

HOGMANAY

Bring in 2026 in style

DEC 31ST | 8PM-1AM | DJ PLAYING
PIPER ON ARRIVAL | 3 COURSES | PROSECCO AT THE BELLS FOR **£79.95**

A la Carte available 12-5pm, last sitting 5pm table return by 7pm

ZUPPA DEL GIORNO

freshly made soup of the day served with artisan bread

HEARTY MINISTRONE

wholesome classic, tomato vegetable soup, served with artisan bread

CROSTINI SCOZZESE

delicate beetroot cured Scottish smoked salmon, on artisan toasted Italian bread, with mascapone and fresh dill mousse

STORNOWAY BONBONS

Stornoway black pudding, lightly fried in panko breadcrumbs with a peppered mayonnaise

AULD LANG ARANCINI

Arborio rice mixed with saffron, pea and parmesan, coated in panko breadcrumbs and lightly fried, served with roast garlic mayonnaise

PATE DELLA CASA

homemade chicken liver pâté with toasted Italian bread and festive spiced plum chutney

ROCCA STEAK PIE

traditional pie, slow-cooked, Scotch beef, accompanied with seasonal vegetables and herby potatoes

POLLO WHISKY FLAMBE

pan fried supreme of chicken, with a whisky cream sauce, herby potatoes and seasonal vegetables

SALMONE INVERNALE

locally sourced Scottish salmon fillet, pan-seared, served with a Dijon tarragon sauce and Arborio rice

HAGGIS, NEEPS & TATTIES

Scottish haggis, turnip and mashed potato accompanied with a Drambuie sauce

PIZZA UNICO

a classic margherita with fior di latte mozzarella, San Marzano tomatoes and your choice of two toppings: Italian sausage, pepperoni, cooked ham, spicy chicken, red onions, roast peppers, mushrooms, pineapple, spinach or sweetcorn

GELATO SCOZZESE

Award-winning Equi's double cream vanilla and Scottish tablet ice cream, served in a brandy snap basket

BLACK FOREST CHEESECAKE

homemade fresh mascapone chocolate and cherry cheesecake

FERRERO ROCHER BOMB

A luxury Bavarian fererro rocher mousse dome, with a chocolate crunch base, with hazelnut pieces (contains nuts)

PEACH & PROSECCO DECONSTRUCTED CRUMBLE

warm sautéed peaches with our house crumble, served with Equis double cream vanilla ice cream and a shot of Prosecco for good measure

ROCCA TIRAMISU

coffee based pick-me-up dessert

FORMAGGIO E BISCOTTI

(+ £3 Supplement)
selection of artisan cheeses with chutney, grapes, and crackers

SANTA

SAT 13TH & SUN 14TH DECEMBER

Santa is returning to Rocca!

Follow our social media announcements or join Rocca Rewards for priority booking! Past events have been FULLY BOOKED in under 24 hours. BOOK EARLY TO BE ON THE NICE LIST!

Sponsored by Blue Parrot Company, with all proceeds going to support the Hamilton Advertiser Toy Appeal for our 8th year!



MERRY SWIFTMAS! SUN 30th NOV 12-2pm

It's back! With Taylor's new album dropping soon, we are delighted to confirm Swiftmas is returning!

£15 donation per person. Includes an arrival merry mocktail & popcorn!

IT'S FIZZMAS... PARTY PLANS!

2 COURSES **£39.95** | 3 COURSES **£44.95**
including a cracker to start your night with a bang. Drinks packages available.

DEC 5th, 6th, 12th, 13th: Deck the Halls with DJ & Sax 7.30pm - late

DEC 6th: Wreath Making Class Fizz & Festive Foliage. Sat 6 Dec 12-2pm
Email events@roccaristorante.co.uk for more info.

