

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 classica 3.30 **al pomodoro** 4.25
arancini rice balls with vegetables & mozzarella 5.25
aubergine & mozzarella wraps, in tomato sauce 5.25
coniglio rabbit with lentils 5.75
burratina (n) curd cheese parcel filled with mozzarella and cream, pesto dressing, grilled sourdough 6.45
caprese buffalo mozzarella, tomatoes, olives 6.35

zuppa del giorno soup of the day 4.45
salsiccia sausage nuggets with tomato & beans 4.95
mussels alla marinara chilli, tomato sauce 6.95
calamari crisp squid rings, aioli sauce 6.25
king prawns spicy "nduja" sauce, sourdough 7.15
sharing platter (for two) cured meats, served with pizza bread 10.45

pizza

margherita mozzarella, tomato, basil 5.95
cinque formaggi italian cheeses, tomato 6.85
funghi field & wild mushrooms, garlic, mozzarella 7.60
balearica camaïot, sobrassada, mahón cheese, tomato (no mozzarella) 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

insalata e altro

fegatini pan-fried chicken livers, shallots, red wine, potatoes, spinach leaves 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

pasta e risotto

rigatoni with classic italian cheeses 6.85
pappardelle with rabbit ragù & mascarpone 7.95
tagliatelle bolognese 8.15
tagliolini white cornish crab meat, chilli, bottarga shavings 9.05
linguini genovese (n) with basil pesto 7.45
carbonara guanciale, clarence court egg yolks, parmesan 8.40
(as tradition dictates, it is served well peppered)
bucatini alla pescatora prawns, mussels & clams, chilli, tomato & white wine sauce 9.70
lasagna al forno beef ragù, home made 8.75
ravioli all'ossobuco beef shank filling 9.65
risotto with cuttlefish, spicy nduja & mascarpone 9.70

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

carne e pesce

chicken breast oven-baked on the bone, with french beans & mushrooms 12.45
branzino grilled sea-bass fillet, olive oil & lemon dressed, roasted root vegetables 15.45
agnello lamb chops with salsa verde, served with mashed potato 16.45
butcher's beef steak with salad & chips 14.80
(best grilled rare to medium, for flavour & tenderness)
8oz rib-eye steak served with rocket & parmesan 19.90

sides

roasted root vegetables 4.25
house leaf salad 4.05 verdura 3.75
rocket & parmesan 4.45 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

vino

bianco

borgo san leo 175ml 4.75 250ml 5.95 75cl bottle 15.95
dry, clean, crisp

insolia/chardonnay 175ml 4.95 250ml 6.55 75cl bottle 17.95
fruity, zesty, fresh

trebbiano (organic), abruzzo 75cl bottle 20.50
feels light, crisp, refreshing

pinot grigio igt, venezia 175ml 6.25 250ml 7.95 75cl bottle 20.95
full flavoured and well balanced

fiano/falanghina 175ml 6.45 250ml 8.15 75cl bottle 21.90
fresh, tropical fruit, lovely

sauvignon doc, friuli 175ml 7.35 250ml 8.95 75cl bottle 23.95
fresh, fruity, persistent

bellone igt, lazio 75cl bottle 23.95
rich, ample, lingers nicely on the palate

gavi di gavi docg 75cl bottle 26.90
very fresh, full rich flavour and long lasting

rosé

nero d'avola/syrah doc, planeta
175ml 7.65 250ml 8.95 75cl bottle 25.95
easy, friendly, scent of strawberries

pinot grigio blush, via nova
175ml 6.45 250ml 8.15 75cl bottle 21.95
light, dry, crisp

spumante

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

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, sprite, fanta 330ml 2.50

acqua minerale 500ml 2.50

freshly pressed orange juice or apple juice 2.50

rosso

barbera 175ml 4.75 250ml 5.95 75cl bottle 15.95
fruity, medium body, food-friendly

primitivo, salento 175ml 4.95 250ml 6.55 75cl bottle 17.95
rich, plummy, easy

montepulciano d'abruzzo 175ml 5.35 250ml 6.95 75cl bottle 18.95
dry, medium body, ripe fruit

nero d'avola/merlot, sicilia 75cl bottle 21.90
elegant, luscious, velvety

montepulciano (organic), abruzzo 75cl bottle 20.50
medium to full bodied, ripe raspberry fruit

valpolicella, veneto 175ml 6.85 250ml 8.55 75cl bottle 22.90
ripe cherries and plum flavours

bardolino classico doc, veneto 75cl bottle 23.90
medium bodied, dry, fruity

chianti docg 175ml 7.35 250ml 8.95 75cl bottle 23.90
full bodied, fruity, intense

cesanese igt, lazio 75cl bottle 23.95
ripe cherry fruit, soft on the palate, very pleasant

ripasso, valpolicella superiore doc 75cl bottle 27.95
a "baby amarone", ample and harmonious

sassabrunna, rocca di montemassi, tuscany 75cl bottle 30.00
a "baby super tuscan", a very fine wine

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

all prices include vat