



Welcome to Rocco's Neighborhood Newsletter

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

Rocco's Specials

Due to popular demand to have certain specials on the same day each week, we have decided to go one step further and have you, the customer, vote for your favorite special. The special with the most votes will be made on Wednesday November 30th. Just reply to this email and tell us which of the following specials you would like us to make for you that day. Feel free to tell us your own special if it's not on the list. 1) Rocco's Famous Baby Back Ribs; 2) Grilled Filet of Salmon; 3) Chicken Saltimbocca; 4) Crab Cioppino; 5) Pork Chops w/ Carmelized Onions; 6) Veal Parmigiana; 7) Grilled Ribeye Steak; 8) Sautéed Scallops over Fettuccine

Rocco's Catering

The Holidays are approaching faster than any of us want to admit, but in the back of your head you're thinking this year you want to have a party. But, you're also thinking about the time and energy it takes to put it all together...it's a lot of work! Whether it's a company Christmas Party, or a private Holiday party in your home, we're happy to draw on our experience to help you make your event not only special, but stress-free! Please visit the [Catering](#) section of our web site, call or email us today so we can help you in your planning efforts. Bring this newsletter in and receive 10% off the cost of your Holiday party.

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

SOMA History

South of Market or **SOMA** is a neighborhood in San Francisco whose borders are Market Street to the north, the San Francisco Bay to the east, Mission Creek (South Beach) to the south-southeast, and U.S. Highway 101 to the west. South of Market was originally a

warehouse district, with longer blocks than other parts of the City. Today, in addition to warehouses, there are a great many bars, nightclubs, restaurants, and residential lofts in the area. Come visit us at [Rocco's Café](#) ... 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 Café 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 of our email club 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 Café, 1131 Folsom St. San Francisco CA 94103.