DEC 7th: Jingle Bell Boujee Brunch Noon - 4pm with ORA Bar 'Afters'

DEC 11th: Scotland's leading Jersey Boys tribute the **Jersey Notes** are back!
By popular demand! 7.30pm - late

DEC 18th: Dancing Queens and Festive Feels! Sparkling sensations, **Havana Blonde**, are back with an Abba and Pop Divas tribute night! Grab the girls and the glitterati! 7.30pm - late

Check out [@orabarhamilton](https://www.instagram.com/orabarhamilton) for more December Entertainment in the Bar!
We have our resident DJs every Fri & Sat, 21:00 - late (licensed until 1AM) and Live Acoustic Sundays, bookings and walk-ins welcome!
Tickets for our **ORA Christmas Eve & Hogmanay Parties** will be released November 25th! DM to pre-register.

PRIVATE HIRE OF ORA

We are pleased to offer our private bar area, for exclusive use hire, subject to availability, for your private hire needs; corporate bookings, festive events & 'non-office office parties'. Midweek discounts apply.

OUTSIDE CATERING

We can offer a variety of menu choices for a buffet to suit your palate and your budget! We welcome the chance to create a bespoke package to remember!

Contact us at events@roccaristorante.co.uk

THANK YOU

GRAZIE MILLE for your amazing support in 2025!

Thanks to you, Rocca continues to help local families, schools and charities each month. This year we've been honoured to support the Toy Appeal for an 8th year, and to yet again light up St. Andrew's & Kilbride Hospice's tree. We have been proud to further a strong partnership with Smile Children's Charity and continue our support for the fabulous Juniors (Families Like Us). We are grateful to partner with Hamilton Park Race Course, and support incredibly valuable causes indirectly, including Maggie's and Glasgow Children's Hospital. We also give praise to the Hamilton District Food Bank and Hamilton Churches Drop-In Centre, true community heroes. None of this is possible without you — our wonderful customers. Here's to a healthy and happy 2026 together.

Forever thankful. **Team R x**

RR
ROCCA
RISTORANTE & BAR

CHRISTMAS & HOGMANAY 2025

A la Carte and Festive Menus only available Dec 1 to 23, noting that for all Live Entertainment event dates there shall be Festive Menus only available, no A la Carte.

Gluten-free, vegetarian, vegan and dairy-free options are available with pre-order.

We are closed Christmas Day, Boxing Day and New Year's Day.

Dec 27 onwards, A la Carte only menu available, with the exception of Hogmanay. Rocca Menu del Giorno and Hearty Sunday shall resume January 4th onwards.

KIDS
CHRISTMAS
MENUS
AVAILABLE
for under
12s

GIFT VOUCHERS

Available to purchase
Please visit roccaristorante.co.uk
or ask within the restaurant
for assistance.

BOOK NOW

☎ 01698 200 502

For large party enquiries,
please email
events@roccaristorante.co.uk

ROCCARISTORANTE.CO.UK



MENU SUBJECT TO CHANGE - PLEASE ADVISE SERVER OF ALL ALLERGIES & INTOLERANCES PRIOR TO ORDERING

LUNCH

12 noon to 3:30pm
2 COURSES £22.95
3 COURSES £27.95

Includes a
Cracker to
start your meal
with a bang

ZUPPA DEL GIORNO

freshly made soup of the day served with artisan bread

FESTIVE FUNGHI FARCITI

golden crisp panko breaded mushrooms, filled with cranberry, brie and mozzarella, served with sweet cranberry sauce

CROSTINI AL CAPRINO

freshly baked in house, garlic bread with mozzarella pearls, cherry tomatoes, herbs and basil extra virgin olive oil

TACCHINO TRADIZIONALE

turkey crown, filled with our house sundried tomato and parsley stuffing, wrapped in pancetta and thinly sliced. Served with seasonal veg, roast potatoes and festive trimmings

BRANZINO BIANCO

pan-seared seabass, on a bed of peperonata, a rustic Italian vegetable stew, in a garlic tomato sauce

