

rocca

aperitivi

tradizionale

aperol or campari 7.15

rosso antico 6.65 spritz or negroni 8.95

frizzante

prosecco, kir, mimosa or bellini 150ml 7.95
with our prosecco asolo

olives 2.40

granaio mixed home baked breads with olive oil
& balsamic vinegar 3.45

bruschetta pomodoro 5.55

bruschetta classica garlic & parsley 4.40

crostino goats cheese with vegetables dressed
in extra virgin olive oil 6.95

arancini vegetables, saffron, parmesan & mozzarella 6.85

aubergine parmigiana with mozzarella & tomato 6.40

minestrone 4.40

burrata with roasted tomato, grilled sourdough bread
dressed with basil infused oil 8.55

caprese buffalo mozzarella, fresh tomato,
olives & sourdough bread 7.95 / 11.95

mussels alla siciliana chillies, garlic, tomato sauce,
white wine & sourdough bread 8.75

gamberoni grilled king prawns with spicy n'duja sauce
& sourdough bread 8.45

calamari fritti crispy squid with aioli sauce 7.95

please ask about our specials of the day

pizza

margherita mozzarella, tomato & basil 7.95
with buffalo mozzarella +2.95

provenzale anchovies, onions, mozzarella, parmesan cheese,
tomato & olives 10.85 with tuna +2.95

funghi mixed & wild mushrooms, tomato,
garlic & mozzarella 9.65

contadina mozzarella, tomato, aubergines, courgettes,
peppers & olives 10.75

prosciutto dry cured ham, mozzarella, tomato,
rocket & parmesan 10.95

regina cooked ham, mushrooms, tomato,
mozzarella & olives 10.25

americana pepperoni, mozzarella & tomato 10.95
add jalapenos +1.95

sarda sardines, spinach, peppers, olives, garlic,
chilli, tomato & parmesan (no mozzarella) 11.25

piccante n'duja, peppers, jalapenos,
mozzarella & tomato 10.95

romana mozzarella, spinach, pork salsiccia, chilli, garlic,
parmesan & olives (no tomato sauce) 10.95

cinque formaggi five italian cheeses & tomato 9.95

gluten free pizza base (2.50) and vegan cheese are available

insalata

pollo poached chicken, golden beetroot, french beans,
shallots, mixed salad, chives with yoghurt mayo
dressing and parmesan cheese 11.95

goats cheese & bacon (n) mixed salad, shallots,
pumpkin seeds, french beans, tomatoes, paprika
and dressed with balsamic vinegar & honey 11.95

niçoise white bonito tuna, free range egg, anchovies,
french beans, potatoes, tomatoes, capers, olives
& mixed salad 11.95

pasta

rigatoni al pomodoro tomato sauce & sundried tomato
with fresh basil 7.95

linguine al pesto (n) with our home-made basil pesto
topped with pistachios 9.25

radiatori gorgonzola & radicchio with parmesan & cream sauce 9.65

tagliatelle bolognese 10.45

spaghetti carbonara guanciale, clarence court egg
& parmesan 10.45

tortelloni with lobster, prawn, courgettes served with butter,
sage & caper sauce 13.95

fettuccine salmone with smoked salmon, garlic, green peas
& cream sauce with touch of pickled lemon 13.95

linguine allo scoglio king prawns, mussels, clams, squid, celery,
white wine, parsley, garlic, bisque & a touch of chilli 13.25

ravioli burrata filled with mushroom, burrata,
served with butter & parmesan 12.45

cannelloni with ricotta & spinach 10.45

lasagna al forno beef ragù 10.65

ravioli all'ossobuco beef shank filling 12.95

risotto porcini mushrooms, garlic & parmesan 12.95
add pork salsiccia 1.95

gluten free pasta is available (1.50)

carne e pesce

galletto al mattone marinated grilled spatchcock chicken
with chips & salad 15.95

agnello ai funghi grilled lamb steak with mushroom sauce
served with french beans & potatoes 19.45

bistecca al pepe verde grilled sirloin steak with green
peppercorn sauce served with roasted seasonal vegetables 19.45

branzino puttanesca grilled seabass with capers, anchovies,
olives, garlic, tomato sauce, served with potatoes & broccoli 19.95

contorni

mixed salad 5.15 roasted vegetables 5.65 rocket & parmesan 5.65

chips 4.45 tomato & onion salad 4.95

potatoes or sautéed french beans or broccoli 4.95

(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 3.90	75cl bottle 22.75 12% abv
pecorino igt	4.40	25.50 13%
pinot grigio	5.25	27.25 13%
frascati	5.35	28.25 12%

rosso

della casa	125ml 3.90	75cl bottle 22.75 13% abv
nero d'avola	5.00	26.50 13%
valpolicella	5.40	28.50 12%
chianti	5.50	29.85 12.5%

ottimo

trebbiano "cirelli" 75cl bottle 26.75 biologico
light and refreshing 12% abv

fiano terre, sicily igt. 75cl bottle 28.50
crisp, fresh, harmonious on the palate
& flavoured bouquet 13.5 abv

