

APPETIZERS
FROM THE SEA

CALAMARI	21
Balsamic Grilled Classic Fried	
Spicy Diavola	
MUSSELS	17
white wine marinara	
+3 capriciosa	
BAKED CLAMS	
(1/2dzn) 14 (dzn) 24	
with lemon butter sauce	
MISTO GRIGLIATA	27
Grilled balsamic marinated octopus,	
shrimp, calamari	
VONGOLE CLAMS	17
white wine marinara	
+3 capriciosa	

PASTA CLASSICS

RIGATONI VODKA	22
Creamy tomato sauce	
FETTUCCINE ALFREDO	21
Housemade Creamy alfredo	
CARBONARA	21
Pancetta and parmesan butter	
sauce	
LASAGNA	20
Ricotta, mozzarella, meat sauce	
RAVIOLI	18
Cheese or Meat Ravioli with	
Homemade marinara or meat	
sauce	
GNOCCHI SUGO	21
Potato pasta, tossed with	
mozzarella	
SPAGHETTI w/MEATBALLS	21
Meat sauce or marinara	
FARFALLE MARINARA	17
RIGATONI BOLOGNESE	17
CAPELLINI AGLIO OLIO	17



SALADS

PARMESAN CRUSTED CHICKEN	18
Arugula, tomato, cucumber,	
bocconcini, with lemon vinaigrette	
CHOPPED SALAD	18
Grilled chicken, bacon, onion, tomato,	
bleu cheese, pasta, with ranch dressing	
GULF GRILL SALAD	20
Grilled shrimp, artichoke, almonds,	
tomato, provolone, olives, with Italian	
dressing	
ARUGULA SALAD	16
Roasted pine nuts, shaved parmesan,	
tomato, with olive oil	
STEAK HOUSE SALAD	20
Seared filet, tomato, asparagus,	
croutons, onion, bleu cheese, with	
sweet balsamic dressing	
CAESAR SALAD	12

HOMEMADE SOUPS

SOUP of DAY	Bowl 8 Cup 5
MINESTRONE	Bowl 8 Cup 5
PASTA FAGIOLI	Bowl 10
Ditalini pasta, beans, herbs, in a	
hearty flavorful broth	

ADD PROTIEN

Meatballs...	6
Italaian Sausage...	6
Chicken...	7
Shrimp (5)...	12

TRADITIONAL
APPETIZERS

BRUSCHETTA	12
balsamic glaze, shaved parmesan,	
thin sliced garlic bread	
ARANCINI	12
CAPRESE	14
Sliced roma tomato, bocconcini,	
basil, EVOO and balsamic glaze	
EGGPLANT TOWER	14
Bocconcini, roma tomato, balsamic	
SAUSAGE & PEPPERS	14
TOASTED RAVIOLI	12
Artichoke, spinach and 3 cheeses	
SPINACH & ARTICHOKE DIP	13
STEAK TAGLIATA	21
Grilled filet, portobello mushrooms,	
spinach, and balsamic sauce	

PASTA SPECIALTIES

PAPPARDELLE FORMAGGIO	23
Sausage, sundried tomato, garlic,	
four cheese tomato cream sauce	
CAPELLINI CAPRESE	24
Chicken, bocconcini, basil, garlic,	
balsamic glaze, and pomodoro	
sauce	
PENNE SPEZIATO	23
Italian sausage, pepperoncini,	
portobello mushroom, onion, bell	
peppers, and spicy tomato sauce	
PASTA ROCCO	22
Mostaccioli, ricotta, spinach, tomato,	
and EVOO garlic sauce	
TORTELLINI VENETO	24
Prosciutto, mushrooms, peas, and	
tomato cream sauce	
BAKED MOSTACCIOLI	22
Parmesan, ricotta, baked	
mozzarella, choice of meat or	
marinara sauce	

GLUTEN FREE

Can be prepared without gluten ingredients **by request**. Mention to your server when ordering. Gluten ingredients are present in the kitchen. Alert you server of any allergies before ordering **+3 to substitute gluten free pastas**

