

# ANTIPASTI

ITALIAN OLIVES SERVED ON CRUSHED ICE.	3.95
BUCCE DI PATATE POTATO SKINS WITH ROSEMARY SEA SALT, SERVED WITH A CHIVE & CRÈME FRAICHE DIP	5.95
ZUPPA DEL GIORNO FRESHLY HOMEMADE SOUP OF THE DAY, SERVED WITH WARM FOCACCIA	5.25
PANE ALL'AGLIO PIZZA BASE BAKED WITH GARLIC	5.25
PANE AGLIO POMODORO E PEPERONCINO PIZZA BASE BAKED WITH GARLIC, TOMATO & FRESH CHILLIES	5.50
PANE CON AGLIO E MOZZARELLA PIZZA BASE BAKED WITH GARLIC & MOZZARELLA	5.95
FRESH MIXED BREADS WITH OLIVE TAPENADE	5.95
BRUSCHETTA FRESHLY CHOPPED TOMATOES MARINATED IN GARLIC & BASIL WITH A HINT OF CHILLI ON TOASTED BREAD	5.50
COZZE BIANCHE STEAMED MUSSELS WITH WHITE WINE, GARLIC, CREAM & PARSLEY SERVED WITH WARM NEAPOLITAN BREAD	7.50
ANTIPASTO MISTO (FOR 2) A SELECTION OF SPECIALLY IMPORTED ITALIAN CURED MEATS, MIXED OLIVES, CHEESE & SPECIALITY BREADS	16.00
CALAMARI FRITTI SHALLOW FRIED CALAMARI RINGS WITH A GARLIC MAYO DIP & LEMON WEDGE	7.25
POLPETTE DI PESCE HOMEMADE FISHCAKES WITH A TANGY LEMON GEL & ROCKET SALAD	7.50
PATE DI FEGATINI DI POLLO HOMEMADE CHICKEN LIVER PATE WITH A RED ONION MARMALADE & CRUSTY BREAD	8.50
CAPASANTE SAN MARCO PAN SEARED KING SCALLOPS SERVED WITH TUSCAN BLACK PUDDING & PEA PURÉE	10.95
ARANCINI SICILIANI AN AUTHENTIC SICILIAN DISH OF BREADCRUMBED & SHALLOW FRIED RICE BALLS, STUFFED WITH GOAT'S CHEESE & SERVED WITH A TOMATO & SWEET BELL PEPPER SALSA	7.25
GAMBERONI CINQUE TERRE FRESH WATER KING PRAWNS DRAPED IN A WHITE SAUCE WITH WHITE WINE, GARLIC, FRESH CHILLIES & MEDITERRANEAN VEGETABLES	10.45
EGELFINO AFFUMICATO A WARM SMOKED HADDOCK SALAD DRESSED IN MODENA BALSAMIC VINEGAR	9.25

**ROCCOS**  
ITALIAN KITCHEN



# PIZZAS

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

PIZZA DIAVOLA TOMATO, MOZZARELLA, SPICY SALAME & FRESH CHILLIES	11.25
PIZZA PROSCIUTTO FUNGHI TOMATO, MOZZARELLA, ROASTED HAM & MUSHROOMS	11.25
PIZZA MARGHERITA TOMATO, MOZZARELLA, FRESH BASIL & EXTRA VIRGIN OLIVE OIL	10.50
PIZZA POLLO TOMATO, MOZZARELLA, PULLED ROAST CHICKEN, MUSHROOMS & GOAT'S CHEESE	11.25
PIZZA DI ROCCO TOMATO, MOZZARELLA, GARLIC & HOMEMADE SPICY MEATBALLS... ROCCO'S FAVOURITE	11.95
PIZZA ADRIATICA TOMATO, MOZZARELLA, TUNA, PRAWNS, MUSSELS & ANCHOVIES TOPPED WITH GARLIC, ROCKET & RED ONIONS	13.50
PIZZA PORCHETTA TOMATO, MOZZARELLA, PULLED PORK & OUR OWN BARBECUE SAUCE	11.25
PIZZA AGNELLO TOMATO, MOZZARELLA & PULLED ROASTED LAMB SHOULDER	12.95
PIZZA MARE MONTI TOMATO, MOZZARELLA, TIGER PRAWNS, PULLED ROAST CHICKEN & GARLIC	12.50
PIZZA VESUVIO A VERY SPICY PIZZA WITH SPECIALLY IMPORTED CALABRIAN NDUJA SAUSAGE TOPPED WITH CHILLIES, PEPPERDEW PEPPERS, ROCKET & CRÈME FRAICHE	11.50

# PASTAS

*Pasta is Italy's staple diet & our menu brings  
Rocco's interpretation of our favourites.*

