

# ANTIPASTO

**HEARTY ITALIAN MINISTRONE** £6.95  
 Hearty homemade San Marzano tomato vegetable soup, served with fresh Italian bread

**ZUPPA *del* GIORNO** £6.95  
 Freshly homemade soup of the day, served with Italian bread

**PATE DELLA CASA** £7.95  
 Homemade chicken liver pate with orange zest butter crust, toasted Italian bread & Rocca's rich tomato, onion & chilli chutney

**PECORINO *al* FORNO** £8.95  
 Baked Goats cheese wrapped in parma ham, accompanied with rocket, roasted figs and a spicy tomato & plum chutney

**GAMBERONI PICCANTE** £9.95  
 King prawns sautéed in fresh chilli, white wine, garlic, tomato & spinach, accompanied with garlic bread

**SALMONE GAMBERETTI CLASSICO** £9.95  
 Seasoned Scottish smoked salmon and king prawns on a bed of rocket & capers, with a horseradish, lime & dill mayo

**BRESAOLA *di* MOZZARELLA** £9.95  
 Bresaola, thinly sliced, air-dried salted beef, with fresh buffalo mozzarella & roasted vine tomatoes, drizzled with extra virgin Olive Oil & aged balsamic vinegar

**MOZZARELLA FRITTA** £7.95  
 Fresh mozzarella coated in herb breadcrumbs, lightly fried & served with a spicy Napoli dipping sauce

**CHEF'S ARANCINI** £7.95  
 Sicilian favourite, breadcrumbed Arborio rice balls lightly fried to order with Chef's special filling of the day

**ROCCA FUNGHI FARCITI** £7.95  
 Freshly prepared breaded mushrooms filled with haggis, served with peppered mayonnaise

**CALAMARI FRITTURA** £8.75  
 Crispy sea salt & cracked peppercorn battered Calamari, served with a caper salsa & lemon garnish

**COZZE** £8.95  
 Freshly steamed mussels in a choice of sauce with garlic bread:

- **MARINARA** Delicate white wine cream sauce with notes of lemon & fresh parsley
- **LIVORNESE** Sicilian tomato sauce with basil & chilli
- **CAJUN** Garlic butter sauce with Cajun seasoning

## To Share

**ANTIPASTI MISTO TAVOLA** £14.75  
 A classic selection of Italian cheeses & cured meats, rustically served on a plank with sun blushed tomatoes, olives, pickles, artichoke & freshly baked flat bread & oils

**FONDUTA AL FORNO** £13.95  
 Buffalo mozzarella al forno with Rosemary flatbread:

- **CAPRESE** Baked on a Sicilian tomato base topped with basil pesto
- **BOLOGNA** Baked with a Scotch beef & pork ragu, with parmesan reggiano, pecorino & herbs

**FRITTO MISTO** £14.75 [*Primi portion for one £8.95*]  
 Perfect for those spoiled for choice! A combination of mozzarella frita, haggis filled mushrooms, battered onion rings & Chef's arancini served with a Napoli dipping sauce & garlic mayonnaise

**FRITTO OCEANO** £16.75 [*Primi portion for one £9.95*]  
 Crispy salt & peppercorn battered calamari, freshly fried scampi, tempura king prawns served with timeless tartar & sweet chilli sauces

## BREAD & OLIVES

A traditional Italian family meal always begins with bread!

**MIXED PITTED OLIVES** £4.95  
 Italy is home to many varieties of olives, our specially selected pitted olives are from Puglia, marinated & flavourful  
 + Enjoy with bread, balsamic & extra virgin Olive Oil for £7.95

**FRESHLY BAKED FLAT BREADS TO SHARE** £10.95  
 Baked to order, a plank selection of Italian breads topped with rocket, prosciutto, garlic, mozzarella, sun-dried tomato & basil pesto (*contains nuts*)

**CIPOLLA CARAMELLATA** £6.75  
 Traditional Italian garlic bread, with melted mozzarella & sweet caramelized onions

**POLLO CARICATO** £7.50  
 Italian garlic bread topped with grilled chicken, sundried tomato, basil pesto & mozzarella cheese (*contains nuts*)

