

VINI ITALIANI

VINI ROSSI / RED WINE

SANLEO ROSSO 11.5 %

This wine displays a light ruby-red colour. It has a fascinating bouquet because of its freshness and its delicious vinosity. The flavour is appealingly dry, well balanced & fruity.
GLASS 175ML 4.30, GLASS 250ML 6.15, BTL 18.45

MONTEPULCIANO D'ABRUZZO DOC 13 %

Brilliant, attractive and warm ruby red colour. Ample and remarkably complex, with vinous and characteristic tones. Dry on the palate and gracious, with delicate and soft veining and a fine and harmonious balance.
GLASS 175ML 4.55, GLASS 250ML 6.50, BTL 19.40

PINOT NOIR PROVINCIA DI PAVIA, BOLLA 12.5%, LOMBARDIA

Supple and rounded, finished on a velvety note
Glass 175ml 4.55, Glass 250ml 6.50, Btl 19.40
Merlot, Fontana Candida 12.5%, Lazio
A good well-structured all-rounder that will partner many dishes
GLASS 175ML 4.65, GLASS 250ML 6.70, BTL 20.00

PRIMITIVO SALENTO IGT 13 %

Brilliant ruby red 100% Primitivo grapes. Dry and finely well structured, it has an outstanding roundness and a complex fruitiness is remarkably long on the palate. The bouquet is also very persistent with hints of fully ripe red fruits.
GLASS 175ML 4.90, GLASS 250ML 7.00, BTL 21.00

CHIANTI, PICCINI 12.5%, TOSCANA

The wicker flask, called a 'fiasco' by Italians, is light bodied with a velvety finish
BTL 20.45

LE FOCAIE SANGIOVESE MAREMMA TOSCANA DOC 13.5 %

A very fine Sangiovese . On the nose displays pleasant scents of violets, cherries and wild berries. The wine has a good structure with a soft and persistent finish.
BTL 23.45

CHIANTI CLASSICO AZIANO, RUFFINO 12.5%, TOSCANA

Medium bodied, and plenty of mouth watering cherry fruit
BTL 28.95

TANCA FARRÀ, SELLA AND MOSCA 13.5%, SARDEGNA

Full-bodied with a smooth, Cabernet-fruit resonance
BTL 30.45

VINO NOBILE DI MONTEPULCIANO, RUFFINO 13.5%, TOSCANA

A beautifully balanced wine, full bodied and lingering palate
BTL 34.95

BAROLO IL BASTIONE 14%, PIEMONTE

Intense garnet red, aged for three years in large oak barrels
BTL 38.10

MODUS, TOSCANA, RUFFINO 14%, TOSCANA 2006

This is just the kind of wine that inspired the expression 'Super Tuscan'
BTL 44.50

BRUNELLO DI MONTALCINO, VILLA POGGIO SALVI 13.5%, TOSCANA 2005

An Exceptional, very elegant Brunello, from hand-picked Sangiovese grapes
BTL 49.95

BRUNELLO DI MONTALCINO ANNATA TENUTA GREPPO, FRANCO BIONDI SANTI 13.5%, TOSCANA 2004

An iconic producer both in Italy and across the world, Biondi Santi create a long-lived and exceptionally complex Brunello
BTL 125.00

All our wines are carefully chosen from our suppliers and reflect the classics from Italy's regions.

VINI BIANCHI / WHITE WINE

CASTELBELLO CATARRATTO 12%, SICILIA

A light and fresh dry white
GLASS 175ML 4.30, GLASS 250ML 6.15, BTL 18.45

SOLSTICE SAUVIGNON BLANC 12%, VENEZIE

Soft, gentle and aromatic
GLASS 175ML 4.45, GLASS 250ML 6.35, BTL 19.00

VERNACCIA DI SAN GIMIGNANO, 12% ITALY, TOSCANA

Tuscany's most celebrated white DOCC
GLASS 175ML 4.60, GLASS 250ML 6.60, BTL 19.75

