

rocca

WE ARE
CASHLESS

aperitivi

tradizionale

limoneto spritz 125ml 8.95
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 3.65

minestrone soup 5.50

granaio mixed home baked breads with olive oil & balsamic vinegar 4.35

arancini vegetables, saffron, parmesan & mozzarella 7.90

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

bruschetta pomodoro garlic, parsley, olive oil & fresh tomatoes 6.65

caprese buffalo mozzarella, fresh tomato, olives & sourdough 8.70/12.95

garlic bread pizza dough with garlic & oregano 5.85
with mozzarella 6.85

mussels alla siciliana chillies, garlic, tomato sauce, white wine sauce & sourdough bread 9.55

aubergine parmigiana with mozzarella & tomato 7.60

gamberoni grilled king prawns with spicy n'duja sauce & sourdough bread 9.75

crostino goat cheese with mediterranean vegetables, garlic, parsley, dressed with extra virgin olive oil 7.95

calamari fritti crispy squid with aioli dip 9.95

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 13.95

fiorentina mozzarella, spinach, olives, tomato, free-range egg, garlic & parmesan 13.70

sarda sardines, spinach, peppers, olives, garlic, chillies, tomato & parmesan (no mozzarella) 13.95

vivaldi mozzarella, mushrooms, cooked ham, artichoke, capers, olives & tomato 14.00

prosciutto mozzarella, dry cured ham, tomato, rocket & parmesan 14.10

regina mozzarella, cooked ham, mushrooms, tomato, & olives 13.25

americana pepperoni, mozzarella & tomato 14.10
add jalapenos +2.35

pizza bianca (n) mozzarella, parmesan, goat's cheese, caramelised onions & walnuts (no tomato sauce) 14.00

dolce piccante mozzarella, n'duja, goat cheese, caramelized onions & tomato 14.00

pizza bolognese home-made beef ragu, pecorino, bechamel, little mozzarella, parmesan, tomato & rocket 13.95

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

insalate

pollo poached chicken, courgettes, french beans, shallots, mixed salad, chives with yoghurt mayo dressing & parmesan 14.90

goat's cheese & bacon salad caramelised onions, pumpkin seeds, french beans, tomatoes, dressed with caramelised onion, honey & mustard dressing 14.45

salmon salad grilled salmon, french beans, shallots, potatoes, tomatoes, capers, olives, salad leaves & creamy tuna dressing 16.20

niçoise white bonito tuna, free-range egg, anchovies, french beans, potatoes, tomatoes, capers, olives & mixed salad with rocca dressing 14.70

pasta

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

sedanini 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 12.15

cacio & pepe al tartufo (n) spaghetti with pecorino cheese, black truffle paste, parmesan cream sauce with crispy parma ham 13.45

fettuccine bolognese home-made beef ragu 13.45

spaghetti carbonara guanciale, clarence court eggs & parmesan 14.15

sedanini salmone with fresh salmon, garlic, chillies, courgettes & cream sauce with a touch of lemon 16.95

tortelloni filled with lobster, prawns, courgette served with sage, caper & butter sauce 16.95

linguine gamberoni & burrata with prawns, burrata, garlic, chillies, white wine & touch of tomato sauce 16.95

lasagna al forno home-made beef ragu 14.15

cannelloni ricotta & spinach 13.25

ravioli filled with ricotta & spinach served with butter, sage & parmesan 13.25

risotto al funghi with porcini, grana padano, mix mushrooms, garlic & butter, 14.85

gluten free pasta is available

carne e pesce

gallo al mattone grilled marinated spatchcock chicken with chips & salad 19.90

vitello alla milanese pan-fried crispy breaded veal scallops served with rocket & parmesan 24.25

bistecca al pepe verde grilled sirloin steak with green peppercorn sauce & chips 25.90

livornese fish stew with salmon, clams, mussels, king prawn, squid, garlic, chillies, tomato sauce, parsley, white wine & home-made bread 19.85

branzino con peperoni grilled seabass with slow cooked peppers sauce with broccoli & mash potatoes 23.85

sides

house leaf salad 5.35 **rocket & parmesan** 6.05

verdure 5.95 **chips** 5.05 **tomatoes & onions** 5.35

sauteed spinach or **potatoes** or **sautéed french beans** or **broccoli** 5.35

(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

vino

bianco

rosso

ogni giorno

della casa	125ml 4.50	250ml 9.00	75cl bottle 26.00	12% abv
pecorino igt	5.75	11.50	30.00	13%
trebbiano chardonnay	5.85	11.70	31.00	12%
pinot grigio	6.00	12.00	32.00	12.5%

della casa	125ml 4.50	250ml 9.00	75cl bottle 26.00	13% abv
primitivo	5.75	11.50	30.00	13%
montepulciano	5.95	11.90	31.00	12.5%
chianti	6.20	12.40	33.00	12.5%

ottimo

sauvignon blanc 75cl 33.00 fresh aromas of figs, apricot & orange flowers 12.5% abv

vermentino salento 75cl 34.00 refreshing with citrus hints & almondy notes 12.5% abv

fiano igp salento 75cl 34.00 biologico, aromatic, fresh with notes of citrus, honey & almond 12.5% abv

vernaccia di san gimignano docg 75cl 35.00 delicate, elegant, with white peach & yellow melon aroma 13% abv

verdicchio dei castelli di jesi 75cl 36.00 aromas of acacia, wildflowers, chamomile & almond with a crisp finish 13.5% abv

barbera di riva leone 75cl 34.00 medium-bodied, with cherry & dark fruit flavours 14% abv

sangiovese biologico romagna 75cl 34.00 soft and supple with lovely red fruit character & smooth tannins 13.5% abv

nero di troia, puglia, igt 75cl 34.00 elegant, fruity & determined taste of tannin 14.5% abv

negroamaro igp salento 75cl 36.00 rich, full bodied with deep flavours of dark fruit & spice 13% abv

valpolicella ripasso 75cl 38.00 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

gavi di gavi 75cl 55.00 fresh, dry, pleasant, full flavours & long lasting 13% abv

soave monte carbonare suavia 75cl 55.00 bright and citrusy, coupled with stone fruit flavours & an elegant almond finish 12.5% abv

chianti classico 75cl 45.00 bright, medium bodied notes of cherry, herbs & earthy undertones 13.5% abv

barolo 75cl 55.00 robust with notes of cherry, plum & velvety tannins 13.5% 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 5.95 250ml 11.90 75cl bottle 31.00 dry, crisp, fruity & sapid on the palate 11%abv

pinot grigio blush, "veneto" 125ml 6.00 250ml 12.00 75cl bottle 32.00 light, dry & crisp 11% abv

spumante

prosecco asolo 75cl bottle 35.00 150ml 8.85 lightly dry, fruity & hints of almonds 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.

franciacorta 75cl bottle 65.00 italian premium sparkling wine

bevande

moretti beer abv 4.6% 330ml 5.50

low alcohol beer abv 0.05% 330ml 5.25

coca-cola, coke zero, diet coke 330ml 4.00

sprite no added sugar, fanta 330ml 4.00

san pellegrino acqua minerale 500ml 4.25

freshly pressed orange juice or apple juice 4.00

spirits

whisky, gin, vodka, liqueurs 25ml 5.15

digestivi

limoncello, sambuca, amaretto 25ml 5.45

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

brandy

cognac, vecchia romagna nera, stock 84 25ml 5.55

for our selection of **grappa** please ask