**PORCINI CROSTINI** £6.75  
 Italian garlic bread topped with garlic mushrooms, spinach & parmesan shavings

## BRUSCHETTE or FOCACCIA

*Bruschetta for one* *Focaccia to share*

**ROSMARINO** £4.75 £6.95  
 Rosemary, extra virgin Olive Oil & rock sea salt

**BELLISSIMO** £5.95 £8.50  
 Chopped vine tomato, basil, garlic & extra virgin Olive Oil

**CAPRESE** £6.75 £8.95  
 Chopped vine tomato, basil, garlic, with a buffalo mozzarella topping & balsamic glaze

**PROSCIUTTO** £7.50 £9.95  
 Chopped vine tomato, basil, garlic, extra virgin Olive Oil & San Danielle prosciutto ham

**GARLIC FOCACCIA** £4.50 £6.75  
 Traditional Italian favourite, baked with fresh garlic

**MOZZARELLA** £5.75 £7.95  
 Fresh garlic & melted Fior di Latte mozzarella



# PASTA

We take pride in using the best ingredients, including our authentic Italian pasta, made in Fara San Martino. Our pasta is cooked Italian style 'al dente' meaning firm but not hard.

THE  
RESTAURANT  
AWARDS  
SCOTTISH EDITION

VOTED AS ONE OF THE TOP 100  
RESTAURANTS IN SCOTLAND

## Classics

GLUTEN-FREE PASTA AVAILABLE  
ON REQUEST **ADD £1**

## Specialties

### PENNE ARRABBIATA

Arrabbiata meaning 'angry' in Italian. A fiery San Marzano tomato sauce, with garlic, chilli & herbs

### PENNE PRIMAVERA

Vegetables julienne, pine kernels, tomato sauce & fresh parmesan shavings. (contains nuts)

*Prefer a classic butter sauce to tomato? Please ask and we will do!*

### SPAGHETTI AGLIO OLIO E PEPERONCINO

Fresh authentic flavours of extra virgin Olive Oil, garlic & chilli

### SPAGHETTI CARBONARA

A delicate sauce of pancetta, parmesan, egg yolk & cream  
*Prefer without cream the original Italian way? Ask for Carbonara Tradizionale!*

### TAGLIATELLE BOLOGNESE

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

### LASAGNE

Traditionally baked homemade lasagna, with bolognese filling & béchamel sauce

### PENNE POLPETTE

Freshly hand-rolled pork & beef meatballs, in a rich Napoli sauce

### TORTELLONI

Hand-filled with ricotta and spinach

• *Alfredo*  
Fresh spinach, basil pesto & cream sauce (contains nuts)

• *Florentina*  
Sage & parmesan butter sauce

### RISOTTO PORCINI

Arborio rice with porcini mushrooms, thyme, white wine & cream drizzled with truffle oil

### RISOTTO VERDE

Arborio rice with peas, mint & crispy pancetta

### ROCCA CARTOCCIO

Our signature pasta dish. Penne with pancetta, mushrooms, peppers & onions in a tomato cream sauce, topped with mozzarella, baked 'al forno' in foil for superior flavour

### TUSCAN RIGATONI

Seasoned chicken, broccoli, yellow courgette & red onion in a red pesto & tomato sauce (contains nuts)

### RIGATONI MANZO CHIANTI

Tender strips of beef fillet, sautéed in a sauce of Chianti red wine with a hint of garlic, onion & tomato

### LINGUINE PESCATORE

King prawns tossed in a sauce of finely chopped tomato, garlic, chilli & fresh basil

⊕ ADD CALAMARI £2

### LOBSTER RAVIOLI

Artisan pasta, hand-filled with lobster, in a fresh aurora tomato & cream sauce with freshly chopped parsley

### PENNE MILANO

Chicken, wilted spinach, onions, garlic, white wine, parmesan & cream

### SPAGHETTI SALSICCIA

Pork & fennel sausage with mushrooms, chilli, garlic & onions, in a tomato cream sauce

### SPAGHETTI SALMONE VODKA

Scottish smoked salmon flambéed with vodka, in a cream & tomato sauce with capers & finely chopped onions

### SMOKED HADDOCK TAGLIATELLE

Delicious flaked haddock & spring onions in a cream sauce

### SPAGHETTI ALLA SCOGLIO

Mixed seafood of scampi, king prawns, calamari, mussels & Chef's fish of the day, in a Pinot Grigio, chilli & garlic sauce with lemon zest

Add to any of the above dishes

- + BLACK OLIVES £1
- + CHORIZO £2
- + DICED CHICKEN £2
- + KING PRAWNS £4

## Mixed Doubles SOMETHING FOR TWO?

Choose 1 pizza & 1 pasta dish & let us half them for you both to share. Above pricing applies.

