

## Entrees

<b>HOMEMADE ARANCINI (3)</b>	16
Made with rice, minced beef, peas, parmesan and saffron served on a coulis of tomato	
<b>NONNA'S MEAT BALLS</b>	17
Homemade from beef, pork and lamb, 5 balls cooked and served with a special Napoli sauce	
<b>HOMEMADE BRUSCHETTA</b>	17
With avocado cream, rocket, walnuts and grilled scallops	
<b>MUSSELS SOUTÉ WITH TOASTED BREAD</b>	18
Fresh ocean mussels cooked in garlic oil, homemade marinara sauce and hot chilli (G.F)	
<b>CALAMARI</b>	19
Tender deep fried calamari served with a light wasabi mayonnaise and a small fresh salad (G.F)	
<b>HOMEMADE EGGPLANT PARMIGIANA</b>	21
Made with a Napoli sauce, mozzarella cheese, basil and extra virgin olive oil (G.F / VG)	
<b>ITALIAN ANTI PASTO</b>	27
Mixed plate with prosciutto, mortadella, mild salami, ham, mix of giardiniera, eggplant in oil, olives, parmesan flakes, buffalo cheese and hot homemade focaccia (G.F)	

## Seconds

<b>NONNA'S MEATBALLS</b>	25
8 delicious meat balls, made from mixed meat (beef, pork and lamb) served with Napoli sauce and toasted bread sprinkled with pecorino	
<b>CHICKEN SCALOPPINE</b>	26
Tenderloin chicken cooked with butter flavour and a special mushroom cream served with a fresh salad (G.F)	
<b>HOUSE HAMBURGER</b>	27
Beef burger with scrambled eggs, bacon, mushroom, homemade bun served with chips and salad	
<b>REAL CHICKEN PARMA</b>	28
350 gm of free range chicken breast, bread crumbed in a classic Italian method from Milan, cooked with our own Napoli sauce. Topped with mozzarella and parmesan, served with chips and salad	
<b>HOME LAMB</b>	29
Four delicious lamb cutlets cooked at low heat and served with an exquisite meat demi glace, accompanied by classic roasted potatoes (G.F)	
<b>GRILLED CALAMARI</b>	30
Three calamari medium size grilled and served with fresh grilled zucchini, small salad and dill oil (G.F)	
<b>GRILLED PORTERHOUSE</b>	32
Scalloped and served with a mix of salad, chips and blue vein cheese on top (G.F)	
<b>FRITTO MISTO</b>	33
From the fisherman's net, fresh fish, calamari, king prawns, little prawns and little veggies crumbed and deep fried (G.F)	
<b>KING SEAFOOD SOUTEE</b>	35
Mixed seafood comprising king mussels, clam, king prawns, king scallops, served with chefs special marinara sauce (G.F)	
<b>EYE FILLET MY WAY (280 GMS)</b>	38
Scalloped eye fillet, served on a bed of rocket, porcini reduction, parmesan flake and truffle oil served with a small portion of roasted potato (G.F)	

## First Dishes (Homemade Fresh Pasta)

<b>SICILIAN MALTAGLIATI</b>	25
Fresh odd shapes of egg pasta, sautéed with fresh cherry tomatoes, basil, served with fried eggplant strips and sprinkled with flavoured pecorino (Vegan with dry pasta without pecorino / Vegetarian / G.F with Gnocchi)	
<b>WOODFIRED GNOCCHI</b>	26
Served in a Napoli sauce, mozzarella cheese and basil, baked in wood fired oven (Vegan without mozzarella / Vegetarian / G.F Gnocchi)	
<b>MIXED HERBS TORTELLI</b>	27
Filled with ricotta cheese, parmesan and sage, served on a delicate pumpkin cream, crispy pancetta and parmesan (Vegetarian without bacon / G.F Gnocchi)	
<b>CHEF'S SPECIAL LASAGNA</b>	28
Made with traditional Italian method, very light sheets of egg pasta, seasoned with bolognese ragu from once upon a time, fluffy béchamel, sprinkled with parmesan and small salad on side	
<b>LAMB RAGU TAGLIATELLE</b>	28
Fresh classic tagliatelle sautéed and served with a delicate lamb ragu from typical Italian tradition and sprinkled with salty ricotta (G.F Gnocchi)	
<b>FOREST FRAGRANCE TORTELLI</b>	29
Filled with potato, parmesan and thyme served with delicate beef and porcini ragu sautéed with chef's special demi glace (G.F Gnocchi)	
<b>TAGLIOLINI REALI</b>	32
Long eggs pasta, sautéed and served with artichoke sauce and king scallops (G.F Spaghetti)	
<b>FISH RAVIOLONE</b>	33
Ravioli pasta filled with barramundi, served on a bisque sauce and king prawns (G.F Gnocchi)	
<b>WRINKLED SPAGHETTONE</b>	35
In a Chef's special marinara sauce topped with fresh daily mussels, clams, king prawns and king scallops (G.F with Gnocchi / dry Spaghetti)	
*G.F. option \$3 Extra	

