

The background features a repeating pattern of light-colored circles and four-pointed stars on a white field. This is framed by a dark blue border with a repeating pattern of stylized citrus leaves and flowers. Overlaid on this are detailed line drawings of citrus branches with leaves, flowers, and whole fruits. One branch on the right is colored in a light green, while others are in gold and blue.

ROCCA'S

FOOD MENU



FOOD

ANTIPASTI

WARM RUSTIC FOCACCIA & TRIO OF DIPS / £6.5

Oven baked focaccia,
garlic aioli, tomato pesto,
herb olive oil

CHESTNUT MUSHROOM & TRUFFLE SOUP / £7.5

Served with warm ciabatta

GARLIC CIABATTA

Herb butter & Maldon Sea Salt / £6
with cheese / £6.5

MARINATED OLIVES / £5.5

Selection of Italian olives, citrus,
rosemary, chilli

PROSCIUTTO HAM / £8.5

Cantaloupe melon, Arugula, fig chutney

BURRATA BRUSCHETTA / £9.5

Creamy burrata, marinated mini
tomatoes, basil oil

CALAMARI / £9

Crispy sea salt fried squid, creamy
horseradish dip, lemon

GRILLED HALLOUMI / £7.5

Green tomato jam, crispy seeds,
Arugula

PIZZA

MARGHERITA / £13

Mozzarella cheese and tomato

ROCCA'S MEAT FEAST / £15.5

Baked ham, grilled chicken, pepperoni

BARBEQUE CHICKEN / £14.5

Grilled chicken, red onion, smoky bbq Sauce

CAPRA / £14.5

Goats cheese, red onion marmalade, spinach

MEDITERRANEA / £14

Grilled pepper, red onions, artichoke,
olives, oregano

PASTA

RIGATONI ROSA / £16.5

Chicken, sweet pepper, peas, chilli

POTATO GNOCCHI SORRENTINA / £13.5

Rich cherry tomato sauce, smoked mozzarella, basil

PENNE BOLOGNAISE / £13.5

Slow cooked beef ragù with tomato, herbs,
Grana Padano

SPAGHETTI POMODORO / £12

Tomato and basil, extra virgin olive oil

PRAWN LINGUINE / £17

King prawns, pinot grigio, lemon, flat leaf parsley

INSALATA

CAESAR / £13.5

Romaine leaves, soft egg, parmesan,
ciabatta croutes

PANZANELLA / £12.5

Tuscan chopped salad, plum tomatoes,
red onion, black olives, ciabatta

SARDINIA / £13.5

Fregola, charred cherry tomatoes,
picked red onion, artichoke, grilled peppers

ADD CHICKEN / £6

ADD SALMON / £6

SECONDI

ITALIAN HERB CRUSTED SALMON / £22

Grilled Mediterranean vegetables,
artichokes & olives, pine nut pesto dressing

LASAGNA AL FORNO / £16.5

Layered pasta, slow cooked beef ragu,
rich tomato basil sauce

LIMONE CHICKEN ROMANO / £18

Lightly breaded chicken, zesty lemon sauce,
Grana Padano, parsley

AUBERGINE PARMIGIANA / £13.5

Layers of sliced aubergine, pomodoro sauce,
mozzarella, basil

CONTORNO

SKIN ON FRIES / £5.5

TENDER STEM BROCCOLI / £6

Garlic butter, chilli

ARUGULA & RADICCHIO SALAD / £5

Italian house dressing

FRIED ZUCCHINI / £6.5

Grana Padano, flat parsley

DOLCE

TIRAMISU / £7

Mascarpone, espresso, ladyfingers, biscotti

ORANGE POLENTA CAKE / £7

Berry composta, vanilla mascarpone cream

SORBETTI / £7

Three flavours of iced fruit sorbet

AFFOGATO / £7

Vanilla ice cream, espresso, amaretti