

rocca

aperitivi

tradizionale

campari or aperol 6.00
rosso antico 5.75 spritz or negroni 7.95

spumante

prosecco, kir or bellini 150ml 7.00
with our prosecco doc cuvée 1821 brut

antipasti

bruschetta al pomodoro 4.65 with added tuna 5.35

burrata (n) either 'natural' or 'smoked', with pesto dressing & grilled sourdough 6.95

salt-cod fritters aioli & pappa 5.85

arancini rice balls with vegetables & mozzarella 5.95

aubergine parmigiana with mozzarella & tomato 5.75

caprese buffalo mozzarella, tomatoes, olives 6.65 / 10.15

panzanella a salad with tomatoes, cucumber, red onion, celery, bocconcino and sourdough 5.95 / 9.95

minestrone with spelt and chickpeas 4.75

vegetali arrostiti roasted peppers, aubergine & onion, smoked burrata and basil 6.65

octopus with peppers, potato & chives 6.25

mussels alla marinara chilli, tomato sauce 7.10

veal liver pâté toasted sourdough & butter 6.00

calamari crisp squid rings, aioli 6.95

king prawns spicy "nduja" sauce, sourdough 7.95

sharing platter (for two) cured meats, served with pizza bread 10.65

pizza

margherita mozzarella, tomato, basil 6.70

provenzale onion, anchovies, olives, mozzarella 7.85

funghi field & wild mushrooms, garlic, mozzarella 8.35

romana (no tomato) sausage meat, mozzarella, kale, red chilli, olives, garlic 9.15

calabrese (n) aubergine & courgette, mozzarella, olives, capers & pine kernels 8.95

regina cooked ham, mushrooms, mozzarella, olives 8.95

prosciutto dry cured ham, mozzarella, rocket, parmesan 9.75

americana pepperoni, tomato, mozzarella 9.15

sarda sardines, baby spinach, piquillo peppers, olives, garlic, chillies, tomato, parmesan (no mozzarella) 8.85

piccante piquillo peppers, hot n'duja, jalapenos 9.55

we make our pizza dough with organic stone-milled wheat from dorset

insalata e altro

spelt (n) with summer vegetables, chickpeas, bocconcini, red onion, cherry tomatoes 9.45

bacon and goat's cheese (n) peppers, french beans, tomato, pine nuts, onions, paprika 10.65

pollo (n) chicken, tomatoes, grilled courgette, onion, peppers, sultanas, rocket & spinach 10.45

niçoise white bonito tuna, free-range egg, anchovies, french beans, mixed leaves, capers, dressing 10.95

pasta e risotto

spaghetti a.o.p garlic, oil & red chilli 6.95

tagliatelle bolognese 8.95

linguine genovese (n) with basil pesto 8.00

casarecce 'b&w' aubergine & courgette, mozzarella, tomatoes and pecorino 9.50

scialatielli with tuna, onion, olives, capers, ginger, garlic, a touch of chilli 9.95

carbonara guanciale, clarence court egg yolks, parmesan 9.35

spaghetti vongole clams, white wine, bottarga, touch of chilli 9.90

lasagna al forno beef ragù, home made 9.25

ravioli smoked burrata and aubergine filling, butter & sage sauce 10.50

risotto alla pescatora prawns, mussels, clams, squid, saffron pistils, touch of chilli 10.95

all our pasta and sauces are made in-house daily by our chefs

carne e pesce

calves' liver onion, bacon, spinach, cherry toms 15.45

galletto grilled spring chicken, salad & chips 14.15

cod fillet 'on the griddle' with panzanella salad 16.45

lamb leg steak, griddle'd 'on the bone', pan-fried potatoes, red wine sauce 16.80

beefsteak sirloin (200grs), grilled, with salad and chips 17.95

sides

house leaf salad 4.75 verdura 4.25
rocket & parmesan 4.65 chips 3.65

(n) contains nuts - traces may be found in other dishes. allergen details available on request.
no service charge added, except a discretionary 10% for parties of 8 or more. all gratuities go directly to our staff.

