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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](http://www.RoccasCafe.com)**

"A South of Market Neighborhood Institution Since 1990"

## SOUPS

Minestrone: Bowl 5.50 Cup 3.95  
Pastina: Bowl 3.95 Cup 2.95

## SALADS

Rocco's House Salad 6.50 ...add Crumbled Blue Cheese 7.00  
Grilled Prawn Caesar Salad with Avocado & Tomato 15.95  
Caesar Salad 10.95 Chicken Caesar Salad 13.95  
Marinated Grilled Chicken Salad 13.95  
Big & Fresh Calamari Salad (Seasonal) 15.95  
Fresh Vegetables & Mixed Greens w/ Avocado in a Creamy Italian Dressing 12.95  
...topped w/ Grilled Chicken 15.95 or Grilled Prawns 17.95  
Crumbled Blue Cheese Salad w/ Sun-Dried Tomatoes & Walnuts in a Vinaigrette 13.95

*Add Prawns, 5 Add Grilled Chicken, 3 Add Bacon, 2 Add Avocado, 1.75  
Dressings: Italian, Ranch, & Thousand Island (all Housemade)*

## PASTAS

Calamari Sauté over Linguine 16.95  
Sautéed Prawns Gamberoni over Linguine 16.95  
Linguine with Clams in Marinara 15.50  
Linguine with Clams in White Cream Sauce 16.50  
Linguine or Penne Pasta with Bolognese or Marinara 11.95  
Four Season Penne with Sun-Dried Tomatoes, Basil & Grilled Chicken 15.50  
Angel Hair with Fresh Basil, Tomato & Garlic 13.95 ...with Grilled Chicken 16.95  
Italian Sausage, Bell Pepper & Onion in a Spicy Marinara Sauce w/ Penne Pasta 15.95  
Pasta al Pesto 11.95 ...with Grilled Chicken 14.95  
Pasta Primavera in White Cream Sauce 13.95 ...with Grilled Chicken 16.95  
Pasta Primavera in Marinara 12.95  
Pesto Primavera 13.95 ...w/homemade meatballs 16.95  
Pasta with Homemade Meatballs 14.95  
Ravioli with Homemade Meatballs 15.95  
Sautéed Sausage in Garlic Bolognese 15.95  
Spinach Beef & Cheese Ravioli with Alfredo Sauce 14.95 ...with Meatballs 16.95  
Grilled Homemade Polenta topped w/ Marinara & Cheese w/ Sautéed Vegetables 13.95  
Half Pasta in Marinara or Bolognese & Half Vegetables 11.95  
Half Pasta in Pesto or Cream Sauce & Half Vegetables 12.95

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

## ENTREES

Sautéed Chicken Piccata	16.50
Sautéed Chicken Marsala	16.50
Sautéed Chicken Scallopine	15.95
Sautéed Chicken Parmigiana	15.95
Sautéed Eggplant Parmigiana	14.50
Petrale Sole, Grilled Dry or Sautéed w/ Lemon & Capers	17.95
Thick Center Cut Cross Rib USDA Choice Roast Beef	17.95
Rocco's Traditional Garlic Rosemary Roast Pork w/Au Jus	15.95
Hand-Made USDA Choice Hamburger Steak topped w/ Grilled Onions	15.95
14 oz. Grilled USDA Choice Rib Eye Steak topped w/ Sautéed Mushrooms	21.95
Rocco's House Marinated Grilled Chicken Breast	14.50

All Entrees served with Choice of Pasta, Vegetables, Seasoned French Fries or Salad  
*Substitute Ravioli or Gnocchi 3 Pesto Sauce or White Cream Sauce 2*

## SANDWICHES

Hand-Carved Garlic Rosemary Roast Pork w/ Au Jus	13.50
Italian Sausage with Grilled Peppers & Onions	13.50
Hot French Dip Hand-Carved Roast Beef w/ Melted Provolone	13.95
3/4 lb. Hand-Made USDA Choice Ground Round Hamburger	13.50
Rocco's Cheeseburger ~ Danish Blue, Provolone, or Sharp Cheddar	13.95
Patty Melt on Rye w/ Grilled Onions & Homemade 1000 Island Dressing on Side	14.25
Marinated Grilled Chicken 12.95 ...w/ Sharp Cheddar or Provolone	13.50
Garden Veggie Burger on Wheat w/lettuce, tomato, onion 12.50 ...w/ Cheese	12.95
Homemade Meatball Sandwich with Provolone & Parmesan Cheese	13.95
Cut to order Grilled Eggplant with Provolone, Basil, Tomato & Marinara	13.50

*Add Grilled Mushrooms or Onions 1.50 Add Bacon 2 Add Avocado 1.75*  
*\*Substitute French Fries with a Small Salad or Cottage Cheese, 1.50 Vegetables or Pasta 2*

All Sandwiches Served on French Rolls with Seasoned French Fries \*

## SIDE ORDERS

Seasoned French Fries	3.95 / small	2.50
Pasta al Pesto		8.95
Pasta w/Bolognese or Marinara		7.95
Gnocchi w/Bolognese or Marinara		8.95
Ravioli w/Bolognese or Marinara		8.95
Gnocchi or Ravioli w/Pesto		9.95
Sauteed Vegetables	4.50/small	2.95
Sauteed Spinach	4.50/ small	2.95
Meatballs ~ HomeMade(2)		4.95
Garlic Bread		5.95
Grilled Polenta		5.95
Grilled Chicken (3 pcs)		5.95



# 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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