

# rocca

## aperitivi

### tradizionale

**campari** or **aperol** 5.50  
**rosso antico** 5.25  
**spritz** or **negroni** 7.50

### spumante

**prosecco, kir** or **bellini** 150ml 6.25  
with our prosecco doc cuvée 1821 brut  
**phileo pinot rosé brut** 150ml 6.75

## antipasti

**bruschetta** al pomodoro 4.35 alla **ventricina** 4.85

**arancini** rice balls with vegetables & mozzarella 5.25

**aubergine parmigiana** with mozzarella & tomato 5.25

**courgette custard** red pepper sauce 5.65

**burratina (n)** curd cheese parcel filled with mozzarella and cream, pesto dressing, grilled sourdough 6.45

**caprese** buffalo mozzarella, tomatoes, olives 6.35

**sharing platter** (for two) cured meats, served with pizza bread 10.45

**zuppa del giorno** soup of the day 4.45

**soured mackerel** chickpeas & tomato mix 5.65

**mussels alla marinara** chilli, tomato sauce 6.95

**veal liver pâté** toasted sourdough & butter 5.35

**calamari** crisp squid rings, aioli sauce 6.25

**king prawns** spicy "nduja" sauce, sourdough 7.15

## pizza

**margherita** mozzarella, tomato, basil 5.95

**provenzale** onion, anchovies, olives, mozzarella 6.85

**funghi** field & wild mushrooms, garlic, mozzarella 7.60

**calabrese (n)** aubergine & courgette, mozzarella, olives, capers & pine kernels 8.75

**americana** pepperoni, tomato, mozzarella 8.45

**regina** gloucester old spot ham, mushrooms, mozzarella, olives 8.45

**prosciutto** dry cured ham, mozzarella, rocket, parmesan 8.75

**sarda** sardines, baby spinach, piquillo peppers, olives, garlic, chillies, tomato, parmesan (no mozzarella) 7.75

**piccante** piquillo peppers, hot "nduja", jalapenos 8.60

we make our pizza dough with organic stone-milled wheat from dorset

## pasta e risotto

**rigatone pomodoro** with fresh oregano 6.85

**tagliatelle** bolognese 8.15

**casarecce 'b&w'** aubergine & courgette, mozzarella, tomatoes and pecorino 8.75

**linguini genovese (n)** with basil pesto 7.45

**tagliolini** white cornish crab meat, chilli, bottarga shavings 9.05

**carbonara** guanciale, clarence court egg yolks, parmesan 8.75

**bucatini** with sausage nuggets, tomato, pecorino, rocket 7.65

**lasagna al forno** beef ragù, home made 8.75

**ravioli** hake filling, vongole sauce 9.65

**risotto alla pescatora** prawns, mussels, clams, squid, saffron pistils 9.90

all our pasta and sauces are made in-house daily by our chefs

## insalata e altro

**squid & spelt** (inked), with summer vegetables, and sun-dried tomatoes 8.95

**bacon and goat's cheese (n)** beetroot, french beans, peppers, pine nuts, onions, paprika 9.75

**pollo (n)** chicken, roasted tomatoes & beetroot, onions, peppers, sultanas, rocket & spinach 9.65

**nicoise** white bonito tuna, free-range egg, anchovies, french beans, mixed leaves, capers, dressing 10.25

## carne e pesce

**calves' liver** onion, bacon, chard, cherry toms 15.25

**galletto** grilled spring chicken, salad & chips 13.85

**ricciola** griddle'd kingfish, with sicilian salad 16.45

**agnello** green beans and cherry toms 16.80

**butcher's beef steak** with salad & chips 14.80

(best grilled rare to medium, for flavour & tenderness)

## sides

house leaf salad 4.05

rocket & parmesan 4.45

sicilian salad 4.45

verdura 3.75

chips 3.45

(n) contains nuts - traces may be found in other dishes. allergen details available on request.  
no service charge added, except a discretionary 10% for parties of 8 or more. all gratuities go directly to our staff.

visit [www.roccarestaurants.com](http://www.roccarestaurants.com)

## vino

### ogni giorno

#### bianco

<b>della casa</b>	175ml 4.85	250ml 6.05	75cl bottle 16.35	11% abv
<b>soave</b>	5.05	6.65	18.25	12%
<b>insolia</b>	5.85	7.35	20.00	12.5%
<b>pinot grigio</b>	6.25	7.95	21.25	13%

