



BAR OPTIONS

UNLIMITED WINE....\$14 per person

Your choice of wine selected from our wide variety of house wine (three-hour package)

BEER & WINE....\$19 per person

Selection of domestic beer & house wine (three-hour package)

BASIC OPEN BAR....\$22 per person

Cocktails (includes well liquors), domestic beer & house wine (three-hour package)

PREMIUM OPEN BAR....\$26 per person

Cocktails (includes premium liquors – some exclusions apply), imported and domestic beer & house wine (three-hour package)

CASH BAR

Your guests pay for their drinks individually with no added cost to your bill

RUN-A-TAB

Allow your guests any bar drinks & all drinks will be added to your final bill

DESSERTS

Mini Cannoli's • Gelato • Assorted Mini Pastries • Homemade Tiramisu
Fresh Fruit Platter • Customized Cake (*market price*)



PARTY INFORMATION

All private functions require a non-refundable minimum deposit of \$200 per room. Rooms will not be reserved unless deposit is received. Deposits are redeemed upon payment of the final bill.

To reserve a private room or area, a minimum guest count and/or dollar amount is required. All private room/area requirements are based on full paying adults, and children do not count towards the minimum (they require a separate count). A guaranteed number of guests (final count) must be provided at least three days prior to your event. A finalized menu is due no later than two weeks prior to your event date.

All booked parties must choose an option from the party menu or speak with a party planner to customize a menu.

We will charge based on the final count or the number of guests attended, whichever is greater. If no guarantee is provided, we will charge for the highest estimated number of guests or the maximum number of guests for your specific room, whichever is greater.

Pricing does not include tax or gratuity. Gratuity will automatically be added to your final bill at 20%.

No alcoholic beverages can be taken off the premises from your party.

Payment for the balance of the event is due upon completion of the party. We accept cash & debit/credit cards.

Bring Your Own Dessert \$1.50/person (Maximum \$50)



We appreciate your business & cooperation, and look forward to making your event an unforgettable experience



A Twist on Traditional Italian

PARTY MENU

HARWOOD HEIGHTS

4747 N. HARLEM AVE.

708-867-7770



VISIT US ONLINE AT

WWW.ROCCOVINOS.COM

CAROL STREAM • HARWOOD HEIGHTS • ORLAND PARK • ELK GROVE VILLAGE

MENU OPTIONS

You can speak with your party planner to customize your very own menu, or simply choose one of the popular package below. Please note that all pricing is based per person.

FAMILY STYLE

Menu options are served on large platters at each table for a traditional & upscale experience

FLORENCE....28.95

Includes house salad, classic pasta choice, classic chicken entree, mixed vegetables, soda & coffee

NAPLES....31.95

Includes house salad, sausage and peppers appetizer, classic pasta choice, classic chicken entree, mixed vegetables, soda & coffee

ROME....35.95

Includes house salad, classic pasta choice, Steak Milanese, classic chicken entree, mixed vegetables, soda & coffee

VENICE....46.95

Includes Fried Calamari, soup, salad, classic pasta choice, Breaded Veal Cutlet, classic chicken entree, mixed vegetables, soda, coffee & wine

CHOICE OF ENTREE

CALABRIA....26.95

Includes salad, Chicken Vesuvio, Chicken Limon, Steak Milanese, Rigatoni Vodka, Mostaccioli with Marinara, soda & coffee

PALERMO....28.95

Includes soup, salad, Chicken Nuccio, Pork Chop Vesuvio, Chicken Parmigiana, Rigatoni Vodka, Farfalle with Marinara, soda & coffee

SICILIAN....36.95

Includes soup, salad, Fried Calamari, Bruschetta, Chicken Marsala, Chicken Limone, Steak Milanese, Rigatoni Vodka, Fettuccine Alfredo, soda & coffee

BARI... 46.95

Includes soup, salad, Fried Calamari, Grilled Salmon, Breaded Veal Cutlet, Steak Milanese, Chicken Vesuvio, Pasta Rocco, Rigatoni Vodka, soda, coffee & wine

PIZZA & PASTA

AL NUCCIO....24.95

Includes your choice of any classic pasta, up to four types of thin crust pizza, soda & coffee

AL ROCCO....26.95

Includes salad, your choice of a premium pasta, up to four types of thin crust pizza, soda & coffee

APPETIZERS

Package Choices (\$5)

Bruschetta • Mixed Platter • Piatto del Salciccia
Spinach & Artichoke Dip • Mini Panzerotti

