

rocca

aperitivi

tradizionale

campari or aperol 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 2.95

granaio mixed home baked breads with olive oil & balsamic vinegar 3.85

bruschetta pomodoro 6.10

bruschetta classica garlic & parsley 4.90

garlic bread pizza dough with garlic & oregano 5.25
with mozzarella 6.25

aubergine parmigiana with mozzarella & tomato 6.80

crostino goat cheese (n) with caramelised onions, walnuts, garlic, parsley dressed with balsamic vinegar & honey 7.65

soup of the day 4.75

arancini vegetables, saffron, parmesan & mozzarella 7.45

burrata with roasted tomato, grilled sourdough bread dressed with basil infused oil 8.95

caprese buffalo mozzarella, fresh tomato, olives & sourdough 8.15/12.65

mussels alla siciliana chillies, garlic, tomato sauce, white wine sauce & sourdough bread 8.95

gamberoni grilled king prawns with spicy n'duja sauce & sourdough bread 8.95

calamari fritti crispy squid with aioli dip 8.85

please ask about our specials of the day

pizza

our pizza dough and breads are made using wildfarmed flour

margherita mozzarella, tomato, basil 8.65
with buffalo mozzarella +2.95

provenzale mozzarella, anchovies, onions, tomato & olives 11.65 add tuna +2.95

sarda sardines, spinach, peppers, olives, garlic, chillies, tomato & parmesan (no mozzarella) 11.95

funghi mozzarella, mixed wild mushrooms, tomato & garlic 10.45

contadina mozzarella, tomato, aubergine, courgettes, peppers & olives 11.65

fiorentina mozzarella, spinach, olives, tomato, free-range egg, garlic & parmesan 11.75

prosciutto mozzarella, dry cured ham, tomato, rocket & parmesan 11.95

regina mozzarella, cooked ham, mushrooms, tomato, & olives 11.05

americana pepperoni, mozzarella & tomato 11.85
add jalapenos +1.95

pizza bianca mozzarella, parmesan, goat's cheese, caramelised onions & garlic (no tomato sauce) 11.95

piccante mozzarella, n'duja, peppers, jalapenos & tomato 11.85

pizza romana mozzarella, spinach, pork salsiccia, chillies, garlic, parmesan & olives (no tomato sauce) 11.65

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

insalate

pollo poached chicken, golden beetroot, french beans, shallot onions, mixed salad, chives with yoghurt mayo dressing & parmesan 12.65

goat's cheese & bacon mixed salad, caramelised onions, pumpkin seeds, french beans, tomatoes, paprika dressed with balsamic vinegar & honey 12.65

salmon salad grilled salmon, french beans, shallot onions, potatoes, tomatoes, capers, olives, salad leaves with creamy tuna dressing 14.45

niçoise white bonito tuna, free-range egg, anchovies, french beans, potatoes, tomatoes, capers, olives & mixed salad 12.65

pasta

rigatoni al pomodoro tomato sauce, sun-dried tomato with fresh basil 8.65

linguine al pesto (n) with our home-made basil pesto topped with pistachio 10.15

radiatori broccoli & guanciale with garlic, chillies & parmesan cheese 11.55

tagliatelle bolognese home-made beef ragu 11.25

spaghetti carbonara guanciale, clarence court eggs & parmesan 11.55

fettuccine salmone with fresh salmon, garlic, chilli, green peas & cream sauce with touch of pickled lemon 14.75

tortelloni filled with lobster, prawns, courgette served with sage, caper & butter sauce 14.75

linguine allo scoglio with mussels, clams, squid, prawns, garlic, chillies, white wine & a touch of home-made crab sauce 14.75

lasagna al forno home-made beef ragu 11.65

ravioli all'ossobuco beef shank filling 13.15

ravioli burrata filled with mushrooms, burrata, served with butter & parmesan 13.45

cannelloni with ricotta & spinach 11.15

risotto porcini mix 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 17.85

agnello ai funghi grilled lamb steak with mushrooms sauce served with french beans & potatoes 21.35

bistecca al pepe verde grilled sirloin steak with green peppercorn sauce served with roasted seasonal vegetables 22.65

branzino puttanesca grilled seabass with capers, anchovies, olives, garlic, tomato sauce, served with potatoes & broccoli 20.65

sides

house leaf salad 5.45 rocket & parmesan 5.95

roasted vegetables 5.65

chips 4.85 tomatoes & onions 5.25

potatoes or sautéed french beans or broccoli 5.25

(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



scan here for our
wine pairing
recommendations

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	4.60	25.75 13%
pinot grigio	5.45	27.50 13%

rosso

della casa	125ml 3.90	75cl bottle 22.75 13% abv
nero d'avola	5.20	26.75 13%
chianti	5.70	29.85 12.5%

ottimo

trebbiano "cirelli" 75cl bottle 27.00 biologico
light and refreshing 12% abv

fiano terre, sicily igt. 75cl bottle 28.75
crisp, fresh, harmonious on the palate
& flavoured bouquet 13.5 abv

grillo della mora, sicily 75cl bottle 28.75
delicate, elegant, with white peach
& yellow melon aroma 13%abv

vermentino puglia igt 75cl bottle 30.75
refreshing with citrus hints & almond notes 12.5% abv

gavi di gavi 75cl bottle 32.50
fresh, dry, pleasant, full flavour & long lasting 12.5% abv

montepulciano "cirelli" 75cl bottle 27.00 biologico
medium to full bodied, ripe berry fruit 13% abv

susumaniello salento, puglia, igt 75cl bottle 29.00
full bodied, fruity, elegant & leave spicy
notes of liquorice 14.5%abv

nero di troia, puglia, igt 75cl bottle 29.25
elegant, fruity & determined taste of tannin 13% abv

malvasia nero sale, puglia, igt 75cl bottle 29.50
robust taste, starts softly then balanced by its
freshness of plum & cherry

rosso molise doc riserva 75cl bottle 29.75
fruity but fresh, soft tannin, stays on the palate 13% abv

rosé

rosé di case mia colderove 125ml 5.15 75cl bottle 28.15
dry, crisp, fruity & sapid on the palate 11%abv

pinot grigio blush, "via nova" 125ml 5.60 75cl bottle 29.50
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 4.85

moretti zero abv 0.05% 330ml 4.65

coca-cola, coke zero, diet coke 330ml 3.65

sprite no added sugar, fanta 330ml 3.65

san pellegrino acqua minerale 500ml 3.65

freshly pressed orange juice or apple juice 3.65

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



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