

# rocca

## aperitivi

### tradizionale

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

### frizzante

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

olives 3.55

minestrone soup 5.25

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

arancini vegetables, saffron, parmesan & mozzarella 7.75

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

bruschetta pomodoro garlic, parsley, olive oil  
& fresh tomatoes 6.45

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

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

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

aubergine parmigiana with mozzarella  
& tomato 7.25

gamberoni grilled king prawns with spicy  
n'duja sauce & sourdough bread 9.55

crostino con anchovies with slow cooked  
onions, sage & butter 7.25

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

provenzale mozzarella, anchovies, onions,  
tomato & olives 13.25

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 **new**

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

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, courgette, 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 **new**

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 pepperoncino spaghetti with fresh chilli,  
garlic, parsley & extra virgin oil 8.95 **new**

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

radiatori broccoli e guanciale with garlic, chilli  
& parmesan 12.85 **new**

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

tagliolini b&w with white crab meat, chilli, garlic,  
white wine & lemony saffron 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 zafferrano e asparagi with mascarpone  
& parmesan 14.60

gluten free pasta is available

## carne e pesce

galletto al mattone grilled marinated spatchcock chicken  
with chips & salad 19.60 **new**

agnello ai funghi grilled lamb steak with mint  
sauce on a bed of cracked wheat 24.25 **new**

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

verdure 5.85 chips 4.95 tomatoes & onions 5.25

sautéed 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

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

## vino

### ogni giorno

#### bianco

<b>della casa</b>	125ml 4.30	250ml 8.60	75cl bottle 24.95	12% abv
<b>pecorino igt</b>	5.05	10.10	28.05	13%
<b>trebbino</b>	5.75	11.50	29.45	12%
<b>pinot grigio</b>	6.00	12.00	31.15	12.5%

#### rosso

<b>della casa</b>	125ml 4.30	250ml 8.40	75cl bottle 23.95	13% abv
<b>nero d'avola</b>	5.75	11.50	29.05	13%
<b>montepulciano</b>	5.75	11.50	29.90	12.5%
<b>chianti</b>	6.20	12.40	32.20	12.5%

### ottimo

**vermentino salento** 75cl 32.00  
refreshing with citrus hints & almond notes 12.5% abv

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

**vernaccia di san gimignano docg** 75cl 34.00  
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

**greco di tufo** 75cl 37.00  
mineral, crisp with green apple & acacia notes 13.5% abv

**gavi di gavi** 75cl 38.00  
fresh, dry, pleasant, full flavours  
& long lasting 12.5% abv

**barbera di riva leone** 75cl 32.00  
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 igt salento** 75cl 36.00  
rich, full bodied with deep flavours  
of dark fruit & spice 13% abv

**valpolicella ripasso** 75cl 37.00  
wonderfully complex rich nose including  
black cherry compote 12.5% abv

**chianti classico** 75cl 38.00  
bright, medium bodied notes of cherry,  
herbs & earthy undertones 13.5% 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

**pinot grigio blush, "veneto"** 125ml 6.00 250ml 12.00 75cl bottle 31.15  
light, dry & crisp 11% abv

### spumante

**prosecco asolo** 75cl bottle 34.75 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.

### bevande

moretti beer abv 4.6% 330ml 5.35

low alcohol beer abv 0.05% 330ml 5.15

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 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