Additional Charge

Antipasto (\$6) • Calamari (\$6) • Mussels (\$5)
Baby Clams (\$7) • Misto Grigliata (\$11)

PASTA CHOICES

TYPE OF PASTA	CLASSIC SAUCE	PREMIUM SAUCE
Mostaccioli	Meat Sauce	Creamy Tomato
Rigatoni	Marinara Sauce	Vodka Sauce
Farfalle	Oil & Garlic	Alfredo Sauce
Spaghetti	Butter Parmesan	Creamy Pesto
Angel Hair	Tomato Basil	Tomato Pesto
Linguini	Spicy Tomato	
Fettuccine		

DELUXE PASTA CHOICES

STUFFED SHELLS • BAKED MOSTACCOILI • RAVIOLI
LASAGNA • STUFFED EGGPLANT • EGGPLANT PARMIGIANA
ANGEL HAIR LIGURIA - sundried tomato, artichoke, asparagus & chicken strips tossed in our creamy pesto sauce
CAVATELLI & BROCCOLI - plump pasta tossed with fresh broccoli in our delicious oil & garlic sauce
PENNE SPEZIATO - sliced sausage, mushrooms, green peppers, pepperoncini & onions in our spicy tomato sauce
PASTA AL ROCCO - pasta tossed with ricotta cheese & spinach in our delicious homemade white wine sauce



SALADS

PACKAGE CHOICES

HOUSE SALAD • CAESAR SALAD (+\$2)

ENTRÉE SALADS

CHICKEN CAESAR SALAD - classic caesar salad topped with fresh grilled chicken
CHOPPED SALAD - lettuce, tomato, blue cheese, pasta, red onion, bacon & chicken with ranch
SWEET SPINACH - mandarin oranges, peaches, cantaloupe, raisins & walnuts topped with raspberry vinaigrette dressing
STEAK HOUSE - flat iron steak, blue cheese, grilled tomato & asparagus with sweet balsamic

ENTRÉE'S

CLASSICS

CHICKEN VESUVIO - olive oil, garlic & Italian seasonings
CHICKEN NUCCIO - delicious sweet champagne butter sauce
CHICKEN PARMIGIANA - breaded breast topped with marinara & mozzarella
CHICKEN MARTINO - zucchini, carrots, red onions, artichokes & marsala wine
CHICKEN POMPEII - mozzarella & mushrooms with white wine sauce
CHICKEN MARSALA - with mushrooms in marsala wine
STEAK MILANESE - breaded steak topped with our burgundy wine sauce with mozzarella cheese & mushrooms
PORK CHOP VESUVIO - on the bone, sautéed with olive oil, Italian seasonings & garlic
BREADED VEAL CUTLET - hand breaded & fried to perfection

PREMIUM

(additional \$10 per person unless included in package)

RISOTTO CON POLLO - chicken strips with mushrooms, onions, sundried tomato, broccoli & Arborio rice in our white wine sauce
STUFFED CHICKEN CAPRESE - breaded chicken breast stuffed with sundried tomato, spinach, prosciutto, parmigiano & mozzarella, topped with our shallot champagne sauce
GRILLED SALMON - drizzled with our homemade lemon & butter sauce
BARI BACCALA - tossed with capers & black olives in a light tomato sauce
ROUGHY LIVORNESE - green peppers, tomato, onions & black olives in a light white wine sauce
VEAL MARSALA - with mushrooms in marsala wine
VEAL PICCANTE - in our lemon butter sauce with capers
VEAL SORRENTO - eggplant, prosciutto, tomato & mozzarella in white wine
VEAL SCALLOPINE - onions & mushrooms in white wine & a touch of marinara
VEAL ALLA VINCES - provolone & prosciutto in white wine with tomato & lemon

DELUXE

(additional "market price" per person unless included in package)

RIBEYE - 12oz steak dusted with our house blend of seasonings
FILET MIGNON - two hand cut 4oz pieces, tender & lightly seasoned
BBQ RIBS - tender baby back ribs marinated in our special blend & basted with sweet baby rays
FRUTTA DI MARE - scallops, shrimp, calamari, baby clams & mussels over linguini with marinara sauce
ZUPPA DI PESCE - calamari, shrimp, cod, baby octopus, salmon, mussels, & clams over linguini with marinara
AHI TUNA - pan seared & cooked rare, topped with our vegetable sauce

