinach

Served with garlic and olive oil 9

Sautéed Broccoli

Served with garlic and olive oil 9

Herbed Garden Peas

Sautéed with onions and herbs 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.