## PREFER RISOTTO TO PASTA?

Dishes marked **R** are available as a risotto or a pasta upon request

# PIZZA

Our pizza bases are freshly rolled to order and topped with the finest extra virgin Olive Oil, San Marzano tomatoes and Mozzarella before being stone-baked to pizza perfection

### CLASSIC MARGHERITA

Mozzarella, tomato & basil

- ⊕ ADD £1 per veg topping
- ⊕ ADD £2 per meat topping
- ⊕ ADD £4 for king prawns

### MARGHERITA DOPPIA

Fior di latte and buffalo mozzarella, basil & extra virgin olive oil

### PADANA

Owner's favourite, Goats cheese, sweet caramelized onion & spinach

### TOSCANO

Salami, black olives & oregano

### POLLO PICCANTE

Marinated spicy chicken topping with mixed roast peppers & fresh chillies

### SAN DANIELE

Prosciutto, fresh rocket, Parmesan shavings & balsamic drizzle

### POLLO FUNGHI

Grilled chicken, wild mushroom & red onion

- ⊕ ADD BLACK OLIVES £1
- ⊕ ADD PARMA HAM £2

### PIZZA DI BARGA

Stornoway black pudding & chorizo with mascarpone

### SALSICCIA

Spicy Italian sausage & sliced red onion

### VESUVIO

Spicy pepperoni & fresh chillies

### CABANA

Honey roast ham & sweet pineapple

### PIZZA DI ROCCA

A Scottish-Italian delight, generously topped with Scottish haggis

### FESTA DI CARNE

Italian salsiccia sausage, spicy seasoned chicken, pepperoni, ham & red onions

⊕ ADD VEG TOPPING £1

### SMOKEHOUSE

Our house exception, made with a smoky BBQ base & topped with Italian style pulled pork, red onion, shredded Monterey Jack cheese & fresh chillies

## Calzone

Originating from Naples, this classic is generously filled, lightly brushed with garlic oil, sprinkled with Italian cheese & stone-baked to perfection

- **SPEZIATO** £14.95  
Spicy pepperoni, marinated chicken, red onion, fresh chillies & mixed peppers
- **CARNI** £14.95  
Meatballs, pancetta, shredded chicken, red onion & mushrooms
- **MEDITERRANEO** £13.95  
Mixed Mediterranean vegetables

## PIZZA LEGGERA

Looking for a lighter option?... Try any of the above as a leggera, prepared with the centre removed & filled with Italian mixed leaf salad. Less calories, more nutrition... room for dessert! *standard pricing applies*

GLUTEN-FREE PIZZA AVAILABLE ON REQUEST **ADD £1**



Premium meat deserves premium treatment, that's why Rocca dishes are prepared fresh post order. This may take a little time, but good things come to those who wait, so sit back, relax and enjoy!

Select a 'Bit on the Side' to accompany your steak, one included (choose as many sides as you wish, individual pricing applies)

### TAGLIATA *di* MANZO £32.95

Prime 10oz fillet steak, aged 28 days, tenderly sliced & served with rocket delicately drizzled with aged balsamic vinegar & parmesan shavings

<b>FILETTO</b> 10oz Scotch fillet, aged 28 days £31.95	<b>SIRLOIN</b> 10oz Scotch sirloin, dry aged for 35 days £28.95	<b>RIB-EYE</b> 10oz flavourful cut owing to a rich marbling of fat £29.95
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#### ⊕ ADD STEAK SAUCE £1.50

Diane | Garlic Butter | Porcini Mushroom & Tarragon | Peppercorn | Red Wine Jus | Whisky Cream

