

# rocca

## aperitivi

### tradizionale

campari 6.90

aperol spritz, campari spritz or negroni 8.95

### frizzante

prosecco, kir, mimosa or bellini 150ml 8.50

zero alcohol prosecco, mimosa or bellini 150ml 7.50

olives 3.55

**granaio** mixed home baked breads with olive oil & balsamic vinegar 4.25

**bruschetta pomodoro** 6.45

**bruschetta classica** garlic & parsley 5.25

**garlic bread** pizza dough with garlic & oregano 5.55  
with mozzarella 6.55

**aubergine parmigiana** with mozzarella & tomato 7.25

**crostino goat cheese (n)** with caramelised onions, walnuts, garlic, parsley dressed with balsamic vinegar & honey 7.95

soup of the day 5.25

**arancini** vegetables, saffron, parmesan & mozzarella 7.75

**burrata** with roasted tomato, grilled sourdough bread dressed with basil infused oil 9.35

**caprese** buffalo mozzarella, fresh tomato, olives & sourdough 8.55/12.95

**mussels alla siciliana** chillies, garlic, tomato sauce, white wine sauce & sourdough bread 9.35

**gamberoni** grilled king prawns with spicy n'duja sauce & sourdough bread 9.40

**calamari fritti** crispy squid with aioli dip 9.55

please ask about our specials of the day

## pizza

our pizza dough and breads are made using wildfarmed flour

**margherita** mozzarella, tomato, basil 9.65  
with buffalo mozzarella +2.95

**provenzale** mozzarella, anchovies, onions, tomato & olives 12.65 add tuna +2.95

**sarda** sardines, spinach, peppers, olives, garlic, chillies, tomato & parmesan (no mozzarella) 12.95

**funghi** mozzarella, mixed wild mushrooms, tomato & garlic 11.45

**contadina** mozzarella, tomato, aubergine, courgettes, peppers & olives 12.65

**fiorentina** mozzarella, spinach, olives, tomato, free-range egg, garlic & parmesan 12.75

**prosciutto** mozzarella, dry cured ham, tomato, rocket & parmesan 12.95

**regina** mozzarella, cooked ham, mushrooms, tomato, & olives 12.35

**americana** pepperoni, mozzarella & tomato 12.95  
add jalapenos +2.35

**pizza bianca** mozzarella, parmesan, goat's cheese, caramelised onions & garlic (no tomato sauce) 12.95

**piccante** mozzarella, n'duja, peppers, jalapenos & tomato 12.85

**pizza romana** mozzarella, spinach, pork salsiccia, chillies, garlic, parmesan & olives (no tomato sauce) 12.65

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 13.65

**goat's cheese & bacon** mixed salad, caramelised onions, pumpkin seeds, french beans, tomatoes, paprika dressed with balsamic vinegar & honey 13.65

**salmon salad** grilled salmon, french beans, shallot onions, potatoes, tomatoes, capers, olives, salad leaves with creamy tuna dressing 15.45

**niçoise** white bonito tuna, free-range egg, anchovies, french beans, potatoes, tomatoes, capers, olives & mixed salad 13.65

## pasta

**rigatoni al pomodoro** tomato sauce, sun-dried tomato with fresh basil 9.65

**linguine al pesto (n)** with our home-made basil pesto topped with pistachio 11.15

**radiatori broccoli & guanciale** with garlic, chillies & parmesan cheese 12.55

**tagliatelle bolognese** home-made beef ragu 12.25

**spaghetti carbonara** guanciale, clarence court eggs & parmesan 12.55

**fettuccine salmone** with fresh salmon, garlic, chilli, green peas & cream sauce with touch of pickled lemon 15.75

**tortelloni** filled with lobster, prawns, courgette served with sage, caper & butter sauce 15.75

**linguine allo scoglio** with mussels, clams, squid, prawns, garlic, chillies, white wine & a touch of home-made crab sauce 15.75

**lasagna al forno** home-made beef ragu 12.65

**ravioli all'ossobuco** beef shank filling 14.15

**ravioli burrata** filled with mushrooms, burrata, served with butter & parmesan 14.45

**cannelloni** with ricotta & spinach 12.15

**risotto porcini** mix mushrooms, garlic & parmesan 13.95  
add pork salsiccia 2.35

gluten free pasta is available (1.50)

