



First Dishes

(HOMEMADE FRESH PASTA)

Sicilian Maltagliati \$27
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/Veg/G.F. w/Gnocchi)

Woodfired Gnocchi \$27
Served with Napoli sauce, mozzarella cheese and basil, baked in wood fired oven
(Vegan without mozzarella/Veg/G.F. w/Gnocchi)

Mixed herb's tortelli \$29
Filled with ricotta cheese, parmesan and sage, served on a delicate pumpkin cream, crispy pancetta and parmesan
(Veg without bacon/G.F. w/Gnocchi)

Chef's special lasagna \$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 on side small salad

Lamb Ragu tagliatelle \$29
Fresh classic tagliatelle sautéed and served with a delicate lamb ragu from typical Italian tradition and sprinkled with salty ricotta
(G.F. w/Gnocchi)

Forest fragrance tortelli \$30
Filled with potato, parmesan and thyme, served with delicate beef and porcini ragu sautéed with chef's special demi glace
(G.F. w/Gnocchi)

Wrinkled spaghettoni \$37
In a chef's special marinara sauce topped with fresh daily mussels, clams, king prawns and king scallops
(G.F. w/Gnocchi or dry spaghetti)

Seconds

Nonna's Meatballs \$27
8 delicious meatballs, made from mixed meat (beef, pork and lamb) served with Napoli sauce and toasted bread sprinkled with pecorino

Chicken scaloppine \$28
Tenderloin chicken cooked with butter flavour and a special mushroom cream served with a fresh salad (G.F.)

House hamburger \$29
Beef burger with scrambled eggs, bacon, mushroom, homemade bun served with chips and salad (G.F.)

Real Chicken Parma \$30
350gm 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

Home lamb \$32
Four delicious lamb cutlets cooked at low heat and served with an exquisite meat demi glace, accompanied by classic roasted potatoes (G.F.)

Grilled Porterhouse \$35
Scalloped and served with a mix of salad, chips and blue vein cheese on top (G.F.)

Fritto misto \$35
From the fisherman's net, fresh fish, calamari, king prawns, little prawn and little veggies crumbed and deep fried (G.F.)

King seafood soute \$37
Mixed seafood comprising of king mussels, clam, king prawns, king scallops, served with chef's special marinara sauce(G.F.)

Eye Fillet my way (280gms) \$40
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.)

Sweet Potato Chips \$11
Golden Chips
Medium \$8
Large \$13

Rice Dishes

Spring \$25
Arborio rice sautéed with zucchini, capsicum, eggplant, mushroom (Vg/V)

Pumpkin \$26
Arborio rice sautéed with pumpkin cream, crispy bacon and sprinkled with pecorino cheese
(Vg w/o bacon/V w/o bacon & cheese)

South Italy \$30
Arborio rice sautéed with fresh zucchini, king prawns and a special seafood bisque

Rocca's Rice \$34
Arborio rice sautéed and cooked with chicken tenderloin, prawns and porcini sauce

Sea Flavours \$35
Arborio rice sautéed with chefs special seafood sauce with king prawns, king mussels, clams, scallops, oil, garlic and chilli

Pizza

Margherita \$20
San Marzano tomato, mozzarella cheese, basil, parmesan

Napoli \$21
San Marzano tomato, mozzarella cheese, anchovies, olives, basil, oregano (G.F./Veg/V w/o cheese)

Americana \$22
San Marzano tomato, mozzarella cheese, pork sausage and chips (G.F.)

Ortolana \$22
San Marzano tomato, mozzarella cheese, mushroom, eggplant, capsicum and potatoes
(G.F./Veg/V w/o cheese)

Tropicale \$22
San Marzano tomato, mozzarella cheese, ham, pineapple
(G.F./Veg w/o ham)

Calabrese \$23
San Marzano tomato, mozzarella cheese, hot salami, capsicum, eggplant, olives, pecorino
(G.F./Veg w/o hot salami)

Tuscany \$23
Mozzarella, roasted potato, bacon, gorgonzola, olives and onion
(G.F./Veg w/o bacon)

Basilico \$23
Mozzarella cheese, pesto cream, pork sausage, dry tomato, eggplant, oregano
(G.F./Veg w/o pork sausage)

Vegetarian \$23
White focaccia, zucchini, eggplant, capsicum, cherry tomato, porcini, oil and garlic
(Veg/V)

Milano \$24
San Marzano tomato, mozzarella cheese, hot salami, gorgonzola, onion, olives
(G.F./Veg w/o salami)

Meat Lover \$24
San Marzano tomato, mozzarella cheese, hot salami, ham, bacon and pork sausage (G.F.)

Capricciosa \$24
Mozzarella cheese, mushroom, pork sausage, ham, olives and anchovies (G.F.)