CHARDONNAY, CORTE VIGNA 12%, PIEMONTE

Easy-drinking example of this well known and popular grape
GLASS 175ML 5.10, GLASS 250ML 7.30, BTL 21.90

PINOT GRIGIO FRIULI AQUILEIA DOC 12%

Straw yellow, DOC Pinot Grigio from Friuli. It is fragrant, with a lemon-scented nose and a well delineated finish.
GLASS 175ML 5.15, GLASS 250ML 7.35, BTL 21.95

FRASCATI SUPERIORE TERRE DEI GRIFI 12.5%, LAZIO

A very approachable and fresh classic
BTL 21.45

SOAVE CLASSICO, BOLLA 12%, VENETO

Dry yet with soft acidity and a rounded almondy palate
BTL 22.45

PIANO MALTESE, RAPITALÀ 13%, SICILIA

Unoaked, this shows aromatic fruit flavours
BTL 23.45

VERDICCHIO DOC CLASSICO COLONNARA 12.5 %

Bright straw yellow with greenish reflections, crystalline, with good consistency. Scents of green apple, grapefruit and kiwi and elegant florant expressions of acacia, vegetal notes of sage.
BTL 25.45

IL GIANGIO GAMBELLARA CLASSICO DOC 12.5 %

100% Garganega with hints of summer fruits on the palate. Straw yellow with golden highlights, on the nose it is fresh, with scents of almonds and elderflowers.
BTL 28.45

CALASOLE VERMENTINO MAREMMA TOSCANA DOC 12.5 %

This wine has a brilliant straw yellow colour, and a bouquet of flowers, with spicy notes. It is full flavoured and fresh with citrus hints and almond notes.
BTL 29.70

GAVI DI GAVI LA TOLEDANA 12%, PIEMONTE

Unoaked, fresh and minerally very good for partnering with fish and seafood
BTL 31.45

CHARDONNAY TOSCANA LA SOLATIA, RUFFINO 13.5%, TOSCANA

A fantastic Tuscan oaky Chardonnay, a match for any premier Chablis
BTL 43.95

VINI ROSATI / ROSÉ WINE

VITA ZINFANDEL ROSÉ, PUGLIA 12%, VENETO

Deliciously fruity medium-dry
GLASS 175ML 4.55, GLASS 250ML 6.50, BTL 19.45

PINOT GRIGIO ROSATO, COLLEZIONE MARCHESINI 12%, VENETO

Just off-dry with delicious peach and strawberry flavours
GLASS 175ML 5.10, GLASS 250ML 7.30, BTL 21.90

ROSATELLO VINO ROSATO, 12.5%, TOSCANA

Deliciously fresh and fragrant
BTL 24.45

FRENCH & ITALIAN SPARKLING WINES

PROSECCO VINO SPUMANTE 10.5 %

GLASS 5.95 BOTTLE 23.95

ROSE VINO SPUMANTE 11%

GLASS 5.95 BOTTLE 23.95

PERRIER JOUËT GRAND BRUT NV CHAMPAGNE 12 %

GLASS 11.75 BOTTLE 49.95

PERRIER JOUËT BLANSON ROSE NV CHAMPAGNE 12%

BOTTLE 69.95

PERRIER JOUËT BELLE EPOQUE PRESTIGE CUVÉE CHAMPAGNE 12.5 %

BOTTLE 139.95

PERRIER JOUËT BELLE EPOQUE ROSE PRESTIGE CUVÉE CHAMPAGNE 12.5 %

BOTTLE 224.95

125ml wine also available by the glass. Vintages may be subject to change. Abv's +/- 1%



ROCCOS

ITALIAN KITCHEN

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At Roccas Italian Kitchen we bring you an authentic taste of Italy's varied regions.

Every region has its own identity and character and this is also reflected in their local produce, type of cuisine and wine. Our cooking brings together the flavours of Italy from the rich fertile north to the flamboyant agricultural south.