## Dry Pasta

<b>ITALIAN CARBONARA</b>	22
Dry pasta (spaghetti / penne / spirals) topped with pecorino cheese, butter, bacon, eggs, parsley (Vegetarian without bacon / G.F Gnocchi)	
<b>AUSTRALIAN CARBONARA</b>	24
Dry pasta (spaghetti / penne / spirals) topped with parmesan cheese, onions, mushroom, bacon, (Vegetarian without bacon / G.F Gnocchi)	
<b>AMATRICIANA</b>	23
Dry pasta (spaghetti / penne / spirals) topped with bacon, onion, chilli flakes, Napoli sauce and parsley (Vegetarian without bacon/G.F Gnocchi)	
<b>MEAT BALLS (5)</b>	25
Dry pasta (spaghetti / penne / spirals) served with Napoli sauce and parmesan (G.F Gnocchi)	
<b>GNOCCHI</b>	24
With a pumpkin cream, rash bacon, sprinkled with pecorino. (Vegetarian without bacon / G.F Gnocchi)	
Topped with mixed mushroom cream and truffle paste (Vegetarian without bacon / G.F Gnocchi)	

\*G.F. OPTION \$3 EXTRA (could be some traces of gluten)

## Rice Dishes

<b>SPRING</b>	24
Arborio rice sautéed with zucchini, capsicum, eggplant, mushroom (Vegetarian / Vegan)	
<b>PUMPKIN</b>	25
Arborio rice sautéed with pumpkin cream, crispy bacon and sprinkled with pecorino cheese (Vegan without bacon and cheese / Vegetarian without bacon)	
<b>RISOTTO LOVE</b>	26
Arborio rice sautéed with butter, parmesan, provola cream, beetroot, mint (Vegetarian and vegan without cream)	
<b>SORRENTO</b>	27
Arborio rice sautéed with mushroom sauce and fresh king mussels	
<b>SOUTH ITALY</b>	28
Arborio rice sautéed with fresh zucchini, king prawns and a special seafood bisque	
<b>ROCCA'S RICE</b>	32
Arborio special rice sautéed and cooked with chicken tenderloin, prawns and porcini sauce	
<b>SEA FLAVOURS</b>	34
Arborio rice sautéed with chefs special seafood sauce with king prawns, king mussels, clams, scallops, oil, garlic and chilli	
*ALL RICE DISHES MENTIONED ARE GLUTEN FREE	

## Salads and Sides

<b>CAPRI</b>	17
Roma tomato sliced, buffalo cheese sliced, balsamic vinegar, oregano, basil	
<b>CESARE</b>	19
Grilled chicken, boiled eggs, anchovies, shaved grana and French dressing	
<b>CRISPY CHICKEN</b>	19
Crispy chicken, bacon, fried egg, mixed salad, Italian dressing	
<b>GREEK SALAD</b>	18
Mixed salad, cucumber, olives, cherry tomato, feta cheese, oregano	
<b>QUINOA</b>	17
Mixed salad, capsicum, quinoa, walnuts, pumpkin, salad dressing	
<b>ROCKET</b>	9
Fresh rocket and cherry tomato with Italian dressing	
<b>BIG GARDEN</b>	13
Lettuce, carrots, red cabbage, cucumber, fresh onions, olives	
<b>SMALL GARDEN</b>	9
Lettuce, carrots, red cabbage, cucumber, fresh onions, olives	
<b>SPINACH</b>	12
Sautéed spinach with butter and parmesan	
<b>SWEET POTATO CHIPS</b>	9
<b>GOLDEN CHIPS - MED</b>	7
<b>LARGE</b>	12

## Children's Corner

\*G.F. option \$3 Extra.

