



## APPETIZERS

### BRUSCHETTA .....\$8

thick cut garlic bread topped with our famous fresh bruschetta mix and shaved parmesan

### PIATTO SALSICCIA .....\$10

sweet Italian sausage and bell peppers in a seasoned tomato sauce with garlic bread

### SPINACH ARTICHOKE DIP .....\$10

served with garlic bread

### BAKED CLAMS .....(6) \$9 • (12) \$17

with garlic-butter sauce

### BISTECCA TAGLIATTA .....\$15

grilled strips of steak and portobello mushroom in a balsamic-garlic sauce with sauteed spinach

### CALAMARI .....\$12

fritto • grilled • diavola (spicy)

### MISTO GRIGLIATA .....\$18

marinated & grilled baby octopus, shrimp and calamari over sauteed spinach

### CAPRESE SALAD .....\$9

sliced bocconcini mozzarella, roma tomato & basil with olive oil and roasted red peppers

### PIATTO FRITTO .....\$9

homemade breaded mozzarella, fresh zucchini and mushrooms with marinara

### STUFFED ARTICHOKE .....\$8

whole artichoke stuffed with seasoned Italian bread crumbs and lightly baked

### VONGOLE CLAMS OR MUSSELS .....\$13

white wine garlic sauce • red tomato sauce { + \$3 • caprichosa style: pancetta, red onion, bell peppers, leeks and crushed red pepper in a traditional white wine garlic sauce }

### AHI PRIMAVERA .....\$15

seared rare with diavola seasoning, served over fresh arugula salad with cucumber and bell pepper with pesto aioli and cajun ranch

### TOASTED RAVIOLI .....\$9

breaded and stuffed with artichoke and ricotta cheese, pan fried with garlic and parmesan, served with creamy pesto sauce

## SOUP & SALAD

### PASTA FAGIOLI

ditali pasta, cannellini beans, basil and a touch of tomato in chicken broth bowl .....\$7

### MINISTRONE OR SOUP OF THE DAY

cup .....\$3 • bowl .....\$6

### TORTELLINI IN BRODO

cheese or meat tortellini, chicken or beef broth bowl .....\$7

### CAESAR .....\$8

parmesan, croutons and tomato with romaine { + \$3 chicken • + \$8 shrimp • + \$10 salmon }

### HOUSE SALAD .....\$8

mixed greens, tomato, homemade croutons, red onion and kalamata olives with choice of dressing { + \$3 chicken • + \$8 shrimp • + \$10 salmon }

### GULF GRILL .....\$14

grilled shrimp, artichoke, kalamata olive, almonds, cherry tomato and provolone with homemade Italian dressing

### ARUGULA SALAD .....\$9

with pine nuts, cherry tomato, shaved parmesan and olive oil { + \$3 chicken • + \$8 shrimp • + \$10 salmon }

### THE STEAK HOUSE .....\$14

grilled steak, bleu cheese, asparagus, grilled tomato, croutons and red onion with a homemade sweet balsamic vinaigrette

### CHOPPED SALAD .....\$11

grilled chicken, bacon, bleu cheese, red onion, tomato, ditali pasta and diced mixed greens with ranch dressing

## PASTA SPECIALTIES

includes choice of starter salad, minestrone or soup of the day

### ANGEL HAIR LIGURIA .....\$16

chicken strips, artichoke, sundried tomato and asparagus in creamy pesto sauce

### LASAGNA .....\$13

### TORTELLINI OR GNOCCHI .....\$13

with melted mozzarella

### TORTELLINI VENETO .....\$16

with prosciutto, peas and mushrooms in creamy tomato sauce

### RAVIOLI .....\$12

### RIGATONI VODKA .....\$13

in creamy tomato-vodka sauce with basil

### FARFALLE SALSICCIA .....\$14

Italian sausage, rapini, tomato strips and sliced garlic with bowtie pasta in olive oil

### BAKED MOSTACCIOLI .....\$13

with ricotta, parmesan & baked mozzarella

### PENNE SPEZIATO .....\$14

Italian sausage, spicy pepperoncini pepper, portobello mushroom, bell peppers and red onion in marinara

### FETTUCCINE NUCCIO .....\$15

spinach fettuccine, chicken strips, pancetta, tomato, eggplant and mushroom in white wine butter sauce

### PASTA ROCCO .....\$13

mostaccioli, ricotta, spinach and tomato in oil & garlic sauce

### STUFFED SHELLS .....\$13

jumbo pasta stuffed with a blend of ricotta, parmesan, Italian parsley and garlic then topped with melted mozzarella

## PASTA BOWL .....\$10

includes choice of starter salad, minestrone or soup of the day

### CHOOSE A PASTA

SPAGHETTI • MOSTACCIOLI • PENNE • FETTUCCINE • LINGUINE • RIGATONI • FARFALLE • ANGEL HAIR + \$2 { GLUTEN FREE PASTA • WHOLE WHEAT PASTA • SPINACH FETTUCCINE }

### CHOOSE A SAUCE

MARINARA • MEAT SAUCE • TOMATO BASIL • BUTTER PARM • OIL & GARLIC • SPICY TOMATO

 + \$3 { VODKA SAUCE • ALFREDO • CREAMY PESTO • CARBONARA }

### ADD INS

{ + \$4 MEATBALLS • + \$4 SAUSAGE • + \$3 CHICKEN • + \$8 JUMBO SHRIMP }



{ additional \$2 for pasta } these dishes can be prepared without added gluten ingredients by request. mention when ordering. gluten ingredients will be present in kitchen. please specify any allergies.

