

rocca

aperitivi

tradizionale

- campari 7.20
- aperol spritz, campari spritz or negroni 9.30
- espresso martini 9.30

frizzanti

- prosecco, kir, mimosa or bellini 150ml 8.85
- zero alcohol prosecco, mimosa, bellini or kir 150ml 7.80

olives 3.55	garlic bread pizza dough with garlic & oregano 5.55
minestrone soup 5.25	with mozzarella 6.55
granaio mixed home baked breads with olive oil & balsamic vinegar 4.25	mussels alla siciliana chillies, garlic, tomato sauce, white wine sauce & sourdough bread 9.35
arancini vegetables, saffron, parmesan & mozzarella 7.75	aubergine parmigiana with mozzarella & tomato 7.25
burrata with roasted tomato, grilled sourdough bread dressed with basil infused oil 9.35	gamberoni grilled king prawns with spicy n’duja sauce & sourdough bread 9.55
bruschetta pomodoro garlic, parsley, olive oil & fresh tomatoes 6.45	crostino goat cheese (n) with caramelised onions, walnuts, garlic, parsley, dressed with balsamic vinegar & honey 7.95
caprese buffalo mozzarella, fresh tomato, olives & sourdough 8.55/12.95	calamari fritti crispy squid with aioli dip 9.85

please ask about our specials of the day

pizza

our pizza dough and breads are made using wildfarmed flour

marinara tomato, garlic oil & oregano (no mozzarella) 7.95

margherita mozzarella, tomato & basil 9.95
with buffalo mozzarella +2.95

contadina mozzarella, tomato, aubergine, courgettes, peppers & olives 13.85

fiorentina mozzarella, spinach, olives, tomato, free-range egg, garlic & parmesan 13.45

sarda sardines, spinach, peppers, olives, garlic, chillies, tomato & parmesan (no mozzarella) 13.45

vivaldi mozzarella, mushrooms, cooked ham, artichoke, capers, olives, anchovies & tomato 13.85

prosciutto mozzarella, dry cured ham, tomato, rocket & parmesan 13.85

regina mozzarella, cooked ham, mushrooms, tomato, & olives 12.85

americana pepperoni, mozzarella & tomato 13.85
add jalapenos +2.35

pizza bianca (n) mozzarella, parmesan, goat’s cheese, caramelised onions & walnuts (no tomato sauce) 13.75

piccante mozzarella, n’duja, peppers, jalapenos & tomato 13.75

pizza bolognese home-made beef ragu, pecorino, bechamel, little mozzarella, parmesan, tomato & rocket 13.75

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

insalate

pollo poached chicken, golden beetroot, french beans, shallots, mixed salad, chives with yoghurt mayo dressing & parmesan 14.65

goat’s cheese & bacon mixed salad caramelised onions, pumpkin seeds, french beans, tomatoes, dressed with caramelised onion, honey, mustard dressing 14.20

salmon salad grilled salmon, french beans, shallots, potatoes, tomatoes, capers, olives, salad leaves & creamy tuna dressing 15.95

niçoise white bonito tuna, free-range egg, anchovies, french beans, potatoes, tomatoes, capers, olives & mixed salad with rocca dressing 14.45

pasta

aglio, olio e peperoncino spaghetti with fresh chillies, garlic, parsley & extra virgin oil 8.95

rigatoni al pomodoro tomato sauce, sun-dried tomato with fresh basil 9.95

linguine al pesto (n) with our home-made basil pesto topped with pistachio 11.95

fettucine con tartufo (n) with mushrooms, black truffle paste, butter & parmesan 12.95

fettuccine bolognese home-made beef ragu 12.95

spaghetti carbonara guanciale, clarence court eggs & parmesan 13.75

fettuccine salmone with fresh salmon, garlic, chillies, green peas, dill & cream sauce with a touch of lemon 16.50

tortelloni filled with lobster, prawns, courgette served with sage, caper & butter sauce 16.50

linguine allo scoglio with mussels, clams, squid, prawns, garlic, chillies, white wine & home-made crab sauce 16.50

lasagna al forno home-made beef ragu 13.75

cannelloni ricotta & spinach £12.95

ravioli filled with ricotta & spinach served with butter, sage & parmesan 12.95

risotto (n) with tomato sauce, parmesan, butter, burrata & topped with our home-made pesto 14.85

gluten free pasta is available

carne e pesce

galleto al mattone grilled marinated spatchcock chicken with chips & salad 19.60

agnello grilled saddle of lamb with mushroom jus served with roasted vegetables £24.25

