



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 Breakfast & Lunch 7 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"

STARTERS

Grilled Prawns Antipasto 15  
 Rocco's Old-Style Garlic Fries 8  
 Sauteed Mushrooms in a burgundy sauce 12  
 Polenta Sticks w/ Pesto Sauce 12  
 Crab Cakes w/ Home-Made Thousand Island 13  
 One Dozen Steamed Clams in White Wine, Garlic & Butter Sauce 16  
 Garlic Bread w/ Fresh Tomato, Basil & Parmesan Cheese 9  
 Deep Fried Calamari w/ Lemon & Homemade Cocktail Sauce 18  
 Homemade Grilled Polenta w/ Marinara Sauce & Garlic Grilled Tomatoes 12  
 Prosciutto-Wrapped Cantaloupe w/ Salami, Provolone, Olives & Pepperoncinis 14

## SOUPS & SALADS

Bowl of Minestrone 8 Cup 6  
 Bowl of Pastina 6 Cup 4  
 Caesar Salad 14 Half 9  
 Chicken Caesar Salad 17  
 Calamari Salad (Seasonal) 18 Half 11  
 Marinated Grilled Chicken Salad 17 Half 10  
 Small Dinner Salad 7 ...w/ Crumbled Blue Cheese 7.5  
 Rocco's House Salad 9 ...w/ Crumbled Blue Cheese 9.5  
 Grilled Prawn Caesar Salad w/ Sun-Dried Tomatoes & Avocado 21  
 Crumbled Blue Cheese Salad w/ Sun-Dried Tomatoes & Walnuts in Vinaigrette 16  
 ...w/ Grilled Chicken 19  
*Dressings: Italian, Ranch, Caesar & Thousand Island (all Homemade)*

## PASTAS

Fresh Local Calamari Sauté Over Linguine 24  
 Angel Hair with Fresh Basil, Tomato & Garlic 19 ... Add Grilled Prawns 5  
 Linguine w/ Clams in Marinara Sauce 21 ...in White Cream Sauce 23  
 Pasta Primavera in Marinara 18 ...in White Cream Sauce 19 ...add Grilled Chicken 3  
 Pesto Primavera 19 ...w/ Homemade Meatballs 22  
 Gnocchi w/ Sun-Dried Tomatoes & Cream Sauce 21  
 Spinach, Beef & Cheese-filled Ravioli with Homemade Meatballs 21  
 Pasta with Bolognese or Marinara 16 ...w/ Homemade Meatballs 19  
 Italian Sausage w/Bell Pepper & Onion in a Spicy Marinara Sauce w/ Penne Pasta 19  
 Sautéed Sausage in Garlic Bolognese w/ Penne Pasta 19  
 Half Pasta in Pesto or Cream Sauce & Half Vegetables 16  
 Pasta al Pesto 16 ...topped w/ Grilled Chicken 19  
*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 23  
Sautéed Chicken Parmigiana 22  
Petrale Sole Piccata Sautéed in White Wine, Lemon & Capers 25  
14 Oz. Grilled USDA Choice All Natural Rib Eye Steak Topped w/ Sautéed Mushrooms 29  
Rocco's Traditional Garlic Rosemary Roast Pork w/ Au Jus 21  
Eggplant Parmigiana Sautéed in Marinara & Melted Provolone 20  
Hand-Made Choice Ground Round Hamburger Steak Smothered w/ Grilled Onions 19  
Rocco's House Marinated Grilled Chicken Breast 18  
*Substitute Ravioli or Gnocchi, 3 Substitute Pesto Sauce or White Cream Sauce, 2*  
Entrees are Served w/ Choice of Pasta, Vegetables or French Fries

## ROCCO'S LOCAL FAVORITES

- Chicken Marsala w/side of Pasta Pesto 24  
Sautéed Prawns Gamberoni over Linguine 24  
Grilled Petrale Sole w/ Fresh Grilled Vegetables 25  
Sautéed Chicken Piccata Served w/side of Pasta Bolognese 23  
Linguine and Clams in White Cream Sauce 23  
Grilled Polenta topped w/ Cheese & Marinara w/ Sautéed Vegetables in Pesto Sauce 18  
USDA Choice Thick Center Cut Cross Rib Roast Beef w/ Fresh Sautéed Spinach 24  
12 oz. Grilled Rib Eye Steak Sandwich w/caramelized onions & Blue Cheese w/ Fries 20  
Four Season Penne w/ Sun-Dried Tomatoes, Basil & Grilled Chicken 21

## SANDWICHES

- Hand-Carved Garlic Rosemary Roast Pork w/Au Jus 17  
Italian Sausage w/ Grilled Peppers & Onions 15.5  
Hot French Dip Hand-Carved Roast Beef w/ Melted Provolone 18  
3/4 lb. Hand-Made Choice Ground Round Hamburger 16.5  
"Rocco" Cheeseburger ~ Danish Blue, Provolone, or Sharp Cheddar 17  
Garden Veggie Burger on Wheat w/lettuce, tomato, onion 14.5 ...w/ Cheese 15.5  
Cut to order Grilled Eggplant w/ Provolone, Fresh Basil, Tomato & Marinara 15.5  
Marinated Grilled Chicken Breast 15 ...w/ Sharp Cheddar Cheese 15.5  
Grilled Filet of Sole Sandwich on Wheat w/ Avocado, Tomato & Tartar Sauce 19  
Homemade Meatball Sandwich w/ Provolone & Parmesan Cheese 16.5

*Add Grilled Mushrooms or Onions, 1.5 Add Bacon, 3 Add Avocado, 2*  
*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 at the age of 25 (1990) 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, aunt and uncle ALL worked at the Italian-American Social Club spanning three 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 KQED's "Check Please" and ABC 7's previous "View from the Bay" also, national tv in June 2009 on The Food Network Channel's "Diners, Drive-ins & Dives", and also selected Rocco's in 2016 for their show "Best Italian". Rocco's is proud to be part of three generations spanning 80 years. Over the years we have amassed a large collection of photos and other San Francisco memorabilia. Enjoy ... and MANGIA!!

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