

# rocca

DI PAPA

## APERITIVI SPUMANTE

**Prosecco** 150ml **Bellini** 150ml **Kir** 150ml 5.00

All of the above with our fine Brut Ruggeri Prosecco

## PANE e ANTIPASTI

- Granaio** homemade breads served with fruity olive oil 2.35 **Bruschetta** classica 2.65 al pomodoro 3.40  
**Pâté di Fegato** calf's liver, prosciutto crudo, marsala, with toasted foccacia 4.75 **Mussels alla Marinara** tomato, garlic and chilli 6.25  
**Panzerotti** pastries filled with salsiccia and ricotta 4.65 **Arancini** rice balls with beef ragu, mozzarella, parmesan 4.65  
**Gamberoni** king prawns with garlic, n'duja, parsley and chilli sauce, with a slice of our sourdough bread 6.50  
**Calamari** crisp squid rings in a light breadcrumb and parsley coat, with our tartare mayonnaise 5.25  
**Saor alla Veneziana** marinated blue fish, with red onions, sultanas and pine nuts 4.95  
**Zuppa** homemade soup tomato 4.25 pumpkin 4.45

## INSALATA

- Bufala** organic ricotta & mozzarella, tomatoes, olives and fresh basil 5.65 / 8.85  
**Pollo** roast chicken, grilled sweet peppers, sultanas, rocket and spinach leaves, croutons and lemon dressing 8.75  
**Spinaci** spinach leaves, avocado, pancetta, croutons and rocca house dressing 7.90  
**Nizzarda** white bonito tuna, free-range egg, anchovies, beans, mixed leaves, capers, olives, and lemon dressing 8.85

## PIZZA

*Our oven at Dulwich is fired with wood thinnings logged by the Forestry Commission*

- L'Originale** tomato, garlic, oregano, fresh basil (no cheese) 4.50 **Margherita** mozzarella, tomato and basil 5.40  
**Funghi** mixed mushrooms, garlic and mozzarella 6.95 **Americana** tomato, pepperoni and mozzarella 7.65  
**Parma** rocket, cured ham and parmesan 8.15 **Piccante** (very hot), Calabrian n'duja, jalapeno and sweet peppers 8.15  
**Iberica** organic chorizo and Iberian black pudding, mozzarella 7.95 **Regina** smoked ham and mushrooms 7.65  
**Vivaldi** artichoke, ham, mushrooms, capers, anchovy and olives 8.05 **Cinque Formaggi** with five Italian cheeses 7.30  
**Bianca** (no tomato) sprouting broccoli, lucanica sausage, ricotta, mozzarella 7.85

*We make our pizza dough with organic stone-milled wheat from Dorset. We use mozzarella from the Alham Wood organic farm*

## PASTA E RISOTTO

- Aglio e Olio** garlic, olive oil and chilli 5.30 **Rigatoni** pesto, ricotta and tomato 6.15  
**Spaghetti Carbonara** pancetta, free-range egg, parmesan 7.70 **Fettuccine** smoked ham, mushrooms, bechamel 8.10  
**Bucatini Amatriciana** tomato, guanciale and pecorino cheese 7.95 **Pesto Genovese** (N) our own pesto 7.10  
**Spaghetti Bolognese** home-made Italian classic 7.25 **Pescatore** fresh clams, wild mussels, a touch of chilli 9.30  
**Ravioli all'Ossobucco** veal shank filling, with a meat stock reduction 8.50 **Tortellini** seasonal mushrooms, sage and butter sauce 7.90  
**Lasagne** made in house with our ragu 7.90 **Cannelloni** home-made with spinach and ricotta 7.90  
**Risotto** with seasonal mushrooms, parmesan 8.25 with salsiccia lucanica 8.50

## CARNE E PESCE

- Branzino** sea bass, filleted and grilled, seasonal vegetables, sweet and sour red pepper sauce 14.75  
**Agnello** lamb fillet, red wine sauce, buttered new potatoes and spinach 15.90  
**Bistecca** 21 day aged sirloin steak served with chipped potatoes and spinach 16.95  
**Pollo "Saltimrocca"** chicken breast with pesto stuffing, wrapped in parma ham, oven roasted, with a tomato and caper sauce 12.75  
**Ascé alla Napoletana** (N) chopped buffalo meat, mozzarella, salad leaves and chips 10.00  
**Ossobucco Milanese** shin of veal with marrowbone, roasted vegetable sauce, saffron risotto 16.95  
**Fegato** buffalo calf's liver, pan fried, marsala sauce, potatoes with sweet and sour red onions 14.65

## CONTORNI

- Insalata** house leaf salad 3.25 **Rucola e Parmigiano** rocket and parmesan 3.75 **Patate** rosemary potatoes 3.00  
**Patate Fritte** chips 3.00 **Verdure** seasonal vegetables 3.00 **Broccoletti** spicy sprouting broccoli 3.00

(N) Contains nuts or nut oils; all other products do not contain nuts as an ingredient, however, there is always a possibility that traces of nuts may be found in any of our products.