<b>BOLOGNESE</b>	13
<b>MEATBALLS</b>	16
<b>AUSTRALIAN CARBONARA</b>	14
<b>CARBONARA ITALIAN</b>	13
<b>GNOCCHI NAPOLI SAUCE (G.F GNOCCHI)</b>	13
<b>GNOCCHI BOLOGNESE (G.F GNOCCHI)</b>	13
<b>RISOTTO PARMA</b>	12
<b>CHICKEN SCHNITZEL AND CHIPS</b>	13
<b>KID'S CALAMARI AND CHIPS (G.F)</b>	14
<b>KIDS FISH AND CHIPS</b>	14
<b>KIDS CHICKEN PARMA WITH CHIPS AND SALAD</b>	17

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# Pizza

<b>MARGHERITA</b> Mozzarella cheese, basil, parmesan, tomato	19
<b>NAPOLI</b> San Marzano tomato, mozzarella cheese, anchovies, basil, oregano (G.F / VG / V without cheese)	20
<b>AMERICANA</b> San Marzano tomato, mozzarella, pork sausage and chips (G.F)	21
<b>ORTOLANA</b> San Marzano tomato, mozzarella cheese, mushroom, eggplant, capsicum and potatoes (G.F / VG / V without cheese)	21
<b>TROPICALE</b> San Marzano tomato, mozzarella cheese, ham, pineapple (G.F / VG without ham)	21
<b>CALABRESE</b> San Marzano tomato, mozzarella cheese, hot salami, capsicum, eggplant, olives, pecorino (G.F / VG without hot salami)	22
<b>TUSCANY</b> Mozzarella, roasted potato, bacon, gorgonzola, olives and onion (G.F / VG without bacon)	22
<b>BASILICO</b> Mozzarella cheese, pesto cream, pork sausage, dry tomato, eggplant, oregano (G.F / VG without pork sausage)	22
<b>VEGETARIAN</b> White focaccia, zucchini, eggplant, capsicum, cherry tomato, porcini, oil and garlic, oregano (VG / V)	22
<b>MILANO</b> San Marzano tomato, mozzarella cheese, hot salami, gorgonzola, onion, olives (G.F / VG without salami)	23
<b>MEAT LOVER</b> San Marzano tomato, mozzarella, hot salami, ham, bacon and pork sausage (G.F)	23
<b>CAPRICCIOSA</b> Mozzarella cheese, mushroom, pork sausage, ham, olives and anchovies (G.F)	23
<b>CARBONARA</b> Mozzarella, cream, eggs, bacon, pepper, shaved parmesan (G.F / VG without bacon)	23
<b>BISMARCK</b> Mozzarella, asparagus, pork sausage, eggs, shaved parmesan (G.F / VG without sausage)	23
<b>ROCCAS</b> San Marzano tomato, Mozzarella cheese, mushroom, chicken, prawns, pineapple	24
<b>BLACKBURN</b> San Marzano tomato, Mozzarella, chicken, pineapple, porcini mushroom, olives (G.F / VG without chicken / V without chicken and cheese)	23
<b>AOSTA</b> White base, topped with pumpkin cream, rocket, walnuts, onion, goat cheese (G.F / VG / V without cheese)	23
<b>CINQUE FORMAGGI</b> San Marzano tomato, Mozzarella cheese, parmesan, pecorino, gorgonzola, buffalo cheese (GF / VG)	23