## Bit On The Side

CLASSIC MASH	£3.50
GARLIC   MUSTARD   OLIVE OIL MASH	£3.95
TRADITIONAL HAND-CUT HOUSE CHIPS	£3.50
GARLIC & HERB HAND-CUT HOUSE CHIPS	£3.95
PARMESAN & TRUFFLE OIL HAND-CUT HOUSE CHIPS	£4.50
HERBY POTATOES	£3.95
SWEET POTATO WEDGES	£4.50
ONION RINGS	£4.50
ROCKET + PARMESAN SALAD	£4.50
MIXED SALAD	£4.25
SEASONAL VEGETABLES	£4.75
SAUTÉED CREAMED SPINACH	£4.50
GRILLED TOMATO + MUSHROOMS	£3.95
MAC & CHEESE ITALIAN GRATIN STYLE (Add Truffle Oil £1)	£4.95

## CARNE

### POLLO BARGA £21.95

Supreme of chicken stuffed with haggis & wrapped in crispy Prosciutto with a whisky peppercorn sauce, green beans in Olive Oil & your choice of potato lyonnaise or rosemary baby potatoes

### POMPEII POLLO £17.95

Succulent chicken breast, mixed peppers, onions & sundried tomatoes together with a garlic, red wine, tomato & cream sauce & Arborio rice

### FILETTO ITALIANO £23.95

Tender strips of prime Scotch fillet steak, mixed peppers, olives & mushrooms in a red wine & tomato sauce served with Arborio rice

### POLLO PORCINI £17.95

Supreme of chicken pan fried with wild porcini mushrooms, sautéed in a trio of white wine, wholegrain mustard & cream, served with Arborio rice

### POLLO MILANESE £19.95

Breast of chicken, lightly fried in breadcrumbs, served with your choice of penne Arrabiata or spaghetti Napoli

#### ⊕ ADD MOZZARELLA £1.50

Elevate your pasta to spaghetti carbonara or bolognese £2

### VITELLO MILANESE £22.95

Pan fried escalope of veal delicately fried in breadcrumbs & served with your choice of penne Arrabiata or spaghetti Napoli

### VITELLO SALTIMBOCCA £23.95

Tender veal, San Daniele parma ham & fresh sage, with a white wine demi-glace. Served with your choice of potato lyonnaise or rosemary baby potatoes

#### ⊕ ADD MOZZARELLA £1.50

## Burgers

### ROCCA BURGER £15.95

Handmade 8oz beef burger, topped with Monterey Jack cheese, mayonnaise & classic salad, on a brioche bun with traditional hand-cut chips & fresh relish

### BURGER ITALIANO £16.95

Handmade 8oz beef burger, topped with buffalo mozzarella, tomato, red onion, spinach pesto & rocket, on a brioche bun with garlic & herb hand-cut chips & fresh relish (contains nuts)

### BOURBON BURGER £16.95

Succulent chicken breast lightly fried in breadcrumbs, topped with smoked cheese, crispy pancetta, sautéed onions & a BBQ Bourbon sauce on a brioche bun with hand-cut chips

## PESCE

### GAMBERONI + SCAMPI SAMBUCA £23.95

Wild king prawns & fresh scampi flambéed in Sambuca, cream, onions & garlic, with Arborio rice

### BRANZINO VIVACE £21.95

Fresh fillet of sea bass in sizzled ginger, chilli, lime & spring onions, served with seasonal vegetables and herby potatoes

### SALMONE VERDE £20.95

Pan seared Scottish salmon, with a herby basil pesto crust, sautéed in garlic butter, served with lemon infused Arborio rice and roasted vine tomatoes

### CAPELANTE VERMOUTH £26.95

Pan seared king scallops, sautéed in a lemon, vermouth, butter sauce, served with garlic crushed potatoes & creamed spinach

### CODA *di* ROSPO ROCCA £24.95

Peppered monkfish cheeks, sautéed in a pinot grigio & garlic sauce, served with lightly fried tenderstem broccoli & potato lyonnaise

### SCALLOPS SCOZZESE £27.95

West coast scallops on a bed of Stornoway Black Pudding, in a chorizo butter sauce, served with your choice of garlic crushed potatoes drizzled with Olive Oil or spaghetti aglio e olio

### FILETTI PESCE FRITTI £16.95

Catch of the Day, breaded fillet of fish, served with hand-cut chips & home made tartar sauce  
*Gluten-free version available*

## Insalata

### ITALIAN CAESAR SALAD £12.95

Classic cos lettuce, vine tomatoes, with Italian croutons, parmesan shavings & timeless Caesar dressing