## carne e pesce

**galletto al mattone** marinated grilled spatchcock chicken with chips & salad 18.85

**agnello ai funghi** grilled lamb steak with mushrooms sauce served with french beans & potatoes 22.35

**bistecca al pepe verde** grilled sirloin steak with green peppercorn sauce served with roasted seasonal vegetables 23.65

**branzino puttanesca** grilled seabass with capers, anchovies, olives, garlic, tomato sauce, served with potatoes & broccoli 21.65

## sides

house leaf salad 5.25 rocket & parmesan 5.95

roasted vegetables 5.85

chips 4.95 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

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scan here for our  
wine pairing  
recommendations

## vino

### ogni giorno

#### bianco

<b>della casa</b>	125ml 4.15	250ml 8.30	75cl bottle 23.95	12% abv
<b>pecorino igt</b>	4.85	9.70	26.95	13%
<b>pinot grigio</b>	5.75	11.50	29.95	13%

#### rosso

<b>della casa</b>	125ml 4.15	250ml 8.30	75cl bottle 23.95	13% abv
<b>nero d'avola</b>	5.55	11.10	27.95	13%
<b>chianti</b>	5.95	11.90	30.95	12.5%

### ottimo

**trebbiano "cirelli"** 75cl bottle 28.00 biologico

light and refreshing 12% abv

**fiano terre, sicily igt.** 75cl bottle 29.75

crisp, fresh, harmonious on the palate  
& flavoured bouquet 13.5 abv

**grillo della mora, sicily** 75cl bottle 29.75

delicate, elegant, with white peach  
& yellow melon aroma 13%abv

**vermentino puglia igt** 75cl bottle 31.75

refreshing with citrus hints & almond notes 12.5% abv

**gavi di gavi** 75cl bottle 33.50

fresh, dry, pleasant, full flavour & long lasting 12.5% abv

**montepulciano "cirelli"** 75cl bottle 28.75 biologico

medium to full bodied, ripe berry fruit 13% abv

**susumaniello salento, puglia, igt** 75cl bottle 30.75

full bodied, fruity, elegant & leave spicy  
notes of liquorice 14.5%abv

**nero di troia, puglia, igt** 75cl bottle 30.75

elegant, fruity & determined taste of tannin 13% abv

**malvasia nero sale, puglia, igt** 75cl bottle 30.75

robust taste, starts softly then balanced by its  
freshness of plum & cherry

**rosso molise doc riserva** 75cl bottle 30.75

fruity but fresh, soft tannin, stays on the palate 13% abv

### rosé

**rosé di case mia colderove** 125ml 5.55 250ml 11.10 75cl bottle 29.75

dry, crisp, fruity & sapid on the palate 11%abv

**pinot grigio blush, "via nova"** 125ml 5.75 250ml 11.50 75cl bottle 29.95

light, dry & crisp 12.5% abv

### spumante

**prosecco asolo** 75cl bottle 32.75 150ml 8.50

lightly dry, fruity & hints of almonds 11% abv

**prosecco zero alcohol** 75cl bottle 30.75 150ml 7.50

light, delicious free alcohol sparkling wine with  
a flavour of green apple, pear & citrus.

### bevande

**moretti beer** abv 4.6% 330ml 5.15

**low alcohol beer** abv 0.05% 330ml 4.95

**coca-cola, coke zero, diet coke** 330ml 3.85

**sprite no added sugar, fanta** 330ml 3.85

**san pellegrino acqua minerale** 500ml 3.95

**freshly pressed orange juice or apple juice** 3.85

### spirits

**whisky, gin, vodka, liqueurs** 25ml 4.95

### digestivi

**limoncello, sambuca, amaretto** 25ml 4.95

**amaro, fernet branca, strega, frangelico, cynar** 25ml 5.45

### brandy

**cognac, vecchia romagna nera, stock 84** 25ml 5.55

for our selection of

**grappa and acquavite** please ask

