

# CARBONARA

RESTAURANT

## SIGNATURE LIBATIONS

### ROCCO'S OLD FASHIONED

Bulliet rye, amaretto, bitters and brown sugar over ice with orange peel 10

### NONNA AURORA'S NEGRONI

Tanqueray gin, Campari and sweet vermouth over ice with lemon zest 10

### MULO ITALIANO

Kettle One vodka, amaretto, ginger beer, lime and fresh mint 10

### PROSECCO SPRITZ

Da Luca prosecco and Aperol over ice with fresh citrus 12

## TO SHARE

### MOZZARELLA CARBONARA

Tomato, fresh basil and lightly breaded buffalo mozzarella, served on a bed of fresh arugula and finished with a balsamic glaze 10

### CAPRESE

Juicy tomatoes, fresh buffalo mozzarella, olive oil and basil 10

### HOUSEMADE CRAB CAKES

With craft jalapeño orange marmalade 14

### BRUSCHETTA

Fresh tomatoes, basil, garlic and olive oil served with housemade crostini 8

### CITRUS MARINATED JUMBO SHRIMP

Fresh arugula salad 14

### CRISPY CALAMARI

House special marinara 12

### GOAT CHEESE STUFFED ARTICHOKE HEARTS

Spinach, sundried tomatoes and pine nuts 12

### LAST NAME OYSTERS

Baked and topped with spinach, bacon and creamy Carbonara sauce 14

## GARDEN FRESH

### TONY'S SALAD

Baby arugula, roma tomatoes, red onion, capers and roasted peppers with extra virgin olive oil 10

### CLASSIC CAESAR

Topped with boiled egg and anchovies 10

### WARM SPINACH SALAD

Finished with pancetta, boiled eggs, tomato and balsamic 10

### ROASTED BEETS

Goat cheese and a fresh cranberry vinaigrette 12

### GARDEN FRESH

Mixed local greens with choice of housemade dressing 7

## ZUPPA FRESCA

### CHEF'S DAILY CHOICE

Seasonally fresh ingredients help make Chef Rocco's daily decision 7

### PASTA FAGIOLI

An Italian staple, rumored to cure whatever ails you 10

### STRACCIATELLA

Classic Italian "egg drop" soup with fresh spinach 7

## CREAMY RISOTTO

### TOSCANO

Grilled chicken, Italian sausage, filet mignon and sundried tomatoes 22

### FUNGHI

Porcini, button mushrooms and arugula in a creamy truffle sauce 19

## HOUSEMADE PASTAS

### THE JAMES

Gnocchi, sliced prime filet and spinach tossed in alfredo sauce 25

### CALIFORNIAN FETTUCCINE

Chicken, artichokes, sundried tomatoes & arugula in a light cream sauce 18

### PARPARDELLE BOLOGNESE

Nonna Aurora's housemade bolognese and mozzarella 16

### TAGLIOLINE

Tomato, fresh spinach, sundried tomatoes, garlic, olive oil & goat cheese 17

### SPAGHETTI CARBONARA

Pancetta, parmesan, egg yolk and a hint of cream on a bed of spaghetti 19

### CLASSIC LASAGNA

Nonna Aurora's famous bolognese sauce and fresh mozzarella 16

### VEGETARIAN LASAGNA

Pumpkin, spinach, caramelized onion, tomato and parmesan 16

### CAPELLINI PUTANESCA

Angel hair with tomatoes, capers, olives, anchovies, pomodoro sauce 16

### LINGUINE CON VONGOLE

Wide linguine with clams. Available with red or white sauce 19

### PENNE ALLA VODKA

Vodka, tomato cream sauce and fresh arugula 16

## WILD-CAUGHT FISH

### SURF & SURF

Pan-seared wild salmon, topped with jumbo prawns. Fresh spinach, chopped roma tomatoes and served in a lobster cream sauce 30

### DAILY CATCH

Fresh ingredients inspire chef Rocco's daily preparation. Ask your server about today's creation Market

### MISTO MARE

Shrimp, calamari, scallops and clams tossed with spaghetti and served in a red or white seafood broth 22

### SEAFOOD RISOTTO

Clams, scallops, calamari, and shrimp with a light tomato sauce 25

## AGED STEAKS, CHOPS & POULTRY

### BONE-IN RIBEYE

Aged a minimum 21 days, hand cut, tender prime ribeye. Seasoned and grilled to perfection & finished with a red wine glaze 16oz 40 | 24oz 49

### PRIME FILET

Grilled Napa style and finished with a pinot noir reduction 32

### FILETO CARBONARA

Grilled 8oz prime filet smothered in our house-made Carbonara sauce 34

### DEL MAR SURF AND TURF

Grilled 8oz prime filet topped with sauteed jumbo prawns 38

### CHICKEN MARSALA

Sauteed with mushrooms and marsala wine sauce 20

### THE "DON" 1/2LB PRIME ANGUS STEAKHOUSE BURGER

Carbonara sauce, tomato, arugula, housemade rosemary foccacia 15

### ROCCO'S BONE-IN PORK CHOP

Panko crusted, fresh arugula & lemon-honey mustard sauce 23

### CHICKEN PICCATA

Sauteed and served in a lemon caper sauce 20

### ONE-ELEVEN BONE-IN PORK CHOP

Stuffed with shallots, pancetta, goat cheese and spinach 25

### GRILLED LAMB ROSMARINO Half Rack 28 Full Rack 48

Grilled rack of lamb, fresh rosemary served with a garlic and olive oil aioli