<b>MELBOURNE</b> San Marzano tomato, onions, bacon, mushroom, mozzarella cheese, eggs, parsley (G.F / VG without bacon)	24
<b>MARI E MONTI</b> Mozzarella, porcini and mixed mushroom, prawns, garlic, parsley and chilli (G.F)	24
<b>MEATBALL</b> Napoli sauce base, mozzarella, mushroom, parmesan, homemade meatball (G.F)	24
<b>PARMA PIZZA</b> San Marzano tomato, mozzarella cheese, cherry tomato, 24 months aged prosciutto, rocket and buffalo cheese (G.F)	25
<b>TRENTO</b> Truffle cream, mozzarella, porcini and mixed mushrooms, pork sausage, asparagus and parmesan (G.F / VG without sausage)	25
<b>MEDITERRANEA</b> Mozzarella cheese, prawns, clams, king mussels, scallops, chilli, garlic, parsley (G.F)	26
<b>CAMPANIA</b> Calzone filled with mozzarella, San Marzano tomatoes, mushroom, ham after baked topped with fresh rocket, prosciutto and buffalo cheese (VG without ham and prosciutto) <i>*G.F. option \$3 Extra (could contain traces of gluten).</i>	27

# Little Temptations

<b>HOT HEART</b> Chocolate pudding with a hot runny centre served on a red fruit coulis and pistachio (G.F / VG)	15
<b>CANNOLI</b> Two cannoli served with a delicious cream chocolate and a cream base, white chocolate, almonds, icing sugar	14
<b>TIRAMISU</b> Homemade mascarpone cream with coffee flavoured biscuit layers and topped with shaved chocolate, cacao powder (GF without biscuit / VG)	13
<b>MOUSSE</b> Homemade chocolate fondant mousse served with black cherry, walnuts, icing sugar (G.F / VG)	13
<b>PANNACOTTA</b> Homemade panna cotta topped with cranberry sauce, shaved coconut, pistachio (G.F / VG)	14
<b>CHEF'S LEMON DELIGHT</b> One slice of special homemade lemon cake with mascarpone cream, red fruits and dark chocolate (VG)	15
<b>NUTELLA</b> Pizza base, classic Nutella, strawberry, walnuts served with one scoop of ice cream (G.F)	17
<b>EXOTIC</b> Pizza base, white chocolate, pineapple, black cherry, icing sugar, pistachio	15
<b>ICE CREAM</b> (vanilla / chocolate / Bacio / hazelnut)	22
<b>ONE SCOOP</b>	4
<b>TWO SCOOPS</b>	7
<b>THREE SCOOPS</b>	9
<b>FOUR SCOOPS</b>	11



Rocca's  
Woodfired Pizzeria & Pasta Bar

## DINE-IN SPECIAL TUESDAY PIZZA NIGHT

CHOOSE ANY PIZZA FROM THE SPECIAL MENU

- ▶ MARGHERITA
- ▶ AMERICANA +1 HOMEMADE ARANCINO
- ▶ REGGIO CALABRIA +1 GLASS OF COKE OR LEMONADE
- ▶ NAPOLI
- ▶ ORTOLANA
- ▶ MARI E MONTI
- ▶ TROPICALE

**\$27 / PERSON**

## WEDNESDAY PARMA NIGHT

CHOOSE YOUR 350GM CHICKEN PARMA

- CHICKEN PARMA WITH BOLOGNESE SAUCE
- OR
- CHICKEN PARMA WITH NAPOLI SAUCE

WITH HAM &  
MOZZARELLA  
CHEESE

- +1 HOMEMADE BRUSCHETTA
- +1 GLASS OF COKE OR LEMONADE

**\$28 / PERSON**

## THURSDAY PASTA NIGHT

CHOOSE ANY PASTA FROM THE SPECIAL MENU

- ▶ POTATO TORTELLI WITH BEEF & PORCINI RAGU
- ▶ MIXED HERBS TORTELLI ON A PUMPKIN SAUCE + PANCETTA
- ▶ HOMEMADE SPAGHETTONE WITH MUSSELS & VONGOLE WITH A MARINARA SAUCE
- ▶ SPAGHETTI WITH MEAT BALLS
- ▶ TAGLIATELLE SAUTÉED WITH CHICKEN & MUSHROOM SAUCE

- +1 SMALL PORTION OF CALAMARI
- +1 GLASS OF COKE OR LEMONADE

**\$31 / PERSON**

**WE ARE OPEN : TUESDAY THROUGH SUNDAY,  
12PM TO LATE**