MAIALE MARMELLATA

pan fried pork medallions in a seasonal orange marmalade jus, accompanied with winter veg and roast potatoes

BURGER INVERNO

our 6oz homemade beef burger, topped with cranberry sauce, red onion and rocket, with hand-cut classic chips (+ brie cheese £2)

ROASTED PARSNIP & WALNUT RISOTTO

roasted winter risotto with golden parsnips, crunchy walnuts, sage and olive oil with arborio rice and parmesan shavings (+ crispy pancetta £2)

BRIE BAKE

penne pasta, with chicken and fresh cranberries, comfortingly baked in mozzarella and brie. Vegetarian?... Ask to swap your chicken for mushroom

DUE GELATO

choose two scoops of local award winning Equis ice cream in a brandy snap basket

PEAR & CINNAMON CRUMBLE SHORT SUNDÆ

deconstructed homemade crumble, served warm, with sauteed pears and a dusting of cinnamon, topped with Equi's double cream vanilla ice cream

HEARTY MINSTRONE

wholesome classic, tomato vegetable soup, served with artisan bread

BAUBLES DI NATALE

trio of Italian sausage meatballs, served in a spicy tomato sauce with garlic bread

PATE DELLA CASA

homemade chicken liver pâté with toasted Italian bread and festive spiced plum chutney

PIZZA FESTIVA

stone-fired pizza, with a San Marzano tomato base, fior di latte mozzarella, roast turkey, chipolata sausages, caramelised red onion, finished with a light drizzle of cranberry sauce and a rosemary garnish

PIZZA UNICO

a classic margherita with fior di latte mozzarella, San Marzano tomato base, and your choice of two classic toppings: Fresh chillies, mushrooms, olives, pineapple, red onions, roast peppers, spinach, sweet corn, ham, Italian sausage, pepperoni, spicy chicken Additional toppings (+£1 veg +£2 meat)

FESTIVE FUSILLI

fusilli pasta with wilted spinach, broccoli, pine nuts and fresh herbs sauteed in a pesto sauce. (contains nuts) (+ crispy prosciutto £2)

SPAGHETTI BOLOGNESE

classic cosy pasta with slow-cooked ragu of Scotch beef, pork, Chianti red wine and Italian herbs (available penne on request)

PENNE ARRABBIATA

penne tossed in a San Marzano tomato sauce, with garlic, chilli and herbs (+ diced chicken or chorizo £2)

BUDINO DI NATALE

traditional Christmas pudding with a warm brandy sauce

WHITE CHRISTMAS CHEESECAKE

homemade, delightfully light, strawberry and white chocolate cheesecake, with a light dust of icing sugar

DINNER

from 4pm till close
2 COURSES £25.95
3 COURSES £30.95

Includes a
Cracker to
start your meal
with a bang

FUNGHI E HAGGIS FARCITI

freshly prepared breaded mushrooms filled with haggis, accompanied with a festive spiced mayonnaise

ARANCINI ARANCIA

Arborio rice, mixed with butternut squash risotto, sage, parmesan, and orange zest, coated in panko breadcrumbs and lightly fried, served with a garlic and herb mayonnaise

CROSTINI RUSTICI

freshly baked in house, garlic bread topped with heritage tomatoes, roasted mixed peppers, finished with a drizzle of basil & chilli olive oil

TACCHINO TRADIZIONALE

Turkey crown, stuffed with Rocca sundried tomato and parsley stuffing, wrapped in pancetta and thinly sliced. Accompanied with seasonal vegetables, roast potatoes and festive trimmings

MAIALE MARMELLATA

pan fried pork medallions in a seasonal orange marmalade jus, accompanied with winter veg and roast potatoes

PASTA DI NATALE

Fusilli pasta tossed with crispy pancetta and tender Brussels, in a light garlic and olive oil sauce, with parmesan shavings and herbs