A Twist
on Traditional Italian

CAROL STREAM • ELK GROVE • HARWOOD HEIGHTS • ORLAND PARK

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Please let your server know if you have any food allergies or dietary restrictions

STEAKS & CHOPS

RIBEYE	39
12oz. Ribeye steak	
FILET MIGNON	45
Three 3oz filet medallions	
STEAK MILANESE	26
Breaded steak, in a burgundy mushroom sauce, topped with mozzarella cheese	
STEAK SANDWICH	19
Filet cutlet, melted mozzarella cheese, sauteed onion and mushrooms on garlic bread served with french fries	
STUFFED PORK CHOP	28
Bone-in pork chop, stuffed with fontina cheese and spinach, topped with mushrooms and sherry wine sauce	
BBQ RIBS	33
Full Rack of Ribs, seasoned and hand rubbed, slow roasted, and basted in sweet and tangy BBQ sauce	
SHORT RIB	28
Braised short rib, slow cooked in a hearty tomato vegetable sauce over Polenta OR Linguine	
PORK CHOP VESUVIO	26
Bone-in pork chop, rosemary, garlic, and oregano in a white wine sauce served with Vesuvio potatoes	

CLASSICS

CHICKEN CAPRESE	28
Breaded and stuffed with bocconcini, spinach, sundried tomato, and prosciutto, with champagne cream sauce	
CHICKEN RISOTTO	25
Portobello mushrooms, broccoli, onion, sundried tomato, risotto, and white wine butter sauce	
ALLA ROCCOVINO’S	chicken 24 veal 30
Eggbattered, topped with prosciutto, mozzarella, tomato, rosemary, and white wine lemon sauce	
EGGPLANT PARMIGIANA	21
Fresh sliced eggplant, lightly breaded, topped with mozzarella cheese and marinara over pasta	
STUFFED EGGPLANT	23
Ricotta, mozzarella, and parmesan, topped with homemade marinara over pasta	

CHICKEN | VEAL

23 29
LIMONE
Lemon butter sauce
VESUVIO
Rosemary, garlic, and oregano, with Vesuvio potatoes
MARSALA
With sliced mushrooms, in marsala wine sauce
PARMIGIANA
Lightly breaded, topped with mozzarella cheese and marinara over pasta

ENTREES SERVED WITH CHOICE OF SOUP or SALAD, and GREEN BEANS OR SAUTEED SPINACH, unless specified

SEAFOOD

SHRIMP ALLA ROCCOVINO’S	29
Tomato, rosemary and white wine sauce	
WHITEFISH ITALIANO	28
Lemon, garlic, oregano, and white wine sauce	
GRILLED SALMON	27
served with lemon butter sauce	
BACCALA SICILIANO	25
Kalamata olives, capers, with a tomato herb sauce	
CAPELLINI GAMBERI	26
Jumbo shrimp, spinach, and olive oil garlic sauce	

ZUPPA DI PESCE	42
Scallops, calamari, shrimp, octopus, mussels, clams, and tomato herb sauce over linguine pasta	
SEAFOOD RISOTTO	36
Scallops, calamari, shrimp, and white wine tomato sauce	
LINGUINE WITH CLAMS MUSSELS	26
In a white wine sauce or marinara	
MEDITERRANEAN SALMON	31
Tomato, kalamata olives, onion, feta, EVOO with a lemon garlic sauce	

THIN CRUST PIZZA

	12”	14”	16”
Cheese	19	22	27
+ ingredient	3	4	5
Signature	27	32	36
Special	sausage, mushroom, greep pepper, onion		
Margherita	fresh tomato, basil, bocconcini, olive oil		
Barese	prosciutto, arugula, bocconcini, roasted bell pepper		
Veggie	spinach, tomato, mushroom, broccoli		
Colorata	chicken, bacon, onion, tomato, basil, bocconcini		

ALLA CARTE SIDES

Roasted Potatoes	5	Spinach	7
Baked Potato	6	Broccoli	7
Mashed Potatoes	7	Asparagus	7
Vesuvio Potatoes	7	Rapini	7
Twice Baked Potato	8	Risotto	6
Mixed Vegetables	5	Grilled Vegetables	10

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