grillo della mora, sicily 75cl bottle 28.50
delicate, elegant, with white peach
& yellow melon aroma 13%abv

vermentino puglia igt 75cl bottle 30.50
refreshing with citrus hints & almond notes 12.5% abv

gavi di gavi 75cl bottle 32.25
fresh, dry, pleasant, full flavour & long lasting 12.5% abv

montepulciano "cirelli" 75cl bottle 26.75 biologico
medium to full bodied, ripe berry fruit 13% abv

susumaniello salento, puglia, igt 75cl bottle 28.75
full bodied, fruity, elegant & leave spicy
notes of liquorice 14.5%abv

nero di troia, puglia, igt 75cl bottle 29.00
elegant, fruity & determined taste of tannin 13% abv

malvasia nero sale, puglia, igt 75cl bottle 29.25
robust taste, starts softly then balanced by its
freshness of plum & cherry

rosso molise doc riserva 75cl bottle 29.50
fruity but fresh, soft tannin, stays on the palate 13% abv

rosé

bardolino 125ml 4.80 75cl bottle 27.00
dry, crisp, blackberries, blueberries & creamy after taste 12% abv

pinot grigio blush, "via nova" 125ml 5.35 75cl bottle 29.00
light, dry & crisp 12.5% abv

spumante

prosecco asolo 75cl bottle 30.75 150ml 7.95
lightly dry, fruity & hints of almonds 11% abv

bevande

moretti beer abv 4.6% 330ml 4.45

moretti zero abv 0.05% 330ml 4.25

coca-cola, coke zero, diet coke 330ml 3.25

sprite no added sugar, fanta 330ml 3.25

acqua minerale 500ml 3.25

freshly pressed orange juice or apple juice 3.25

spirits

whisky, gin, vodka, liqueurs 25ml 4.55

digestivi

limoncello, sambuca, amaretto 25ml 4.55

amaro, fernet branca, strega, frangelico, cynar 25ml 5.25

brandy

cognac, vecchia romagna nera, stock 84 25ml 5.25

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

rocca

dolci

pecan caramel cheesecake (n)

torta della nonna (n) vanilla panna cotta

chocolate cake tiramisu

6.45

vin santo dei barbi

85ml 7.35 375ml bottle 27.05

gelato / sorbetto 5.25

affogato vanilla ice cream with a shot of hot espresso 6.55

recioto della valpolicella tesauo

85ml 7.35 500ml bottle 27.05

caffè

100% organic fairtrade arabica

cappuccino 3.55 espresso 2.75/3.45

latte 3.55 macchiato 2.95 corretto 4.95

flat white 3.45

tea & tisane - served by the pot

choose from our fine selection of loose leaf tea 3.15

(n) contains nuts. however there is a possibility
that traces may be found in other dishes.

all prices include vat

digestivi

amaro

fernet branca

cynar

frangelico

strega

branca menta

25ml 5.25 50ml 7.95

limoncello

sambuca

amaretto

25ml 4.55 50ml 7.95

spirits

whisky, gin, vodka & liqueurs

25ml 4.55 50ml 7.95

brandy

cognac, vecchia romagna nera, stock 84

25ml 5.25 50ml 7.95

pojer e sandri 'divino'

25ml 5.25 50ml 7.95

**a selection of grappa
and acquavite**

ask anyone of our team for the list

liqueur coffee 7.40



rocca

- contains milk
- contains soya
- contains gluten
- contains fish

- contains sulphites
- contains crustaceans & molluscs
- contains mustard
- contains sesame

- contains nuts
- contains eggs
- contains celery
- contains peanuts

antipasti

- olives v ve gf
- bruschetta classica v ve
- bruschetta pomodoro v ve
- arancini v
- burratina v
- caprese v
- soup of the day v
- granaio v ve
- parmigiana v
- crostino goats cheese v
- calamari v
- mussels alla siciliana v
- king prawns v

sides

- mixed salad v ve
- rocket & parmesan v
- tomato & onion salad v ve
- broccoli v ve
- sauted beans v ve
- french fries v ve
- roasted vegetables v ve

pizza

- margherita v
- provenzale v
- funghi v
- contadina v
- prosciutto v
- regina v
- americana v
- sarda v
- romana v
- cinque formaggi v
- piccante v

pasta

- rigatoni pomodoro v ve
- radiatori zola & radicchio v
- linguine genovese v
- fettuccine bolognese v
- spaghetti carbonara v
- linguine allo scoglio v
- fettuccine salmon v
- tortelloni lobster & crab v
- ravioli ossobuco v
- lasagna v
- cannelloni v
- ravioli funghi & burrata v
- risotto funghi v

grill

- galletto v
- seabass puttanesca v
- lamb steak mushrooms v
- sirloin pepe verde v

salads

- nizzarda v
- pollo salad v
- goat cheese & bacon v

dessert

- tiramisu v
- chocolate cake v
- panna cotta v
- torta della nonna v
- pistachio ice cream v
- ice cream v
- sorbets v ve
- affogato v
- pecan caramel cheesecake v