Enjoy your journey through culinary Italy.

Buon Viaggio

Rocco

Allergies; Some of the menu items contain nuts, seeds and other allergens. Therefore there may be some risk that traces of these could be in any dish served here. Please discuss with your server if you have any concerns or allergies so we can ensure the safety of your meal.

★★★★★ Five Star Environmental Health - Food Hygiene

GM Foods; Wherever possible we are aiming to avoid products containing GM soya and maize. However, at present some of our products may contain such ingredients.

A discretionary 10% gratuity will be added to the bill. All gratuities are distributed amongst Rocco's staff



ANTIPASTI

OLIVES 3.95

A mixture of the finest Italian olives

BUCCE DI PATATE 3.95

Potato skins with rosemary sea salt, served with a chive & crème fraiche dip

ZUPPA DEL GIORNO 4.50

Freshly homemade soup of the day, served with warm focaccia

FOCACCIA V 3.95

Baked Ligurian bread with extra virgin olive oil & a balsamic dip

FOCACCIA ALL'AGLIO V 4.25

Baked Ligurian garlic bread

FOCACCIA AL FORMAGGIO V 4.75

Baked Ligurian garlic bread with melted bianco latte cheese

BRUSCHETTA V 5.50

Freshly chopped tomatoes marinated in garlic & basil with a hint of chilli on toasted bread

COZZE BIANCHE 5.95

Steamed mussels with white wine, garlic, cream & parsley

ANTIPASTO MISTO 8.95

A selection of specially imported Italian cured meats & cheese

CALAMARI FRITTI 5.95

Shallow fried calamari rings with a garlic mayo dip & lemon wedge

POLPETTE DI PESCE 6.25

Homemade fishcakes with a tangy lemon gel & rocket salad

PATE DI FEGATINI DI POLLO 6.50

Homemade chicken liver pate with a red onion marmalade & crusty bread

CAPASANTE SAN CRISTOFERO 10.95

Pan seared king scallops served with Tuscan black pudding & pea purée

PROSCIUTTO DI BUFALA CON PARMA 9.25

Bufala mozzarella salad, tossed in a light Dijon mustard dressing with Parma ham

GAMBERETTI ALL'AGLIO 7.95

Tiger prawns sautéed in garlic butter & parsley served with toasted garlic & cheese focaccia

PECORINO FRITTO 6.95

Bread-crumbed & deep fried goat's cheese with a spicy tomato salsa

Pizzas

Our Pizzas are handmade and stone baked using only 100% bianco mozzarella cheese & the best Italian plum tomatoes

PIZZA FIORENTINA V 9.25

Tomato, mozzarella, spinach, black olives & egg

PIZZA VEGETARIANA V 9.25

Tomato, mozzarella & mixed grilled vegetables topped with rocket & a smoky cheese dressing

PIZZA DIAVOLA 9.25

Tomato, mozzarella, spicy salame & fresh chillies

PIZZA PROSCIUTTO FUNGHI 8.95

Tomato, mozzarella, roasted ham & mushrooms

PIZZA MARGHERITA V 8.50

Tomato, mozzarella, fresh basil & extra virgin olive oil

PIZZA AL SALMONE 10.25

Tomato, mozzarella, baked salmon & asparagus with cherry tomatoes & rocket in a lemon dressing

PIZZA POLLO 10.25

Tomato, mozzarella, smoked chicken, mushrooms & goat's cheese

PIZZA DI ROCCO 10.25

Tomato, mozzarella, & spicy Italian sausage with fresh chillies & gratinated Parmesan

PIZZA ADRIATICA 10.25

Tomato, mozzarella, tuna, prawns, mussels & anchovies topped with garlic, rocket & red onions

PIZZA PORCHETTA 10.25

Tomato, mozzarella, pulled pork & our own barbecue sauce

PIZZA ITALIA V 10.25

Buffalo mozzarella, sliced beef tomatoes & pesto dressing topped with rocket leaves & Parmesan shavings

Pastas

All our pasta sauces can be served with gluten free pasta.

