

## Welcome to Rocco's Neighborhood Newsletter

"Rocco's Cafe...one of the Best Kept Secrets of SOMA"

A Note from Chef Don

With Thanksgiving around the corner I thought I would be the first to say Happy Holidays and thank each of you for your patronage this year. Planning a Holiday Party? Know someone who is? See the different ways [Rocco's Catering](#) can help you or your friends plan a holiday party by reading the Rocco's Catering section below and by checking out the [Catering Page](#) of our web site for more information.

Since many of you have asked for our Thanksgiving Turkey recipe included in the November 2005 Neighborhood Newsletter, I have included it again below. Please email me and let me know how it turns out!

Remember many times there's no waiting to be seated for Lunch...just give us a quick call 415-554-0522 to see how busy we are or to make reservations for parties of six or more.

Rocco's Important "Coffee Drinks & Breakfast" Announcement

I wanted to remind you that Rocco's serves Great Lattes, Capuccinos & Espressos! COME IN ON YOUR WAY TO WORK FOR YOUR FAVORITE COFFEE DRINK!! You get PARKING right at the door & NO LINES!!

After seventeen years, I still get asked if we're open for Breakfast during the week. Rocco's is open 7 Days a Week for Breakfast! Our hours are Monday~Friday 7:00AM~11:30AM & Saturday & Sunday 8:00AM~4:00PM. Come visit us before work or have your BREAKFAST MEETING here! On the weekends, try us for Brunch...Rocco's Caf has been serving the Best Breakfasts of San Francisco for seventeen years! Try our Famous Crab Cake Benedict. [CLICK HERE](#) for the full BREAKFAST MENU.

Rocco's Specials

So you can plan your week around your favorite Rocco's Specials, here they are:

Wednesday, November 14<sup>th</sup> ~ Sautéed Mussels w/ Garlic, Basil, Tomato & Onion on a bed of Linguine or a Caesar Salad; Vegetarian filled Ravioli w/ Roasted Red Bell Pepper in a Butter, Basil Garlic Sauce; Chocolate Fudge Cake for Dessert

Thursday, November 15<sup>th</sup> ~ ROCCO'S TRADITIONAL THANKSGIVING TURKEY w/ all the Trimmings! (celebrated the week before); Pecan Pie for Dessert

Friday, November 16<sup>th</sup> ~ CRAB CIOPPINO IS CANCELLED due to the oil spill in the Bay!! We will try to have two Crab Cioppino Special Days, tentatively scheduled for Friday, December 7<sup>th</sup> & Friday, December 21<sup>st</sup>. Please read future Rocco's Neighborhood Newsletters for more information and correct dates! SPECIALS: Salmon Bisque; Spinach Fettucine in a Fresh Tomato, Garlic, Butter & Basil Sauce topped w/ Grilled Chicken; Grilled Filet of Salmon over Olive Oil Mango Wild Rice topped w/ a Barbeque Glaze

Saturday, November 17<sup>th</sup> ~ We cannot give you the Specials yet but you can always call us the day before...or ask when you come in for breakfast!

Cooking Thanksgiving Turkey the Rocco's Way

First, remove the neck and the liver, discarding the liver. Place the Turkey and neck into a large roasting pan. Rub the Turkey down with a cube of room-thawed butter. Season the Turkey generously with ground black pepper, fresh chopped parsley, and basil. Cut  $\frac{1}{2}$  (one half) bunch of celery and 3 (three) unpeeled carrots into quarters and place in the roasting pan AROUND the Turkey. Add canned chicken broth to pan up to within an inch from the top of the roasting pan, being careful not to hit the Turkey. Lift the Turkey up, allowing the broth to cover the bottom of the pan, and then place the Turkey back into the pan. Cover the Turkey and roasting pan in heavy duty aluminum foil, and place in a 400°F pre-heated oven for approximately 10 (ten) minutes per

pound. The cooking time is reduced due to higher temperatures and the trapped steam inside the foil actually steams the turkey in its own juices and produces a moist bird with a light golden, non-crisp skin. Mangia!

Upcoming Events ~ Moscone Center

San Francisco International Auto Show - Thursday, November 22<sup>nd</sup> ~ Sunday, December 2<sup>nd</sup>, 2007. The 2008 San Francisco International Auto Show promises to be the most spectacular in the 50-year history of the event. Presented by the San Francisco Chronicle/SFGate.com and supported by the California Motor Car Dealers Association, the International Auto Show is expected to top last year's record attendance.

In addition to the 2008 models the San Francisco International Auto Show will feature classic cars, racecars and provide a glimpse into the future with prototypes, concept cars and alternative fuel vehicles. The Show will also have an extensive auto accessory area with after market products, interactive exhibits and much more.

The 2008 San Francisco International Auto Show will run for eleven days and is open on Thanksgiving. Show hours are 10:00 a.m. - 10:00 p.m. Thursday, November 22<sup>nd</sup> through Saturday, December 1<sup>st</sup> and 10:00 a.m. to 8:00 p.m. on Sunday, December 2<sup>nd</sup>. Admission is \$8.00 for adults, with children 12 years and under free when accompanied by an adult. Tickets can be purchased at the door. For more information visit their website at [www.sfautoshow.com](http://www.sfautoshow.com).

Rocco's Catering

Whether it's a Birthday, Anniversary, Wedding, or other special occasion, let [Rocco's Catering](#) do all the work! We make it an easy decision for you with 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

Mention this newsletter and receive 10% off the cost of your party!

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

You are receiving this email because you joined our Email Club in our restaurant. Your email address will not be shared with anyone. You can opt out at any time by replying to this email with REMOVE in the subject line, calling us at 415-554-0522, or by snail mail to Rocco's Caf , 1131 Folsom St. San Francisco CA 94103.