

ROCCA'S

Blackburn's Premier Italian Restaurant



Woodfired Pizzeria & Pasta Bar

House Made Pasta and Woodfired Pizza's



☎ (03) 9878 9293

f roccaswoodfired

@ roccas_woodfired

ENTREES

HOMEMADE EGGPLANT PARMIGIANA	20
Made with a pesto infused oil reduction, basil and pine nuts	
HOMEMADE RICE ARANCINI (3)	15
Made with rice, minced beef, peas, parmesan & saffron, served on acoulis of tomato & mint	
KING PRAWN TARTARE	24
Marinated with lime and dill, on a stewed fish and garnished with roman fried artichokes	
NONNA'S MEATBALLS (E)	17
Homemade balls made from beef, pork & lamb cooked and served with a special Napoli sauce & toasted bread	
CALAMARI (E)	19
Tender deep fried calamari, cooked until golden brown & served with a light wasabi mayonnaise	
ANTIPASTO ITALIAN STYLE	26
Mixed plate of typical Italian culinary products, made with prosciutto, porchetta, mortadella, mild salami, mix of giardiniera, zucchini & eggplant in oil, parmesan flakes & buffalo cheese	

MAINS

HOMEMADE PASTA WITH SEAFOOD

HOMEMADE WRINKLED SPAGHETTONE,	35
Accompanied with the chef's special marinara sauce topped with daily fresh mussels, king clams, king prawns & king scallops	
MALTAGLIATI REALI	32
Homemade fresh strips of egg pasta, sautéed & served with artichoke sauce (seasonal) & king scallops	
FISH RAVIOLONE ON A PRAWN BISQUE	33
Homemade Ravioli, filled with barramundi & flavours, served on a king prawn bisque	

HOMEMADE PASTA WITH MEAT

HOMEMADE LASAGNA	25
Made with a traditional Italian method. Very light sheets of homemade yellow pasta seasoned with a Bolognese ragu from once upon a time, fluffy béchamel and sprinkled with parmesan	
FOREST FRAGRANCE TORTELLI	28
Homemade potato tortelli, thyme flavoured served with a very delicate beef & porcini ragu sautéed and amalgamated with the chef's special demi glace	
MIXED HERBS TORTELLI	25
Fresh homemade tortelli filled with ricotta, parmesan and fresh seasonal herbs, served on a very delicate cream of pumpkin, crispy pancetta and a sprinkle of parmesan	
LAMB RAGU TAGLIATELLE	26
Very fresh classic homemade tagliatelle sautéed & served with a delicate lamb ragu from typical Italian tradition. Presented and sprinkled with an Italian salty ricotta	

RISOTTI

ROCCA'S SPECIAL RICE	32
Arborio rice sautéed & cooked with chicken tenderloin, prawns & porcini mushrooms	
RISOTTO WITH SEA FLAVOURS	33
Arborio rice, sautéed and seasoned with the chef's special seafood sauce, with prawns, clams, mussels, oil, garlic & chilli	
RISOTTO LOVE	28
Arborio rice, sautéed with butter, parmesan, provola cream, beetroot & mint flavour	

SECONDI

EYE FILLET MY WAY (280GMS)	40
Enscalope eye fillet served on a bed of rocket, porcini reduction & parmesan flakes & truffle oil	
HOME LAMB	32
Four delicious lamb cutlets cooked at low heat & served with an exquisite meat demi glace, accompanied by classic roasted potatoes	
THE REAL CHICKEN PARMA	28
350gms of free range chicken breast, bread crumbed in a classic Italian method from Milan cooked with our own Napoli sauce, topped with mozzarella & parmesan, served with chips and salad	
NONNA'S MEATBALLS (M)	25
8 delicious meatballs made from mixed meats (beef, pork & lamb), served with our own Napoli sauce & pecorino flavoured toasted bread	
KING SEAFOOD SOUTE'	35
Mixed seafood fruits comprising, mussels, clams, prawns & king scallops, served with the chef's special marinara sauce	
FRITTO MISTO	34
From the fisherman's net, fresh fish, calamari & prawns & mixed fresh veggies, crumbed & fried	

PIZZAS

MARGHERITA.....	18
San marzano tomatoes, mozzarella, basil, parmesan	
CAPRICCIOSA.....	21
San marzano tomatoes, mozzarella, mushrooms, pork sausage, ham, olives	
PARMA.....	24
San marzano tomatoes, cherry tomatoes, 24 month aged prosciutto, rocket, buffalo mozzarella	
AMERICANA.....	21
San marzano tomatoes, mozzarella, pork sausage, chips	
TRENTO.....	25
Truffle cream sauce, mozzarella, porcini & mixed mushrooms, pork sausage, asparagus, parmesan	
MEDITERRANEA.....	26
Mozzarella, prawns, clams, calamari, mussels, chilli, garlic, parsley	
MILANO.....	21
San marzano tomatoes, mozzarella, hot salami, gorgonzola, caramelized onions, olives	
GENOVA.....	22
San marzano tomatoes, mozzarella, pancetta, basil pesto, sundried tomatoes	
NAPOLI.....	19
San marzano tomatoes, mozzarella, anchovies, olives, basil, oregano	
ORTOLANA.....	20
San marzano tomatoes, mozzarella, mushrooms, eggplant, capsicums, potatoes	
TROPICALE.....	21
San marzano tomatoes, mozzarella, ham, pineapple	
MARI E MONTI.....	24
Mozzarella, porcini, & mixed mushrooms, prawns, garlic, parsley	
MAIALONA.....	22
San marzano tomatoes, fiordilatte, ham, pancetta, hot salami, pork sausage	
REGGIO CALABRIA.....	22
San marzano tomatoes, mozzarella, hot salami, capsicums, eggplant, olives, pecorino	
FIRENZE.....	21
Mozzarella, potatoes, pancetta, gorgonzola, caramelized onions	

KIDS & DESSERT'S

KIDS MEAL

KIDS SPAGHETTI BOLOGNESE	11
KIDS BABY GNOCCHI NAPOLI SAUCE	10
KIDS CARBONARA, AUSTRALIAN OR ITALIAN	14
KIDS CHICKEN SCHNITZEL & CHIPS	11
KIDS CALAMARI & CHIPS	13
KIDS FISH & CHIPS	12

DESSERTS

TORTINO CIOCCOLATO	15
Chocolate pudding with a hot runny centre, served with a red fruits coulis	
CANNOLI SICILIAN STYLE (2)	13
Served with a delicious Sicilian cream & a white chocolate and pistachio cream base	
HOUSE TIRAMISU	14
Mascarpone cream with coffee flavoured biscuit layers & topped with mascarpone house cream	
HOMEMADE CHOCOLATE MOUSSE	15
Exquisite dark chocolate fondant mousse, served with pistachio cream & syrup flavoured black cherries	
ITALIAN CHEESE PLATTER	24
Mixed cheeses from various regions of Italy accompanied with a woodfired focaccia	

*Blackburn's finest Italian restaurant
for fresh Pizza and Pasta*

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Shop 1, 55/65 Railway Rd
3130 Blackburn Victoria, Australia

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