



VALENTINE'S

GOURMET MENU

2 COURSES £24.95 | 3 COURSES £32.95

STARTERS

ZUPPA

Classic tomato vegetable minestrone or soup of the day with freshly baked Italian bread

BRUSCHETTA AMORE

Garlic bread topped with prawns, cherry tomato, lemon, herbs & extra virgin olive oil

FRITTO MISTO PER DUE

Freshly fried to order, a sharing platter of breaded mozzarella fritta, haggis bon bons, zucchini fritta, & crisp golden onion rings, served with garlic mayonnaise & a chilli tomato dipping sauce
(per couple to share)

MIXED FLATBREADS

Baked to order, a plank selection of Italian breads topped with rocket, prosciutto, garlic, mozzarella, sun-dried tomato & basil pesto (contains nuts)
(per couple to share)

PATE DELLA CASA

Chicken liver pate, with rich tomato, onion & chilli chutney served with toasted Italian bread

ARANCINI ROSSO

Arborio rice with beetroot smoked salmon & parmesan in panko breadcrumbs, lightly fried golden with a dill mayonnaise

MAINS

QUEEN SCALLOP RISOTTO

Arborio riced sautéed in white wine, infused with lemon, butter and aged parmesan. Topped with Queen Scallops and delicate herbs
+ CHORIZO £4

TAGLIATELLE DI BOSCO

Silky tagliatelle, tossed with wild mushroom, rich red Chianti wine, red onion & thyme

PENNE SALSICCIA

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

LINGUINI AL CRUDO

Basil, roasted cherry tomatoes, spinach, garlic & extra virgin olive oil
+ CHICKEN £3 + KING PRAWNS £5

PENNE ARRABBIATA

A fiery San Marzano tomato sauce, with garlic, chilli & herbs

SPAGHETTI CARBONARA

Tossed in a delicate sauce of pancetta, parmesan, egg yolk & cream (or without cream, the authentic Italian way!)

MARRY ME CHICKEN

Pan-fried chicken, in velvety cream sauce with sun-blushed tomatoes, garlic, parmesan, and a touch of herbs. Served as you please: on a bed of tagliatelle, or with green beans and herby potatoes

GNOCCHI AURORA D'AMORE

Gnocchi in a smooth aurora sauce of slow-cooked tomatoes, fresh cream, finished with parmesan and a touch of basil
+ CHICKEN £3 + CHORIZO £4

PROSECCO PROVENÇALE

Succulent scampi, gently sautéed in a Provençale sauce of garlic, tomato, Prosecco & Italian herbs with Arborio rice

MEDAGLIONI DI MANZO

Beef medallions, served on a Portobello mushroom, with wilted spinach & an Italian herb butter jus, accompanied by hand-cut chips
(£8 Supplement)

PIZZA CON DUE

Stone-baked with our Rocca Napoli tomato base, mozzarella, & two toppings of your choice from our selection;

Ham / Chicken / Pepperoni / Salsiccia
Goats cheese / Pineapple / Mushroom
Sweetcorn / Mixed Peppers / Red Onion
Spinach / Black Olives



DESSERTS

MERINGUE D'AMORE

Meringue nest with strawberry hearts, Prosecco strawberry coulis & Equi's Double Cream Vanilla ice cream

DUE GELATO

Choose a perfect pair... two scoops of local award winning Equi's ice cream

CARAMELLO CLASSICO

Local favourite, rich & served warm, with a dash of temptation, Scottish caramel shortcake with Equi's Double Cream Vanilla ice cream

FERRERO ROCHER CHEESECAKE

Milk chocolate mascarpone cheesecake with crushed hazelnut

TIRAMISU

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

vegetarian

Gluten-free, dairy-free, vegan/vegetarian alternatives may be available on request. Please note, for your safety, you MUST make your server aware of any allergy or intolerance prior to ordering. Grazie Mille.

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