

Weekly Special

Starters

Insalata di mare \$20

(sauteed in the pan with boiled potatoes and rocket salad, octopus, cuttlefish,
Chef's suggestion: Falanghina (white) 1 glass \$8

Mussels soutè with toasted bread \$18

(mussels saluted in the pan with tomato sauce)
Chef's suggestion: Falanghina (white) 1 glass \$8

Mains

Wood-fired gnocchi \$25

(with napoli sauce and mozzarella cheese, baked in the wood fired oven)
Chef's suggestion: Patricia Shiraz (red) 1 glass \$10

Homemade maltagliati alla Siciliana \$26

(with cherries tomatoes, fried eggplant, cacioricotta and basil)
Chef's suggestion: Fiano di Avellino (white) 1 glass \$9

Seconds

Barramundi with milk cream, potatoes cream and red cabbage \$ 30

(little fresh barramundi salad and wafer Venere rice)
Chef's suggestion: Falanghina (white) 1 glass \$8

Chicken scaloppine \$27

(with mushrooms and roasted potatoes)
Chef's suggestion: Valpolicella (red) 1 glass \$9

Sides and salads

Feta salad \$18

Caprese salad \$18

Crispy or Grilled Chicken Salad \$18

(with fried egg, bacon, Crispy or Grilled Chicken)

Greek salad \$18

(feta cheese, cucumber, cherry tomatoes, red onions, walnuts, kalamata olives)

Quinoa salad \$18 Rocket salad \$9

Small garden salad \$8 Big garden salad \$13

Chips \$6 Sweet potatoes \$8

Pizzas

Vegan \$22

(Focaccia base with caramelized onion, pumpkin, dry tomatoes, paprika, thyme and almonds)

Rocca's Pizza \$23

(San marzano tomatoes, mozzarella, pesto, mushrooms, artichokes, mild salami and boiled egg)

Desserts

Ricotta and pear cake \$14

(on a red fruit base topped with dark chocolate)

Chef's special cake Lemon Delight \$15

(with mascarpone cream, red fruits and dark chocolate)

Pannacotta \$13

(with red fruits and shaved coconut)

Pizza Dessert \$15

(white chocolate, kiwi, icing sugar and shaved orange skin)