bistecca al pepe verde grilled sirloin steak with green peppercorn sauce & chips 25.60

livornese fish stew with salmon, clams, mussels, king prawn, squid, garlic, chillies, tomato sauce, parsley, white wine & home-made bread 19.55

branzino puttanesca grilled seabass with capers, anchovies, olives, garlic, tomato sauce, served with french beans & potatoes 23.30

sides

house leaf salad 5.25 rocket & parmesan 5.95

roasted vegetables 5.85 chips 4.95 tomatoes & onions 5.25

sauteed spinach or 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

wine please...because no great story starts with a salad

vino

bianco							rosso														
ogni giorno																					
della casa	125ml	4.30	250ml	8.60	75cl bottle	24.95	12% abv	della casa	125ml	4.30	250ml	8.60	75cl bottle	24.95	13% abv						
	pecorino igt		5.05		10.10		28.05		13%		primitivo		5.75		11.50		29.05		13%		
	trebbiano chardonnay		5.85		11.65		30.45		12%		montepulciano		5.75		11.50		29.90		12.5%		
	pinot grigio		6.00		12.00		31.15		12.5%		chianti		6.20		12.40		32.20		12.5%		



ottimo

sauvignon blanc	75cl	32.00	fresh aromas of figs, apricot & orange flowers			12.5% abv	barbera di riva leone	75cl	32.00	medium-bodied, with cherry & dark fruit flavours			14% abv
vermentino salento	75cl	32.00	refreshing with citrus hints & almondy notes			12.5% abv	sangiovese biologico romagna	75cl	34.00	soft and supple with lovely red fruit character & smooth tannins			13.5% abv
fiano igp salento	75cl	34.00	biologico, aromatic, fresh with notes of citrus, honey & almond			12.5% abv	nero di troia, puglia, igt	75cl	34.00	elegant, fruity & determined taste of tannin			14.5% abv
vernaccia di san gimignano docg	75cl	34.00	delicate, elegant, with white peach & yellow melon aroma			13% abv	negroamaro igp salento	75cl	36.00	rich, full bodied with deep flavours of dark fruit & spice			13% abv
verdicchio dei castelli di jesi	75cl	36.00	aromas of acacia, wildflowers, chamomile & almond with a crisp finish			13.5% abv	valpolicella ripasso	75cl	37.00	wonderfully complex rich nose including black cherry compote			13% abv



speciale

greco di tufo	75cl	50.00	mineral, crisp with green apple & acacia notes			13.5% abv	chianti classico	75cl	45.00	bright, medium bodied notes of cherry, herbs & earthy undertones			13.5% abv
gavi di gavi	75cl	55.00	fresh, dry, pleasant, full flavours & long lasting			13% abv	barolo	75cl	55.00	robust with notes of cherry, plum & velvety tannins			13.5% abv
soave monte carbonare suavia	75cl	55.00	bright and citrusy, coupled with stone fruit flavours & an elegant almond finish			12.5% abv	amarone della valpolicella	75cl	60.00	a powerful wine offering intense flavours of raisin, spice & chocolate			15% abv



rosé

rosé di case mia colderove	125ml	5.75	250ml	11.50	75cl bottle	30.95	dry, crisp, fruity & sapid on the palate	11%abv	prosecco asolo	75cl bottle	34.75	150ml	8.85	lightly dry, fruity & hints of almonds	11% abv
pinot grigio blush, “veneto”	125ml	6.00	250ml	12.00	75cl bottle	31.15	light, dry & crisp	11% abv	prosecco zero alcohol	75cl bottle	32.75	150ml	7.80	light, delicious free alcohol sparkling wine with a flavour of green apple, pear & citrus.	



bevande

moretti beer	abv	4.6%	330ml	5.35	spirits	whisky, gin, vodka, liqueurs	25ml	5.15
low alcohol beer	abv	0.05%	330ml	5.15	digestivi	limoncello, sambuca, amaretto	25ml	5.45
coca-cola, coke zero, diet coke			330ml	3.85		amaro, fernet branca, strega, frangelico, cynar	25ml	5.45
sprite no added sugar, fanta			330ml	3.85	brandy	cognac, vecchia romagna nera, stock 84	25ml	5.55
san pellegrino acqua minerale			500ml	3.95		for our selection of grappa		ask
freshly pressed orange juice or apple juice				3.85				