SPAGHETTI BOLOGNESE

classic cosy pasta with slow-cooked ragu of Scotch beef, pork, Chianti red wine and Italian herbs (available penne on request)

GNOCCHI AL PESTO

Fresh potato gnocchi in a pinot grigio and basil pesto sauce, with wilted spinach, pine kernels and parmesan shavings (+ crispy pancetta £2)

BRANZINO BALSAMICO

fresh fillet of sea bass pan-seared and served on a bed of roast Mediterranean veg, delicately drizzled with a rich balsamic glaze

POLLO ALLA DIJON

supreme of chicken in a velvety Dijon mustard cream sauce, with courgette ribbons, wild mushrooms and toasted almond finish, served with Arborio rice

DUE GELATO

choose two scoops of local award winning Equis ice cream in a brandy snap basket

PEAR & CINNAMON CRUMBLE SHORT SUNDÆ

deconstructed homemade crumble, served warm, with sauteed pears and a dusting of cinnamon, topped with Equi's double cream vanilla ice cream

WHITE CHRISTMAS CHEESECAKE

homemade, delightfully light, strawberry and white chocolate cheesecake

ZUPPA DEL GIORNO

freshly made soup of the day served with artisan bread

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PIZZA FESTIVA

stone-fired pizza, with a San Marzano tomato base, fior di latte mozzarella, roast turkey, chipolata sausages, caramelised red onion, finished with a light drizzle of cranberry sauce and a rosemary garnish

PIZZA UNICO

a classic margherita with fior di latte mozzarella, San Marzano tomato base, and your choice of two classic toppings: Fresh chillies, mushrooms, olives, pineapple, red onions, roast peppers, spinach, sweet corn, ham, Italian sausage, pepperoni, spicy chicken Additional toppings (+£1 veg +£2 meat)

BISTECCA ROCCA

(+ £8 Supplement)
Succulent fillet of prime Scotch beef medallions, topped with parsnip shavings and rocket, drizzled with extra virgin olive oil, and a choice of hand-cut chips or rosemary potatoes

PENNE ARRABBIATA

penne tossed in a San Marzano tomato sauce, with garlic, chilli and herbs (+ diced chicken or chorizo £2)

ROASTED PARSNIP & WALNUT RISOTTO

roasted winter risotto with golden parsnips, crunchy walnuts, sage and olive oil with Arborio rice and parmesan shavings (+ crispy pancetta £2)

TEMPTING TERRY'S CHEESECAKE

homemade fresh mascarpone cheesecake with Terry's chocolate orange

BUDINO DI NATALE

traditional Christmas pudding with a warm brandy sauce

ROCCA TIRAMISU

classic, coffee based pick-me-up dessert

CHRISTMAS EVE

2 COURSES £29.95 3 COURSES £36.95

Includes a
Cracker to
start your meal
with a bang

ZUPPA DEL GIORNO

freshly made soup of the day served with artisan bread

HEARTY MINSTRONE

wholesome classic, tomato vegetable soup, served with artisan bread

TRIO DI GAMBERI

crispy tempura king prawn trio, fried golden, with a cranberry-chilli dipping sauce

BAUBLES DI NATALE

trio of Italian sausage meatballs, served in a spicy tomato sauce with garlic bread

PATE DELLA CASA

homemade chicken liver pâté with toasted Italian bread and festive spiced plum chutney

MOZZARELLA PARCELS

fresh mozzarella coated in Panko breadcrumbs, lightly fried and served with a fiery tomato chutney

CHRISTMAS CROSTINI

Italian garlic bread topped with roast mixed peppers, aubergine, courgette and red onion, baked al forno with mozzarella and a balsamic glaze finish

PIZZA FESTIVA

stone-fired pizza, with a San Marzano tomato base, fior di latte mozzarella, roast turkey, chipolata sausages, caramelised red onion, finished with a light drizzle of cranberry sauce and a rosemary garnish

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