

HEARTY SUNDAYS

AVAILABLE 12 - 6PM | 2 COURSES FOR £14.75

Something to whet your appetite?...

PROSECCO £5.95

Spumante Barocco DOC, Italy

NO-JITO £3.95

Fun, but no rum . . . mint, sugar cane, apple juice, soda water and lime muddled with crushed ice

BOELLINI £7.50

Boe Peach and Hisbiscus Premium Gin, paired to perfection with Prosecco

STARTERS

HEARTY MINISTRONE

Served with fresh Artisan Italian bread

HOMEMADE HAGGIS BON BONS

Locally sourced haggis coated in fresh homemade bread crumbs, served with peppered mayonnaise

ZUPPA del GIORNO

Served with fresh Artisan Italian bread

STORNOWAY BRIOCHE

Warm Stornoway black pudding, sweet warm apples served atop toasted brioche

PATE DELLA CASA

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

PROSCIUTTO E POLLO TERRINA

Seasoned chicken breast and braised leek terrine, wrapped in delicate Prosciutto ham

MAINS

ROCCA ROAST

Traditional roast dinner with Chef's meat of the day, served with your choice of roast potatoes, mash or hand-cut chips

POLLO STROGANOFF

Pan-fried sliced chicken breast, in a sauce of onion, mushrooms, paprika, brandy and cream, with Arborio rice

SALMONE al FORNO

Oven-baked salmon, delicately drizzled with extra virgin Olive Oil, accompanied with honey roast sweet potatoes and buttered seasonal greens

EGLEFINO TRADIZIONALE

Breaded haddock, lightly fried, with hand-cut chips and Italian-style tartare sauce with herbs

BRODETTO DI PESCE

Hearty fish stew favoured along Italy's Adriatic Coast, served with toasted Rocca bread

RISOTTO SICILIANO

Chorizo, pepperoni, mixed peppers in a tomato Arborio rice *risotto*

HEARTY BOLOGNESE BAKE

Penne pasta in a slow-cooked Scotch beef and pork ragu, topped with fresh parmesan, mozzarella and oven baked

SPAGHETTI CARBONARA

Tossed in 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

ITALIAN MAC & CHEESE

Triple cheese macaroni, baked al forno, with a tomato and parsley garnish
+ PANCETTA £2

AUBERGINE PARMIGIANA

Classic Northern Italian recipe, slow-cooked San Marzano tomatoes, moreishly layered with aubergine, parmesan, onion, garlic and herbs, with a crisp breadcrumb al forno finish

WARM SALSICCIA SALAD

Mixed Italian leaves, chopped sundried tomato, red onion, warm pork and fennel sausage, with a balsamic dressing

ROASTED BEET SALAD

Mixed leaves, with sweet natural honey vinaigrette, goats cheese, walnuts, roasted beetroot

PIZZA MODO MIO

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

Italian Sausage / Salami / Ham / Mixed Peppers / Spicy Chicken / Mushroom / Rocket / Sweetcorn / Fresh Chilli / Pineapple / Olives / Onion
(+ £2 per meat topping / + £1 per vegetable topping)

DESSERTS

HOMEMADE STICKY TOFFEE PUDDING

Served with warm toffee sauce and a scoop of Equi's Vanilla Ice Cream

CHEF'S CRUMBLE SHORT SUNDAE

Chef's warm crumble of the day, perfectly paired with Equi's Double Cream Vanilla ice cream

Ask your server about gluten-free dessert options

DUE GELATO

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

CARAMELLO CLASSICO

Sumptuously warm caramel shortcake with Equi's Double Cream Vanilla ice cream

BAILEYS' PANACOTTA

Baileys' Irish Cream dessert, with caramel sauce and crumbed biscuit

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 £2.05)

ADD £3.75

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.

denotes a gluten-free option available denotes a vegetarian dish

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