visit www.roccarestaurants.com

vino

ogni giorno

bianco

della casa	125ml 3.30	75cl bottle 17.75	11% abv
soave	3.70	19.95	12%
insolia	4.15	22.75	12.5%
pinot grigio	4.35	22.45	13%

rosso

della casa	125ml 3.30	75cl bottle 17.75	11.5% abv
primitivo	3.75	20.15	13%
valpolicella	4.65	24.45	12%
chianti	4.75	24.75	13.5%

biologico

trebbiano, abruzzo, "cirelli" 75cl bottle 22.75

light and refreshing 12% abv

pair with fish and salads

grillo, sicily, "serramarrocco" 75cl bottle 24.65

dry yet light & fruity, with a hint of peach and fresh herbs 13.5 abv

lovely on its own, best with white meat, seafood & salads

montepulciano, abruzzo, "cirelli" 75cl bottle 22.75

medium to full bodied, ripe berry fruit 13% abv

ideal with pizza and pasta, red meats too

nero di troia, puglia, "biancardi" 75cl bottle 24.50

soft & full, elegant and very pleasant 12.5% abv

an all rounder, pizza & pasta perfect

ottimo

bellone, lazio, "casale del giglio" 75cl bottle 25.95

ripe tropical fruit, ample, lingering 13.5% abv

love it solo, best with fish - scialatielli

vernaccia s.gimignano, tuscan, "monte oliveto" 75cl bottle 26.60

crisp, fruity, smooth finish 13% abv

like it with fish/veg dishes - spelt / niçoise

pinot bianco, friuli, "tenuta ca' bolani" 75cl bottle 27.00

dry, clean, persistent 13% abv

a true all rounder - cured meats / panzanella

fiano, puglia - salento, "masseria altemura" 75cl bottle 28.00

fresh, lightly rich & mellow 13% abv

pair with seafood - octopus / our maccheroni

vermentino, tuscan, "rocca di montemassi" 75cl bottle 28.50

refreshing and elegant 12.5% abv

try with crustacea or chicken - risotto / pollo

gavi di gavi, piemonte, "la minaia" 75cl bottle 29.25

fresh, full flavour, long lasting 12.5% abv

fish, white meat, salad - cod / galletto / spelt

bardolino, a corvina & rondinella blend by "zonin" 75cl bottle 25.50

medium-dry, fresh & fruity aftertaste 12.5% abv

Any dish with tomato or cheese - margherita

cesanese, lazio, "casale del giglio" 75cl bottle 25.95

ripe fruit & velvet smooth 13% abv

ideal with pizza and pasta - romana / ravioli

dolcetto, piemonte, "castello del poggio" 75cl bottle 27.85

dry but with a fresh appeal 12.5% abv

with any red-meat ragù - tagliatelli / lasagna

negroamaro, puglia, "masseria altemura" 75cl bottle 28.65

full, intense and very pleasant 13% abv

excellent with grilled or spicy meat - lamb

refosco, friuli aquileia, "tenuta ca' bolani" 75cl bottle 29.65

fruity, agreeable, versatile 13% abv

a pleaser throughout any meal - carbonara

s.giovese 'sassabruna', tuscan, 'montemassi' 75cl bottle 32.00

a full-bodied, rich & persistent fine wine 14% abv

favours beef & lamb - steaks / gorgonzola

rosé

nero d'avola/syrah doc, sicilia, "planeta"

125ml 4.85 75cl bottle 26.95

easy, friendly, scent of strawberries 12% abv

pinot grigio blush, veneto, "via nova"

125ml 4.65 75cl bottle 24.95

light, dry, crisp 12% abv

spumante

prosecco doc cuvée 1821 brut "zonin"

75cl bottle 27.50

lightly dry, fruity, hint of almond

negroamaro rosé brut, puglia, "masseria altemura"

75cl bottle 27.50

dry & crisp, berries & cherries, creamy after taste

bevande

moretti beer abv 4.6% 330ml

3.85

coca-cola, fanta 330ml

2.95

acqua minerale 500ml

2.85

freshly pressed orange juice or apple juice

2.85

all prices include vat

a glass of **pojer e sandri's merlino** 50ml 4.85

spirits

whisky, gin, vodka, cognac, liqueurs 25ml 4.00

digestivi

amaro, fernet branca, strega, amaretto, frangelico, cynar, limoncello, branca mentha, sambuca 25ml 4.00

brandy

vecchia romagna nera or stock 84 25ml 4.00

pojer e sandri 'divino' 25ml 4.60 50ml 8.95

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