GNOCCHI AL PESTO 8.95

With Pesto Genovese & oven roasted cherry tomatoes

GNOCCHI CORTONESE 9.50

In a traditional plum tomato salsa of sausage, garlic, rosemary & chilli, topped with grated Parmesan

LINGUINI GAMBERETTI INDIAVOLATI 9.25

Garlic, fresh chillies, zesty lemon butter & tiger prawns cooked with vine cherry tomatoes

ORECCHIETTE BARESI 9.95

Tossed cherry tomatoes, black olives, goat's cheese & bacon

SPAGHETTI ALLA ROCCO 10.25

This is Rocco's favourite dish of homemade spicy meatballs in a rich tomato & garlic sauce

TORTELLINI PANNA E PROSCIUTTO 9.25

An old classic dish of meat tortellini with delicate cream sauce & Italian ham

MELANZANE PARMIGIANA CON PASTA VERDE 10.25

Layers of aubergine, spinach egg pasta, tomato, mozzarella & of course Parmesan

RISOTTO D'AGNELLO 12.50

A pea & mint arborio risotto with pulled roasted lamb shoulder

RISOTTO PORTOFINO 11.95

A smoked haddock & leek arborio risotto with mixed herb crème fraiche

PENNE ALLA ROMANA 9.25

With smoked pancetta, eggs & famous Pecorino cheese

SPAGHETTI BOSCAIOLA 9.50

Porcini mushrooms tossed in white wine, anchovy butter, garlic & fresh parsley

PENNE ALLA PUTTANESCA 8.50

With a spicy sauce of tomatoes, olives, capers & anchovies

Secondi MAIN COURSES

BRANZINO SAN MARCO 14.95

Fresh sea bass fillets served with a tomato & courgette risotto

SPEZZATINO DELLA NONNA 12.95

Slowly cooked authentic family beef stew served with Parmesan mash

ROCCOS ITALIAN BURGER 12.50

Our own handmade beef burger, with Dolce Latte cheese and Parma ham, served with a basket of fries

CACCIUCCO TOSCANO 13.50

The Tuscan version of a seafood stew served in a garlic, fresh chilli & tomato base, with sliced toasted focaccia brushed with extra virgin olive oil & garlic

FRITTO MISTO 13.50

A seasonal mix of crispy fried seafood served with garlic mayonnaise

POLLO ALLA MILANESE 13.95

Flattened chicken breast, bread-crumbed & shallow fried, with spaghetti in a tomato & basil sauce

COSTOLETTA ALLA MUSTARDA 12.95

Grilled pork chops with mustard, greens & sea salted new potatoes

SALSICCIA CON PEPERONATA 12.75

Italian pork sausage flavoured with red wine, garlic & sage, served with sweet & sour pepper, capers & black olives

POLLO ABBRUZZO 13.95

Chicken breast in white wine butter & sage, with a rocket & goat's cheese salad tossed in a balsamic vinegar dressing

POLLO CON GNOCCHI AI FUNGHI 13.95

Baked breast of chicken served with a potato gnocchi in a white wine, cream & mushroom sauce

Butchers Choice

8OZ NATIONAL PARKS FILLET STEAK

22.95

Served with a peppercorn sauce & fries

PAN FRIED 10OZ SIRLOIN STEAK

21.95

Topped with crispy pancetta & wild mushrooms, served with a rosemary & redcurrant jus

Contorni SIDE ORDERS

BUTTERED SPINACH	2.95
BABY NEW POTATOES	2.75
FRIES	2.75
MASH	2.75
ZUCCHINE FRITTI	3.25
SAUTEED POTATOES WITH RED ONION	2.95
HOUSE SALAD	3.95
POLENTA CHIPS WITH PARMESAN	2.95
BUTTERED GREEN BEANS	2.95