

MENU DEL GIORNO

2 COURSES £15.95

3 COURSES £19.95

Featuring fresh market produce, Italian imports and tantalising tastes of the season

Monday-Thursday: 12 to 6pm (last orders 5:45pm) | Friday-Saturday: 12 to 4pm (last orders 3:45pm)

An Appertif?

COS-FAUX-POLITAN £4.75

Cranberry, citrus and fresh lime mocktail

PROSECCO SPUMANTE BAROCCO

£5.95
DOC TREVISO, ITALY

ROCCA ROYALE £7.50

Our luscious signature cocktail, vanilla vodka, strawberry and elderflower with a hint of lime and a shot of Prosecco for good measure

STARTERS

ZUPPA *del* GIORNO

Served with our fresh Artisan Italian bread

HEARTY MINISTRONE

Served with our fresh Artisan Italian bread

FUNGHI FORMAGGIO

Freshly prepared, breaded mushrooms filled with four cheeses, served with peppered mayonnaise

HAGGIS BON BONS

Premium Scottish Haggis, lightly fried in fresh breadcrumbs, with a peppered mayonnaise

BROCCOLI FRITTO

Broccoli florets lightly fried in a tempura batter, served with garlic mayonnaise

SWEET CHILLI CHICKEN WINGS

Crisp chicken wings, grilled and glazed with a sweet chilli dipping sauce

PATE DELLA CASA

Homemade chicken liver pate with toasted Italian bread, and a rich tomato, onion and chilli chutney

BRUSCHETTA BALSAMICA

Toasted Italian bread, baked in-house, topped with roasted peppers, rocket, red onion and a rich balsamic glaze

POLPETTE AL SUGO

Trio of succulent pork & beef meatballs in a Napoli sauce with melted mozzarella and garlic crostini

MAINS

ADD A SLICE OF GARLIC BREAD TO ANY DISH for just £1.75

Can't decide? Dining in pairs? Mezzo e Mezzo!
Order one pizza and one pasta and we will present them *half & half* to share.

SPAGHETTI AMATRICIANA

Spaghetti with Pancetta, onions, garlic, in a Napoli sauce

PENNE POLPETTE

Timeless favourite, pork and beef meatballs in a rich Napoli sauce served with penne

SPAGHETTI BOLOGNESE

Classic, slow-cooked Scotch beef & pork ragu with herbs

ITALIAN MAC & CHEESE

Triple cheese macaroni, baked al forno, with a tomato and parsley garnish

+ PANCETTA £2 + CHORIZO £2

SPAGHETTI CARBONARA

A delicate sauce of pancetta, parmesan, egg yolk and cream (or without cream, the authentic Italian way!)

+ DICED CHICKEN £2

PENNE ARRABBIATA

In a San Marzano tomato sauce with garlic, chilli and herbs

+ BLACK OLIVES £1 + CHORIZO £2

+ DICED CHICKEN £2

RISOTTO EGLEFINO

Delicate flaked haddock, broccoli and peas in a butter and parmesan Arborio rice risotto (available vegetarian without haddock)

RISOTTO CHORIZO DI POLLO

Arborio rice, sauteed with diced chicken breast, chorizo sausage, tomato, butter, garlic and parmesan shavings

COZZE PAPRIKA

Steamed Shetland mussels, in a smoked paprika and cream sauce, accompanied with garlic bread

SALMON SAFFRON

Scottish salmon fillet grilled with a lime, sweet chilli and coriander sauce, served with Mediterranean Arborio rice with vibrant mixed peppers, peas and saffron

PIZZA MODO MIO

A classic margherita with Fior di Latte mozzarella, San Marzano tomatoes and your choice of two toppings:

Italian Sausage / Salami / Pepperoni / Spicy Chicken Mixed Peppers / Rocket / Mushroom / Red Onion Ham / Sweetcorn / Fresh Chilli / Pineapple / Olives Cherry Tomato

+ £2 per meat topping // + £1 per vegetable topping

GOATS CHEESE & WALNUT INSALATA

Mixed Italian salad with Rocca's honey-mustard dressing, spinach, walnuts, goats cheese, sun-dried tomato and pesto (may contain nut traces)

ROCCA BURGER

6oz homemade beef burger, topped with Monterey Jack cheese and salad, served on a brioche bun with hand-cut chips (vegetarian burger available)

POLLO PEPE

Pan-fried chicken breast, with onions and mixed peppers, in a peppercorn sauce, served with Arborio rice

SIRLOIN STEAK (+ £7 supplement)

8oz grilled to your liking, served with hand-cut chips, rocket and tomato

Add Steak Sauce: Peppercorn, Red Wine Jus, Bearnaise or Garlic Butter

ADD A SIDE for £2.75

Hand-Cut Chips / Small Mixed Salad
Onion Rings / Sweet Potato Wedges

DESSERTS

DUE GELATO

Your choice of two scoops of local award winning *Equi's* ice cream

APPLE CRUMBLE SHORT SUNDAE

Deconstructed apple crumble perfectly paired with *Equi's* Double Cream Vanilla ice cream

CARAMELLO CLASSICO

Warm caramel shortcake with *Equi's* Double Cream Vanilla ice cream

CHEESECAKE DEL GIORNO

Fresh Italian homemade mascarpone cheesecake

COMFORTING TEA, PREMIUM COFFEE

or something stronger?

Round off your meal with traditional tea or Italian Coffee, freshly roasted here in Scotland

Alternatively our after dinner cocktails and liqueurs come highly recommended

(above beverage pricing varies from £1.95)

IMPORTANT NOTICE: We kindly advise that all customers must make their server aware of any dietary requirements, including all allergies or intolerances prior to ordering. Whilst we will strive to reduce risk of cross-contamination we cannot guarantee that any dish is 100% free from allergens. Dairy-free, Gluten-free, Vegan, Vegetarian alternatives may be available on request.