



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....\$25 per person

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

PREMIUM OPEN BAR....\$29 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.



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



A Twist on Traditional Italian

PARTY MENU

ORLAND PARK

11255 W. 143RD

708-460-5900



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....32.95

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

NAPLES... 36.95

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

ROME... 42.95

Includes house salad, classic pasta choice, two classic entree's, mixed vegetables, soda & coffee

VENICE... 49.95

Includes Fried Calamari, soup, salad, classic pasta choice, two classic entree's mixed vegetables, soda, coffee & wine

CHOICE OF ENTREE

CALABRIA....29.95

Includes salad, Chicken Vesuvio, Chicken Limon, Pasta Rocco, Rigatoni Vodka, Mostaccioli with Marinara, soda & coffee

PALERMO... 32.95

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

SICILIAN... 39.95

Includes soup, salad, Fried Calamari, Chicken Marsala, Chicken Limone, Pasta Rocco, Rigatoni Vodka, Fettuccine Alfredo, soda & coffee

BARI... 49.95

Includes soup, salad, Fried Calamari, Grilled Salmon, Baked Mostaccioli, Chicken Vesuvio, Pasta Rocco, Rigatoni Vodka, soda, coffee & wine

PIZZA & PASTA

AL NUCCIO....27.95

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

AL ROCCO.... 29.95

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

APPETIZERS

Classics(\$5)

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

Premium

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

PASTA CHOICES

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

DELUXE PASTA CHOICES

STUFFED SHELLS • RAVIOLI • GNOCCHI • TORTELLINI

LASAGNA- Layered pasta, meat sauce, ricotta, and mozzarella cheese

BAKED MOSTACCOILI- with ricotta, parmesan and baked mozzarella

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 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

STEAK HOUSE - flat iron steak, blue cheese, grilled tomato & asparagus with sweet balsamic

ENTRÉE'S

CLASSICS

CHICKEN VESUVIO- olive oil, garlic & Italian seasonings with Vesuvio potatoes

SAUSAGE & PEPPERS- Italian sausage tossed with bell peppers in tomato sauce

CHICKEN LIMONE- in a lemon butter sauce

CHICKEN NUCCIO- delicious sweet champagne butter sauce

EGGPLANT PARMIGIANA- breaded eggplant topped with marinara & mozzarella

MEATBALLS- Italian meatballs with homemade marinara or meat-sauce

CHICKEN POMPEII- mozzarella & mushrooms with white wine sauce

CHICKEN MARSALA- with mushrooms in Marsala wine

STUFFED EGGPLANT- breaded eggplant stuffed with ricotta, mozzarella and Parmesan cheese, topped with marinara

PORK CHOP VESUVIO- Bone in pork chop, sautéed in olive oil, garlic, and Italian seasonings. Served with Vesuvio potatoes

PREMIUM

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

STEAK MILANESE- breaded steak topped with our burgundy wine sauce with mozzarella cheese & mushrooms

BREADED VEAL CUTLET- hand breaded and fried to perfection

RISOTTO CON POLLO- chicken strips with mushrooms, onions, sundried tomato, broccoli & Arborio rice, in a white wine sauce

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

BARIBACCALA- tossed with capers & black olives in a light tomato sauce

BBQ RIBS- tender baby back ribs marinated in our special blend & basted with sweet baby rays

DELUXE

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

RIBEYE- 12oz steak dusted with our house blend of seasonings

FILET MIGNON- hand cut 8oz filet, tender & lightly seasoned

VEAL MARSALA- with mushrooms in Marsala wine

VEAL LIMONE- in a lemon butter sauce

VEAL VINCE'S- mozzarella & prosciutto in white wine with tomato & lemon

FRUTTA DI MARE- scallops, shrimp, calamari, baby clams & mussels over linguine with marinara sauce

SEAFOOD RISOTTO- jumbo shrimp, scallops, and calamari with arborio risotto and a touch of tomato in white wine sauce

