



C A F E

Rocco's Café is named after Rocco Coscarelli, who emigrated here from Northern Italy in 1920. Rocco was known for his incredible cooking and generous portions. His entertaining character and positive attitude kept customers coming back day after day, year after year.

KEEPING THE TRADITION ALIVE!

SALUTE!



Serving Brea Days a Week
Serving Dinner **Tuesday ~ Saturday** Nights 4 - 10 PM

CATERING & PRIVATE PARTIES AVAILABLE

Rocco's Café
1131 Folsom Street San Francisco CA 94103
Phone: (415)-554-0522 Fax: (415)-554-0531

www.RoccasCafe.com

"A South of Market Neighborhood Institution Since 1990"

STARTERS

- Grilled Prawns Antipasto 13
Rocco's Old-Style Garlic Fries 6
Polenta Sticks w/ Pesto Sauce 10
Crab Cakes w/ Home-Made Thousand Island 11
One Dozen Steamed Clams in White Wine, Garlic & Butter Sauce 13
Garlic Bread w/ Fresh Tomato, Basil & Parmesan Cheese 7
Deep Fried Calamari w/ Lemon & Homemade Cocktail Sauce 16
Homemade Grilled Polenta w/ Marinara Sauce & Garlic Grilled Tomatoes 10
Prosciutto-Wrapped Cantaloupe w/ Salami, Provolone, Olives & Peppercorns 12

SOUPS & SALADS

- Bowl of Minestrone 7 Cup 5
Bowl of Pastina 5 Cup 3
Caesar Salad 12 Half 8
Chicken Caesar Salad 15
Calamari Salad (Seasonal) 16 Half 10
Marinated Grilled Chicken Salad 15 Half 9
Small Dinner Salad 5 ...w/ Crumbled Blue Cheese 5.5
Rocco's House Salad 7 ...w/ Crumbled Blue Cheese 7.5
Grilled Prawn Caesar Salad w/ Sun-Dried Tomatoes & Avocado 18
Crumbled Blue Cheese Salad w/ Sun-Dried Tomatoes & Walnuts in Vinaigrette 14
...w/ Chicken 17
Dressings: Italian, Ranch, Caesar & Thousand Island (all Homemade)

PASTAS

- Fresh Local Calamari Sauté Over Linguine 22
Angel Hair with Fresh Basil, Tomato & Garlic 17 ... Add Grilled Prawns 5
Linguine w/ Clams in Marinara Sauce 19 ...in White Cream Sauce 21
Pasta Primavera in Marinara 16 ...in White Cream Sauce 17 ...add Grilled Chicken 3
Pesto Primavera 17 ...w/ Homemade Meatballs 20
Gnocchi w/ Sun-Dried Tomatoes & Cream Sauce 19
Spinach, Beef & Cheese-filled Ravioli with Homemade Meatballs 19
Pasta with Bolognese or Marinara 14 ...w/ Homemade Meatballs 17
Italian Sausage w/Bell Pepper & Onion in a Spicy Marinara Sauce w/ Penne Pasta 17
Sautéed Sausage in Garlic Bolognese w/ Penne Pasta 17
Half Pasta in Pesto or Cream Sauce & Half Vegetables 15
Pasta al Pesto 15 ...topped w/ Grilled Chicken 18

*Add Grilled Prawns, 5 Add Grilled Chicken, 3 Add Meatballs, 3
Substitute Ravioli or Gnocchi, 3 Substitute Pesto Sauce or White Cream Sauce, 2*

18% Gratuity may be added for parties of 6 or more

ENTREES

- Sautéed Chicken Scallopine 21
Sautéed Chicken Parmigiana 20
Sautéed Petrale Sole Piccata Sautéed in White Wine, Lemon & Capers 23
14 Oz. Grilled USDA Choice All Natural Rib Eye Steak Topped w/ Sautéed Mushrooms 28
Rocco's Traditional Garlic Rosemary Roast Pork w/ Au Jus 19
Eggplant Parmigiana Sautéed in Marinara & Melted Provolone* 18
Hand-Made Choice Ground Round Hamburger Steak Smothered w/ Grilled Onions* 17
Rocco's House Marinated Grilled Chicken Breast* 16

Substitute Ravioli or Gnocchi, 3 Substitute Pesto Sauce or White Cream Sauce, 2
Entrees are Served w/ Choice of Pasta, Vegetables or French Fries and small Soup or Salad
Entrees marked * do not include soup or salad