*All pasta starters 8.25*

*All of our pasta dishes can be served with  
gluten free pasta on request.*

GNOCCHI CORTONESE IN A TRADITIONAL PLUM TOMATO SALSA OF SAUSAGE, GARLIC, ROSEMARY & CHILLI, TOPPED WITH GRATED PARMESAN	11.50
LINGUINI GAMBERETTI INDIAVOLATI GARLIC, FRESH CHILLIES, ZESTY LEMON BUTTER & TIGER PRAWNS COOKED WITH FRESH PLUM TOMATOES	12.25
SPAGHETTI ALLA ROCCO THIS IS ROCCO'S FAVOURITE DISH OF HOMEMADE SPICY MEATBALLS IN A RICH TOMATO & GARLIC SAUCE	11.95
TORTELLINI PANNA E PROSCIUTTO AN OLD CLASSIC DISH OF MEAT TORTELLINI WITH DELICATE CREAM SAUCE & ITALIAN HAM	11.25
MELANZANE PARMIGIANA CON PASTA VERDE LAYERS OF AUBERGINE, SPINACH EGG PASTA, TOMATO, MOZZARELLA & OF COURSE PARMESAN	11.25
SPAGHETTI BOSCAIOLA MIXED WOOD MUSHROOMS TOSSED IN WHITE WINE, ANCHOVY BUTTER, GARLIC, FRESH PARSLEY & PANCETTA	11.25
PENNE VERONESE MIXED FRESH MUSHROOMS IN A WHITE WINE & CREAM SAUCE WITH PULLED ROAST CHICKEN	11.25
GNOCCHI ALLA NDUJA GNOCCHI IN A WHITE WINE, CREAM & GARLIC SAUCE WITH NDUJA SAUSAGE, TOPPED WITH CRUMBLLED GOATS CHEESE	11.95

# RISOTTI

*At Roccas Italian Kitchen we are renowned for  
our flavoursome risotti. We use the famous  
Arborio rice & Northern Italian recipes*

RISOTTO D'AGNELLO A PEA & MINT ARBORIO RISOTTO WITH PULLED ROASTED LAMB SHOULDER	13.50
RISOTTO PORTOFINO A SMOKED HADDOCK & LEEK ARBORIO RISOTTO WITH MIXED HERB CRÈME FRAICHE	13.50
RISOTTO AL GRANCHIO BROWN CRAB MEAT RISOTTO SIMMERED IN WHITE WINE & BUTTER, CROWNED WITH WHITE CRAB MEAT TOSSED IN FENNEL, LEMON & CRÈME FRAICHE.	12.95
RISOTTO PRIMAVERA RISOTTO WITH DICED COURGETTE, BROAD BEANS, PEAS, ASPARAGUS & SHOOTS	11.95
RISOTTO CARLOTTA RISOTTO WITH PULLED ROAST CHICKEN, BAKED PANCETTA & MASCARPONE CHEESE	12.95



# SECONDI

SPEZZATINO DELLA NONNA SLOWLY COOKED AUTHENTIC FAMILY BEEF STEW SERVED WITH PARMESAN MASH	14.95
ROCCOS ITALIAN BURGER OUR OWN HOMEMADE BEEF BURGER, WITH DOLCE LATTE CHEESE & PARMA HAM, SERVED WITH A BASKET OF FRIES	14.95
POLLO ALLA MILANESE FLATTENED CHICKEN BREAST, BREAD- CRUMBED & SHALLOW FRIED, WITH SPAGHETTI IN A TOMATO & BASIL SAUCE	14.25
COSTOLETTA ALLA SOFIA BREADCRUMBED PORK CHOPS WITH MUSTARD, GREEN BEANS & SEA SALTED NEW POTATOES	14.50
POLLO ABBRUZZO CHICKEN BREAST IN WHITE WINE BUTTER & SAGE, WITH A ROCKET & GOAT'S CHEESE SALAD TOSSED IN A BALSAMIC VINEGAR DRESSING	14.25
POLLO CON GNOCCHI AI FUNGHI BAKED BREADST OF CHICKEN SERVED WITH A POTATO GNOCCHI IN A WHITE WINE, CREAM & MUSHROOM SAUCE	14.50
BRANZINO OLIVIO PAN SEARED FRESH SEA BASS FILLETS SAT ON CRUSHED HERBED NEW POTATOES WITH A SAUTÉED PANCETTA, CREAM, WHITE WINE & GARDEN PEA SAUCE	16.95
SALMONE ALLA CLAUDIA OVEN BAKED SALMON FILLET WITH TIGER PRAWNS IN A LEMON, WHITE WINE, CREAM & DILL SAUCE SERVED WITH A TIMBALE OF HERB RICE	15.50
BISTECCA DI MANZO A 100Z AGED NATIONAL PARKS SIRLOIN STEAK SERVED WITH FRIES & A CHOICE OF GARLIC BUTTER, PEPPERCORN OR MUSHROOM SAUCE	24.95
FILETTO DI MANZO AN 80Z AGED NATIONAL PARKS FILLET STEAK SERVED WITH FRIES & A CHOICE OF GARLIC, BUTTER, PEPPERCORN OR MUSHROOM SAUCE	25.95

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

*Every region has its own identity & character & this is also  
reflected in their local produce, type of cuisine & 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*

# CONTORNI *Side Orders*

BUTTERED SPINACH WITH GARLIC	3.50	HOUSE SALAD	3.95
BABY NEW POTATOES	3.50	BUTTERED GREEN BEANS	3.50
FRIES	3.50	SWEET POTATO FRIES	3.95
PARMESAN PUREED POTATOES	3.50	ROCKET & PARMESAN SALAD TOPPED WITH PARMESAN SHAVINGS & BALSAMIC VINEGAR	3.95
ZUCCHINE FRITTI	3.50		

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