# CLASSICS

includes choice of starter salad, minestrone or soup of the day

## ALLA VINCE'S

egg battered with prosciutto and mozzarella in white wine sauce with rosemary, tomato & lemon  
chicken .....\$17 • veal .....\$22

## PARMIGIANA

breaded, with baked mozzarella in marinara  
chicken .....\$15 • veal .....\$20 • eggplant .....\$13

## MARSALA

with mushrooms in marsala wine sauce  
chicken .....\$16 • veal .....\$21

## LIMONE

in a lemon butter sauce  
chicken .....\$15 • veal .....\$20

## BOSCAIOLA

with asparagus, artichoke, sundried tomato, mushroom, onion & garlic in white wine sauce  
chicken .....\$17 • veal .....\$22

## VESUVIO

rosemary, garlic & oregano in white wine sauce  
chicken .....\$16 • veal .....\$21 • pork .....\$15

## CHEF MARTINO'S

with artichoke, zucchini, red onion and sliced carrots in marsala wine sauce  
chicken .....\$16 • veal .....\$21

## CHICKEN CAPRESE .....\$18

breaded, stuffed with sundried tomato, spinach, prosciutto and bocconcini mozzarella in our champagne-shallot cream sauce

## CHICKEN POMPEII .....\$17

egg battered, topped with melted mozzarella and sliced mushrooms in white wine butter sauce

## CHICKEN RISOTTO .....\$17

chicken strips, portobello mushroom, broccoli, onion and sundried tomato with arborio rice in white wine sauce

## STUFFED EGGPLANT .....\$14

thinly sliced and lightly breaded, stuffed with a blend of ricotta, mozzarella and parmesan over fettuccine in marinara

## STUFFED PORK CHOP .....\$16

stuffed with spinach and fontina cheese in a sherry wine sauce with shallots and mushrooms

## STEAK MILANESE .....\$19

breaded cutlet with sliced mushrooms and baked mozzarella in burgundy wine sauce

## BBQ RIBS .....\$19

full rack with signature seasonings and bbq sauce

## 8oz FILET MIGNON .....\$32

{ + \$3 • al gorgonzola: topped with bacon & red onion in a gorgonzola cheese cream sauce }  
select aged cuts, served with a homemade twice baked potato and grilled asparagus

## 14oz RIBEYE .....\$29

## ITALIAN STEAK SANDWICH .....\$14

marinated ribeye with melted mozzarella, sauteed onions and mushrooms on toasted garlic bread - served with french fries

# SEAFOOD

includes choice of starter salad, minestrone or soup of the day

## ZUPPA DI PESCE .....\$27

scallops, calamari, shrimp, octopus, mussels and clams with linguine in tomato herb sauce

## SHRIMP VENEZIA .....\$23

scallops and shrimp over spinach fettuccine with artichoke and kalamata olive in tomato basil sauce

## SHRIMP ALLA VINCE'S .....\$23

in white wine sauce with rosemary, tomato & lemon

## SEAFOOD RISOTTO .....\$21

scallops, calamari & shrimp with arborio rice in white wine sauce with a touch of tomato

## LINGUINE & CLAMS OR MUSSELS .....\$18

white wine garlic sauce • red tomato sauce  
{ + \$3 • caprichosa style: pancetta, red onion, bell peppers, leeks and crushed red pepper in a traditional white wine garlic sauce }

## BACCALA SICILIANO .....\$18

pan seared codfish with capers and kalamata olives in tomato herb sauce

## GRILLED SALMON .....\$19

in lemon butter sauce

## PAN SEARED AHI .....\$21

seared rare in a sauce blend of spicy pepperoncini, celery, green onion, parsley and olive oil



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# ROCCOVINO'S PIZZA

THIN CRUST	12"	14"	16"	18"	STUFFED	10"	12"	14"
CHEESE	12.00	14.00	16.00	18.00	CHEESE	16.00	17.00	19.00
+ INGREDIENT	1.50	1.95	2.50	2.95	+ INGREDIENT	1.50	1.95	2.50
 GLUTEN FREE CRUST (10")	12.00							
CLASSIC PAN	10"	12"	14"					
CHEESE	14.50	16.50	17.50					
+ INGREDIENT	1.50	1.95	2.50					

## FRESH INGREDIENTS

SAUSAGE • PEPPERONI • BACON • CHICKEN • ROAST BEEF • MUSHROOM • GREEN PEPPER • JALAPENO • OLIVES  
SPINACH • HOT GIARDINIERA • ANCHOVIES • ARTICHOKE • BROCCOLI • SHRIMP • SLICED TOMATO • GARLIC • ONION

*A Twist on Traditional Italian*

VISIT ANY OF OUR FOUR LOCATIONS

Elk Grove Village • Harwood Heights • Carol Stream • Orland Park

NOTICE: The consumption of raw or undercooked eggs, meat, poultry or shellfish may increase your risk of food borne illness