

# MARKET MENU

2 COURSES **£13.95**  
3 COURSES **£16.95**

Featuring fresh produce and tantalising tastes of the season Mon – Thu 4-7pm / Fri 4-6pm / Sat 12-6pm

## An Appertif?

### COS-FAUX-POLITAN £3.95

Cranberry, citrus and fresh lime mocktail

### BOELINI £7.50

Boe Peach & Hibiscus Gin, paired to perfection with Prosecco

### ROCCA ROYALE £6.95

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

## STARTERS

### HEARTY MINESTRONE or ZUPPA del GIORNO

Served with our fresh Artisan Italian bread

### PARMESAN CHICKEN BITES

Crisp, tender chicken breast coated in Parmesan batter and lightly fried, served with spicy tomato dipping sauce

### CROSTINI MEDITERRANEO

Italian garlic bread, baked in house, topped with mixed Mediterranean vegetables and melted Brie

### FUNGHI FARCITI

Freshly prepared, breaded mushrooms filled with haggis, served with peppered mayonnaise

### PATE DELLA CASA

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

### BROCCOLI FRITTO

Broccoli florets lightly fried in a tempura batter, served with choice of blue cheese dip or garlic mayonnaise

gluten-free option available on request vegetarian

## MAINS

ADD 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 CARBONARA

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

### PENNE POLPETTE

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

### ITALIAN MAC & CHEESE

Gratin style with fresh parsley garnish

+ ADD TRUFFLE OIL **£1**  
+ ADD PANCETTA **£1.50**

### PENNE ARRABBIATA

Penne in a San Marzano tomato sauce with garlic, chilli and herbs

+ ADD DICED CHICKEN **£1.50**

### SPAGHETTI BOLOGNESE

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

### RISOTTO FUNGHI BIANCA

Arborio rice sautéed with wild mushrooms, thyme white wine, and a hint of garlic

### COZZE PAPRIKA

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

### SALMONE ITALIANO

Pan-seared salmon, with an Italian salsa of tomato, garlic, black olives, capers, parsley and olive oil, served with potatoes and green beans

### RISOTTO SALSICCIA

Arborio rice sautéed with Italian sausage, tomato, mixed peppers, butter, garlic and parmesan

### PIZZA MODO MIO

A classic margherita with Fior di Latte mozzarella, our House San Marzano tomato sauce and your topping of choice:

MEAT Ham / Italian Sausage / Salami /

Spicy Chicken

VEG Artichoke / Olives / Onion /

Fresh Chilli / Mushroom / Pineapple /

Rocket / Spinach / Broccoli

(+ £1 per extra topping)

### GOATS CHEESE & WALNUT INSALATA

Mixed Italian salad with Rocca's honey-mustard dressing, spinach, walnuts, goats cheese, sun-dried tomato and pesto

### ROCCA BURGER

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

### POLLO PEPE

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

### SIRLOIN STEAK (+ £6 supplement)

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

Add Steak Sauce +£1.50

Peppercorn / Red Wine Jus / Bearnaise

### ADD A SIDE for £2.95

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

## DESSERTS Ask your server about gluten-free dessert options

### 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

### HOUSE MOCHA TIRAMISU

Homemade indulgent Italian classic coffee flavoured sponge

### CARAMELLO CLASSICO

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

## COMFORTING TEA, PREMIUM COFFEE or something stronger?

Round off your meal with traditional tea or Italy's favourite Lavazza coffee, accompanied with homemade tablet.

Alternatively our after dinner cocktails and liqueurs come highly recommended.

(above beverage pricing varies from £1.95)

We prepare our dishes fresh to order, therefore gluten-free, dairy-free, vegan/vegetarian alternatives may be available on request. Please ask your server.

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.