#### ⊕ ADD CHICKEN £2 ⊕ ADD KING PRAWN £4

### SMOKED HADDOCK SALAD £14.95

Fresh smoked haddock fillet, flaked with Italian leaves, spinach, green beans, diced potatoes tossed in a zesty lime mayonnaise dressing with a vine tomato garnish

#### ⊕ ADD CRISPY PANCETTA FOR £2

### WARM 'DIRTY BEEF' SALAD £16.95

Mixed Italian leaves, finely chopped tomatoes, peppers, red onions, & delicate strips of warm beef fillet with a sweet chilli dressing

# DESSERTS

Ask your server  
about gluten-free  
dessert options

*You can't buy happiness,  
but you can certainly  
buy dessert . . . same thing!*

## AFFOGATO BLISS

£4.95

Simply fantastic! Pure rich espresso, decadently poured over Equi's Double Cream Vanilla ice cream topped with amaretti biscuit

Add a kick of **Tia Maria** | **Amaretti** | **Frangelico** | **Kraken Roast Coffee Rum** for an extra £3

## PANNA COTTA LIMONCELLO

£6.45

Sicilian staple! Rocca homemade classic. Cream & limoncello, with a pineapple & ginger salsa, & crushed amaretti to finish

## CHEESECAKE *del GIORNO*

£6.45

Please ask your server for Today's cheesecake delight

## CARAMELLO CLASSICO

£6.75

Warm caramel shortcake with a scoop of Equi's Double Cream Vanilla ice cream and rich caramel & chocolate sauces

## STICKY TOFFEE PUDDING

£6.95

Local favourite, served temptingly warm with toffee sauce and Equi's Double Cream Vanilla ice cream

## CIOCCOLATO FUDGE CAKE

£7.50

Indulgent fudge cake, served sumptuously warm with Equi's Double Cream Vanilla ice cream

## MERINGHE AMARENA

£7.50

Freshly made meringue with liqueur cream, coulis & amarena cherries

## PERA TORTA

£6.75

Ricotta & pear cream, sweetly sandwiched between a hazelnut flavoured biscuit sponge, dusted with icing sugar served with pouring cream (contains nut trace)

## BAVARIAN BOMBE

£6.45

A luxury Bavarian Ferrero Rocher Mousse Dome, with a chocolate crunch base, with hazelnut pieces (contains nuts)

**Crave more?** Add a scoop of Equi's vanilla ice cream to any dessert for **£1.50**

## ROCCA REWARDS

At Rocca we value your loyalty! Sign up to Rocca Rewards today and be the first to hear about special events and promotions!

**SIGN UP AT**  
**roccaristorante.co.uk**

## APPLE CRUMBLE SHORT SUNDAE

£6.75

Delicious, deconstructed house apple crumble, topped with Equi's Double Cream Vanilla ice cream, simply delightful

## HOUSE MOCHA TIRAMISU

£6.45

Traditional Italian pick-me-up dessert, homemade coffee flavoured sponge, mascarpone and chocolate

## ROCCA SPECIAL SUNDAE

£7.50

Let your server tempt you with our delicious Sundae of the moment

## Equi's GELATO

2 scoops £4.25 / 3 scoops £5.75

A delicious selection of local award winning Equi's Italian ice cream, including Double Cream Vanilla, Belgian Chocolate, Strawberry, Mint Choc Chip, Pistachio, Toffee Fudge, and Scottish Tablet. Ask your server for your favourites!

*Enjoy a refreshing tea, rich coffee, or something stronger?*

## SELECTION of LIQUEUR COFFEES

£7.25

Ask your server to add a liqueur of your choosing;

Gaelic Coffee (Whisky)

Calypso Coffee (Tia Maria)

Italian Classico (Amaretto)

Seville Coffee (Cointreau)

Irish Cream Coffee (Baileys)

English Coffee (Gin)

## After Dinner Cocktails

### GODFATHER

£7.95

Malt Whisky and Amaretto

### GODMOTHER

£7.50

Vodka and Amaretto

### CHOCOLAT ORANGE LUXE

£7.95

Baileys Chocolat Luxe and orange liqueur

### AFTER-LATE

£7.95

Baileys Chocolat Luxe and crème de menthe