ROCCO'S LOCAL FAVORITES

- Chicken Marsala w/side of Pasta Pesto 23
Sautéed Prawns Gamberoni over Linguine 22*
Grilled Petrale Sole w/ Fresh Grilled Vegetables 23
Sautéed Chicken Piccata Served w/side of Pasta Bolognese 21
Linguine and Clams in White Cream Sauce 21*
Grilled Polenta topped w/ Cheese & Marinara w/ Sautéed Vegetables in Pesto Sauce* 16
USDA Choice Thick Center Cut Cross Rib Roast Beef w/ Fresh Sautéed Spinach 22
12 oz. Grilled Rib Eye Steak Sandwich w/caramelized onions & Blue Cheese w/ Fries* 18
Four Season Penne w/ Sun-Dried Tomatoes, Basil & Grilled Chicken* 19

Entrees marked * do not include soup or salad

SANDWICHES

- Hand-Carved Garlic Rosemary Roast Pork w/Au Jus 14
Italian Sausage w/ Grilled Peppers & Onions 13
Hot French Dip Hand-Carved Roast Beef w/ Melted Provolone 15
3/4 lb. Hand-Made Choice Ground Round Hamburger 14
"Rocco" Cheeseburger ~ Danish Blue, Provolone, or Sharp Cheddar 14.5
Garden Veggie Burger on Wheat w/lettuce, tomato, onion 12.5 ...w/ Cheese 13
Cut to order Grilled Eggplant w/ Provolone, Fresh Basil, Tomato & Marinara 13
Marinated Grilled Chicken Breast 12.5 ...w/ Sharp Cheddar Cheese 13
Grilled Filet of Sole Sandwich on Wheat w/ Avocado, Tomato & Tartar Sauce 16
Homemade Meatball Sandwich w/ Provolone & Parmesan Cheese 14

Add Grilled Mushrooms or Onions, 1.5 Add Bacon, 2 Add Avocado, 1⁷⁵
All Sandwiches Served on French Rolls w/ Choice of Seasoned French Fries, Soup OR Small Salad

The History of Rocco's Café

Rocco Coscarelli Comes to America

In 1920 a young Italian man named Rocco Coscarelli came to America to pursue his dream. He worked for years in the North Beach institutions Fior d'Italia, Bimbo's 365 Club and The Riviera. Rocco realized his dream when he and his wife Constantina opened their own Italian restaurant in San Francisco's Excelsior District called Rocco's Fine Food. For more than 30 years he ran a successful business where the key ingredients were quality, quantity, and personality. This old-school Italian recipe for success was passed down to his grandson Don, who 25 years ago opened Rocco's Café in his honor. The Coscarellis had started a family tradition that would span many generations. In addition to Rocco, his son Lou Coscarelli owned the Monte Carlo restaurant in San Francisco, his daughter Frances Benedetto owned a café in Menlo Park, and another daughter 'Nora (Chef Don's mom) still sometimes makes homemade desserts for Rocco's Café.

Rocco's Grandson Don ~ The Legacy Continues

Don grew up with Italian cooking in his blood. As a young boy, he frequently helped his mom, aunt, and uncle cook old-school homemade Italian dishes from scratch. He was always willing to learn and later would cook next to his Uncle Lou at the Italian-American Social Club in San Francisco. In fact Don, his grandfather, his aunt, and his uncle ALL worked at the Italian-American Social Club spanning five generations. At age 18, Don combined this valuable work experience with the work ethic learned from his father Don Sr., and entered the restaurant business as a line cook at an Italian restaurant in North Beach. Don quickly advanced to General Manager. After gaining more experience working in many of S.F.'s most popular restaurants, Don knew some day he would open up his own restaurant just like his grandfather, aunt and uncle before him.

Rocco's Café, A Family Tradition & Neighborhood Favorite

The family tradition lives on as Rocco's Café brings the feeling of old North Beach and the flavor of Italy to the South of Market area (SOMA). Don's cooking can best be described as authentic, home-style Italian food, with such Italian staples as Linguine with Clams in White Cream Sauce, Sautéed Chicken Marsala, and Grilled Polenta with Sautéed Vegetables. When asked what his specialty is, Don replies "everything is special or it shouldn't be there". Each dish is an original cooked with individual attention ... and there is no skimping. And to this day ALL Rocco's Sauces, Salad Dressings, Marinades, and most Desserts are Homemade from scratch!

Today, Rocco's enjoys a loyal following of regular customers, some of whom remember going to his grandfather's and uncle's restaurants, who keep coming back to this neighborhood favorite for good homemade Italian food with a lively atmosphere, quick service, and large portions. Besides cooking at Rocco's you can catch Chef Don cooking up his favorite dishes on local television shows such as ABC 7's "View from the Bay" and on national television starting in June 2009 on The Food Network Channel's "Diners, Drive-ins & Dives". Over the years we have amassed a large collection of photos and other San Francisco memorabilia. Enjoy ... and MANGIA!

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