

rocca

aperitivi

tradizionale

campari or **aperol** 6.75
rosso antico 6.25 **spritz** or **negrone** 8.55

spumante

prosecco, kir, mimosa or bellini 150ml 7.50
with our prosecco asolo

olives 1.50

granaio mixed home baked breads with olive oil
& balsamic vinegar 2.95

aubergine parmigiana with mozzarella & tomato 5.85

mussels alla panna chilli, cream, shallot onions
& white wine sauce 7.95

calamari crispy squid with aioli 7.35

gamberoni king prawns spicy n'duja sauce & sourdough 7.95

bruschetta classica garlic & parsley 3.95

bruschetta pomodoro 4.95

arancini saffron and parmesan rice balls
with veg & mozzarella 5.95

burrata (n) with pesto dressing & grilled sourdough 7.75

caprese buffalo mozzarella, fresh tomato,
olives & sourdough 6.75/10.85

soup of the day please ask the waiter 4.95

tuna and ricotta fritter with capers, anchovies
served with aioli sauce and vegetable 7.25

please ask about our specials of the day

pizza

margherita mozzarella, tomato, basil 7.10
with buffalo mozzarella +2.00

provenzale anchovies, onion, mozzarella, tomato, olives 8.45

funghi field and wild mushrooms, tomato,
garlic, mozzarella 8.95

contadina mozzarella, tomato, grilled aubergine & courgettes,
piquillo peppers and olives 9.85

prosciutto dry cured ham, mozzarella, tomato,
rocket, parmesan 9.95

regina cooked ham, mushrooms, tomato, mozzarella, olives 9.15

americana pepperoni, mozzarella, tomato 9.85
add jalapenos +1.45

sarda sardines, spinach, peppers, olives, garlic,
chillies, tomato, parmesan (no mozzarella) 9.95

piccante hot 'nduja', peppers, jalapenos,
mozzarella, tomato 9.85

pizza romana mozzarella, spinach, pork salsiccia,
chillies, garlic, parmesan & olives (no tomato sauce) 9.95

cinque formaggi five italian cheeses & tomato 8.95

gluten free pizza base is available

salad

gorgonzola and beetroot (n) with roasted walnuts,
salad leaves, chives and balsamic honey glaze 10.95

pollo poached chicken, roasted beetroot, french beans,
shallots onions, salad leaves, chives with yoghurt mayo
dressing and parmesan cheese 10.95

spelt (n) with roasted beetroot, red onions,
sweet potatoes, peppers and pesto sauce 10.75

niçoise white bonito tuna, free rang egg, anchovies,
french beans, potatoes, tomatoes, capers,
olives & salad leaves 10.95

pasta

rigatoni al pomodoro with fresh basil 7.10

linguine allo pesto genovese (n) with our home-made basil pesto 7.95

rigatoni gorgonzola & radicchio with parmesan & cream sauce 8.45

tagliatelle bolognese 9.25

spaghetti carbonara guanciale, clarence's court eggs,
parmesan 9.50

tortelloni with lobster, prawn & crab meat
served with butter, sage & capers 11.75

linguine al scoglio prawns, mussels, clams, squid
& a touch of chilli 12.50

lasagna al forno beef ragù, home-made 9.75

cannelloni with ricotta & spinach 9.55

ravioli all'ossobuco beef shank filling 10.95

risotto porcini and mix mushrooms with garlic
& grana padano cheese 11.75

gluten free pasta is available

carne e pesce

galletto al mattone marinated grilled spatchcock chicken
with chips & salad 14.25

agnello ai funghi grilled lamb steak with mushrooms sauce
served with french beans and potatoes 17.95

bistecca al pepe verde grilled sirloin steak with green
peppercorn sauce served with roasted seasonal vegetables 18.45

branzino puttanesca grilled seabass with capers, anchovies,
olives, garlic and tomato sauce, served with parsley
potatoes & broccoli 16.95

sides

house leaf salad 4.55

roasted vegetables 4.75

rocket & parmesan 4.75

chips 3.95

(n) contains nuts - traces may be found in other dishes. allergen details available on request.
An optional 12.5% service charge will be applied to the bill.

visit www.roccarestaurants.com

wine please...because no great story starts with a salad

vino

ogni giorno

bianco

| | | |
|--------------|------------|---------------------------|
| della casa | 125ml 3.70 | 75cl bottle 20.75 12% abv |
| pecorino igt | 4.15 | 23.50 13% |
| pinot grigio | 4.95 | 25.25 13% |

rosso

| | | |
|--------------|------------|---------------------------|
| della casa | 125ml 3.70 | 75cl bottle 20.75 13% abv |
| nero d'avola | 4.70 | 24.50 13% |
| chianti | 5.20 | 26.25 12.5% |

biologico

trebbiano, abruzzo, "cirelli" 75cl bottle 24.25
light and refreshing 12% abv

montepulciano, abruzzo, "cirelli" 75cl bottle 24.25
medium to full bodied, ripe berry fruit 13% abv

ottimo

vernaccia s.gimignano, tuscan, " monte oliveto " 75cl bottle 25.25
crisp, fruity & smooth finish 13% abv

valpolicella 75cl bottle 26.50
soft tannin, which enhance its structure, delicate & characteristic bouquet 12% abv

frascati 75cl bottle 26.25
dry, elegant and fruity 12% abv

rosso molise doc riserva 75cl bottle 27.50
fruity but fresh, soft tannin, stays on the palate 13% abv

vermentino, tuscan, "rocca di montemassi" 75cl bottle 28.50
refreshing with citrus hints & almond notes 13% abv

nero di troia, puglia, igt 75cl bottle 28.50
elegant, fruity & determined taste of tannin 13% abv

gavi di gavi 75cl bottle 30.25
fresh, dry, pleasant, full flavour & long lasting 12.5% abv

rosé

bardolino 125ml 4.55 75cl bottle 25.00
dry, crisp, blackberries, blueberries & creamy after taste 12% abv

spumante

prosecco asolo 75cl bottle 28.75
lightly dry, fruity & hint of almond 11% abv

pinot grigio blush, "via nova" 125ml 4.95 75cl bottle 27.00
light, dry & crisp 12.5% abv

bevande

| | | |
|---|-----------------|------|
| moretti beer | abv 4.6% 330ml | 4.00 |
| moretti zero | abv 0.05% 330ml | 4.00 |
| coca-cola, coke zero, diet coke | 330ml | 3.10 |
| sprite no added sugar, fanta | 330ml | 3.10 |
| acqua minerale | 500ml | 3.00 |
| freshly pressed orange juice or apple juice | | 3.00 |

spirits

whisky, gin, vodka, cognac, liqueurs 25ml 4.20

digestivi

limoncello, sambuca, amaro, fernet branca, strega, amaretto, frangelico, cynar 25ml 4.20

brandy

vecchia romagna nera or stock 84 25ml 4.20

for our selection of **grappa** and **acquavite** please ask