All prices include VAT

We do not operate a service charge but will add an optional 10% to parties of 8 or more; this is payable entirely at your discretion. All gratuities go directly to our staff

visit [www.roccarestaurants.com](http://www.roccarestaurants.com)

# VINO

## BIANCO

**Insolia/Chardonnay** 175ml 4.00 250ml 5.25 75cl Bottle 14.75  
Peach and grapefruit on the nose, fresh and fruity on the palate

**Borgo San Leo** 175ml 3.75 250ml 4.75 75cl Bottle 13.00  
Fresh and fruity, floral, clean and crisp

**Vermentino, Rocca di Montemassi, Maremma** 75cl Bottle 22.75  
Luscious and fresh, citrus hints and almond notes

**Sauvignon, Cervignano del Friuli** 175ml 5.25 250ml 7.00 75cl Bottle 20.50  
Fresh, fruity, intense

**Fiano, Salento** 75cl Bottle 21.75  
Rich and mellow, taste of peaches and apricots

**Gavi di Gavi, Piemonte** 75cl Bottle 24.00  
Delicate, fragrant with green fruit

**Cortese Organic** 175ml 5.50 250ml 7.25 75cl Bottle 21.00  
Gooseberries, hint of cinnamon, rich and velvety on the palate

**Chardonnay, Aquileia** 175ml 5.25 250ml 6.75 75cl Bottle 19.75  
Slightly tart, with a green apple finish

**Verdicchio Classico, Marche** 75cl Bottle 15.75  
Dry and soft, citrus rind and hazelnut aftertaste

**Pinot Grigio IGT delle Venezie** 175ml 4.50 250ml 6.00 75cl Bottle 17.50  
Elegant, soft, very fresh, hints of peach and honey

## ROSÉ

**Planeta, Sicilia** 175ml 5.50 250ml 7.25 75cl Bottle 21.50  
Smooth, light, scents of pomegranates and strawberries

**Pinot Grigio Blush, Via Nova** 175ml 4.50 250ml 6.00 75cl Bottle 17.50  
Light, dry, crisp, zingy citrus and red berry flavours

## ROSSO

**Primitivo, La Boheme, Salento** 175ml 4.00 250ml 5.25 75cl Bottle 14.75  
Easy on the nose and palate, rich and plummy in flavour

**Sospiro, Rosso Veronese, Valpantena** 175ml 3.75 250ml 4.75 75cl Bottle 13.00  
Young, fresh, medium body

**Pinot Nero, Colterenzo, Alto Adige** 75cl Bottle 23.25  
Fresh, smooth, fruity nose, a hint of redcurrants

**Valpolicella, Veneto** 175ml 5.00 250ml 6.50 75cl Bottle 18.75  
Ripe, succulent red cherry and plummy flavours

**Sangiovese, Rocca di Montemassi, Maremma** 75cl Bottle 24.00  
Intense, full flavoured, festive, scents of violets and wild berries, a treat!

**Montepulciano, Abruzzi** 175ml 4.25 250ml 5.50 75cl Bottle 15.75  
Dry, medium body, tones of ripe, plummy fruit

**Nero D'Avola, Sicilia** 75cl Bottle 17.25  
Dry, well-rounded, intense spicy scents

**Salice Salentino Riserva, Puglia** 75cl Bottle 19.25  
Robust, rustic, balanced with moderate acidity and smoky oak

**Dolcetto Organic** 175ml 5.50 250ml 7.25 75cl Bottle 21.00  
Plummy, pleasantly dry, hint of orange and chocolate, one for the autumn

**Chianti Classico DOCG, Monte Majone** 175ml 5.50 250ml 7.50 75cl Bottle 21.75  
Ruby red 100% Sangiovese, elegant, delicate, velvety texture

## SPUMANTE

**Prosecco Brut Ruggeri** 22.75

**Phileo Pinot Rosé Brut** 24.25

## BEVANDE

**Peroni Nastro Azzurro** abv 5.1% 330ml 3.50

**Coca-Cola, Diet Coke, Sprite, Fanta** 330ml 2.25

**Acqua Minerale** 500ml 2.25

**Freshly pressed Orange Juice or Apple Juice** 2.25

**Digestivo** a selection of spirits and liqueurs 25ml 3.50

## Aperitivi

**Campari or Aperol** 4.00  
**Martini bianco rosso secco** 3.50

**Spritz or Negroni** 6.25

**Buon appetito!**

## Vino Rosso Speciale

**Chianti Classico Riserva  
Castello D'Albola 2004/05**

75cl Bottle 30.00

Wonderful fruit, big and complex that shows the beauty of the Sangiovese grape

**Amarone della Valpolicella  
Zonin 2006**

75cl Bottle 40.00

A majestic garnet red with scents of wild berries

**Brunello di Montalcino  
IL Poggione 2004**

75cl Bottle 40.00

An intense, ruby red with a stylish bouquet of small dark berry fruits

## Digestivi

**Amaro  
Fernet Branca  
Strega Amaretto  
Frangelico Cynar  
Mirto Limoncello  
Branca Mentha  
Sambuca**

25ml 3.50

**Buona digestione!**

## Acquavite

**Vecchia Romagna Nera  
Stock 84**

25ml 3.50

**A selection of grappa**