#### rosso

<b>della casa</b>	175ml 4.85	250ml 6.05	75cl bottle 16.35	11.5% abv
<b>primitivo</b>	5.15	6.75	18.45	13%
<b>valpolicella</b>	6.85	8.55	22.90	12%
<b>chianti</b>	7.35	8.95	23.90	13.5%

### biologico

**trebbiano**, abruzzo, "cirelli" 75cl bottle 20.75  
light and refreshing 12% abv  
pair with fish and salads

**montepulciano**, abruzzo, "cirelli" 75cl bottle 20.75  
medium to full bodied, ripe berry fruit 13% abv  
ideal with pizza and pasta, red meats too

**grillo**, sicily, "la mura" 75cl bottle 21.50  
dry yet light, a hint of citrus fruit 13.5 abv  
lovely on its own, with white meat, seafood & salads

**nero di troia**, puglia, "biancardi" 75cl bottle 22.50  
soft & full, elegant and very pleasant 12.5% abv  
an all rounder, pizza & pasta perfect

### ottimo

**bellone**, lazio, "casale del giglio" 75cl bottle 23.95  
rich, unctuous, lingering 13.5% abv  
good on its own, best with salads and non-spicy dishes

**bardolino**, a corvina & rondinella blend by "zonin" 75cl bottle 23.50  
medium-dry, fresh & fruity aftertaste 12.5% abv  
any dish with tomato, white meat, or cheese

**vernaccia s.gimignano**, tuscan, "monte oliveto" 75cl bottle 24.50  
flavour-full, fruity, smooth finish 13% abv  
drink with veg based dishes or on its own

**cesanese**, lazio, "casale del giglio" 75cl bottle 23.95  
ripe fruit & smooth 13% abv  
perfect with pizza and pasta

**pinot bianco**, friuli, "tenuta ca' bolani" 75cl bottle 25.00  
dry, clean, persistent 13% abv  
a true all rounder, perfect with pasta & salad

**dolcetto**, piemonte, "castello del poggio" 75cl bottle 25.85  
dry but with a fresh appeal 12.5% abv  
with lasagne, bolognese, and the like

**fiano**, puglia - salento, "masseria altemura" 75cl bottle 26.00  
fresh, lightly rich & mellow 13% abv  
good with savoury seafood & shellfish

**negroamaro**, puglia, "masseria altemura" 75cl bottle 26.65  
full, intense and very pleasant 13% abv  
excellent with grilled meat and cheeses

**vermentino**, tuscan, "rocca di montemassi" 75cl bottle 26.50  
refreshing and elegant 12.5% abv  
drink with crustacea & delicate fish based dishes

**refosco**, friuli aquileia, "tenuta ca' bolani" 75cl bottle 27.65  
fruity, agreeable, versatile 13% abv  
a pleaser throughout any meal

**gavi di gavi**, piemonte, "la minaia" 75cl bottle 27.25  
fresh, full flavour, long lasting 12.5% abv  
good with fish, white meat & salads of all sorts

**s.giovese 'sassabruna'**, tuscan, 'montemassi' 75cl bottle 30.00  
a full-bodied, rich & persistent fine wine 14% abv  
favourites lamb, beef, and ripe / blue cheeses

### rosé

**nero d'avola/syrah doc**, sicilia, "planeta"  
175ml 7.65 250ml 8.95 75cl bottle 25.95  
easy, friendly, scent of strawberries 12% abv

**pinot grigio blush**, veneto, "via nova"  
175ml 6.45 250ml 8.15 75cl bottle 21.95  
light, dry, crisp 12% abv

### spumante

**prosecco doc cuvée 1821 brut "zonin"**  
150ml 6.25 75cl bottle 26.50  
lightly dry, fruity, hint of almond

**phileo pinot rosé brut**  
150ml 6.75 75cl bottle 29.25  
fresh and fragrant, scents of redcurrants

### bevande

moretti beer abv 4.6% 330ml  
3.55

coca-cola, diet coke, fanta 330ml  
2.50

acqua minerale 500ml  
2.50

freshly pressed orange juice or apple juice  
2.50

all prices include vat

a glass of **pojer e sandri's merlino** 50ml 4.85

### spirits

whisky, gin, vodka, cognac, liqueurs 25ml 3.85

### digestivi

amaro, fernet branca, strega, amaretto,  
frangelico, cynar, mirto, limoncello,  
branca mentha, sambuca 25ml 3.85

### brandy

vecchia romagna nera or stock 84 25ml 3.85  
pojer e sandri 'divino' 25ml 4.60 50ml 8.95

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