

Rocco's Cafe

"One of the Best Kept Secrets of SoMa"



Rocco's Neighborhood Newsletter

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Dear Don,

Welcome to another edition of Rocco's Neighborhood Newsletter. Please let us know if you would like additional information on anything you read about here. Thanks for subscribing to our newsletter and we look forward to seeing you in the restaurant soon!

A Note from Chef Don

Welcome to the new look of Rocco's Neighborhood Newsletter. This re-vamped look more closely resembles our web site, www.RoccosCafe.com, and makes it easier for us to manage and stay in contact with you, our valued customer. Soon, our entire newsletter archive will be available online at our web site.

~ Rocco's Famous Chicken Saltimbocca ~

This was the Featured Recipe Chef Don cooked on Channel 7's "View from the Bay" on Monday March 10th, 2008

Click Here for the link to the video and article:

http://abclocal.go.com/kgo/story?section=view_from_the_bay/food_wine&id=6011109

Ingredients:

2 3-oz. boneless skinless Chicken Breasts
 ½ cup Flour
 ½ cup Extra Virgin Olive Oil
 ½ cup of White Wine
 ½ cup Chicken Broth
 Teaspoon of Butter
 Pinch of Pepper
 Pinch of Parsley
 2 Slices of Jack Cheese

- 2 Thin Slices of Prosciutto
- 2 Teaspoons Parmesan Cheese

Method:

1. Pound out chicken breasts and flour both sides
2. In a medium saut pan, heat the Extra Virgin Olive Oil on medium high
3. Place floured chicken breasts in saut pan and then drain the oil
4. Spread out chicken breasts in the pan without the oil in the pan and add a pinch of flour on top of the chicken breasts
5. Pour 4ozs. of white wine over flour while shaking the pan until the flour dissipates
6. Add half cup of chicken broth and teaspoon of butter, a small pinch of pepper and small pinch of parsley
7. Add a slice of jack cheese and a thinly sliced piece of prosciutto on top of the chicken breasts while adding another slice of jack cheese to the sauce
8. Add a teaspoon of parmesan cheese on top of each chicken breast
9. Saut , then reduce
10. Remove each piece of saltimbocca and place on plate leaving the sauce to reduce longer and thicken
11. Pour sauce over all saltimbocca pieces and serve

SoMa History ~ Vertical growth South of Market

A major transformation of the SoMa neighborhood is planned with the Transbay Terminal Replacement Project, which if funded, is planned to be open by 2013. In addition, new highrise residential projects like One Rincon Hill, 300 Spear Street, and Millennium Tower are transforming the San Francisco skyline. In 2005, the Transbay Joint Powers Authority proposed to raise height limits around the new Transbay Terminal. This has led to proposals for supertall buildings, such as Renzo Piano's proposal for a group of towers that includes two 1,200 foot (366 m) towers, two 900 foot (274 m) towers, and a 600 foot (183 m) tower. The 1,200 foot (366 m) towers would become the tallest buildings in the United States outside of New York City and Chicago. In addition, there Cesar Pelli and Hines Group have also proposed another 1,200 foot (366 m), 80 story office tower.

Rocco's Catering

Whether it's a Birthday, Anniversary, Wedding, or other special occasion, Let Rocco's Catering do all the work! And remember, you also have these options:

- Host your party here at Rocco's Caf - on Sunday, Monday, & Tuesday nights you could have Rocco's all to yourselves! (Minimum number of people 30, Maximum 50)
- We prepare the food - you pick up or we deliver
- We prepare the food - we deliver, set up, and provide service staff

Come visit us at Rocco's Caf .. we're a neighborhood institution having the same ownership and many of the same staff today as the day we opened in June of 1990.

Thank you for being a Rocco's Caf customer!

Don Dial
Chef/Owner



Save
25%

Mention this Coupon and Your Valid Email Address and Receive 20% Off your Next Party or Company Function. Allow Rocco's Catering the Opportunity to Make your Next Event not only Special but Stress-Free! Please Click Here <http://www.RoccosCafe.com/catering.htm>, Email us Catering@RoccosCafe.com, or call Chef Don at 415-554-0522.

Offer Expires: June 30, 2008

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