Blackburn \$24
San Marzano tomato, mozzarella cheese, chicken, pineapple, porcini mushroom olives (G.F.)

Aosta \$24
White basse, topped with pumpkin cream, rocket, walnuts, onion, goat cheese (G.F./Veg/V w/o cheese)

Cinque formaggi \$24
San Marzano tomato, Mozzarella cheese, parmesan, pecorino, gorgonzola, buffalo cheese (G.F./Veg)

Entrees Dry Pasta

Homemade Arancini (3) \$18
Made with rice, minced beef, peas, parmesan and saffron served on a coulis of tomato

Nonna's Meatballs \$19
Homemade from beef, pork and lamb. 5 Balls cooked and served with a special Napoli sauce

Homemade bruschetta \$19
Made with avocado cream, rocket, walnuts and grilled scallops

Mussels soute with toasted bread \$21
Fresh ocean mussels cooked in garlic oil, homemade marinara sauce and hot chilli (G.F.)

Calamari \$21
Tender deep fried calamari served with a light wasabi mayonnaise and a small fresh salad (G.F.)

Homemade eggplant Parmigiana \$22
Made with a Napoli sauce, mozzarella cheese, basil and extra virgin olive oil (G.F./Veg)

Italian carbonara \$22
Dry pasta (spaghetti/penne/spirals) topped with pecorino cheese, butter, bacon, eggs, parsley
(Veg without bacon/G.F. Gnocchi)

Australian carbonara \$24
Dry pasta (spaghetti/penne/spirals) topped with parmesan cheese, onions, mushroom, bacon
(Veg without bacon/G.F. Gnocchi)

Amatriciana \$25
Dry pasta (spaghetti/penne/spirals) topped with bacon, onion, chilli flakes, Napoli sauce and parsley
(Veg without bacon/G.F. Gnocchi)

Meatballs (5) \$25
Dry pasta (spaghetti/penne/spirals) served with Napoli sauce and parmesan (G.F. Gnocchi)

Gnocci: \$25
With pumpkin cream, rash bacon, sprinkled with pecorino
(Veg without bacon/G.F. Gnocci)
\$27
Topped with mixed mushroom cream and truffle paste
(Veg without bacon/G.F. Gnocci)

G.F. Option \$3 Extra

Please Turn Menu Over

Rocca's \$25
San Marzano tomato, Mozzarella cheese, mushroom, chicken, prawns, pineapple

Melbourne \$25
San Marzano tomato, onions, bacon, mushroom, mozzarella cheese, eggs, parsley (G.F./Veg w/o bacon)

Mari e monti \$25
Mozzarella cheese, porcini and mixed mushroom, prawns, garlic, parsley and chilli (G.F.)

Meatball \$25
Napoli base sauce, mozzarella cheese, mushroom, parmesan, homemade meatball (G.F.)

Parma Pizza \$26
San Marzano tomato, mozzarella cheese, cherry tomato, 24 month aged prosciutto rocket and buffalo cheese (G.F./Veg w/o sausage)

Trento \$26
San Marzano tomato, mozzarella cheese, porcini, mixed mushrooms, pork sausage, asparagus and parmesan (G.F./Veg w/o sausage)

Mediterranea \$27
Mozzarella cheese, prawns, clams, king mussels, scallops, chilli, garlic, parsley (G.F.)

Campania \$28
Calzone filled with mozzarella, San Marzano tomatoes, mushroom, ham after baked topped with fresh rocket, prosciutto and buffalo cheese (Veg w/o ham and prosciutto)

Salads and Sides

Capri \$19
Roma tomato sliced, buffalo cheese sliced, balsamic vinegar, oregano, basil

Crispy Chicken \$20
Crispy chicken, bacon, fried egg, mixed salad, Italian dressing

Greek Salad \$20
Mixed salad, cucumber, olives,

cherry tomato, feta cheese, oregano
Rocket \$11
Fresh rocket and cherry tomato with Italian dressing

Big Garden \$14
Lettuce, carrots, red cabbage, cucumber, fresh onions, olives

Small Garden \$10
Lettuce, carrots, red cabbage, cucumber, fresh onions, olives

Chidrens Corner

Bolognese \$14
Pick Spaghetti/penne/spirals (G.F. Gnocchi)

Meatballs \$17
Pick Spaghetti/penne/spirals (G.F. Gnocchi or spaghetti)

Carbonara (Australian) \$14
(Pick Spaghetti/penne/spirals) in cream, eggs, mushrooms, onion, parsley (G.F. Gnocchi)

Carbonara (Italian) \$14
(Pick Spaghetti/penne/spirals) bacon, eggs, parsley (G.F. Gnocchi)

Gnocchi Napoli sauce \$14
(G.F. Gnocchi)

Gnocchi Bolognese \$14
(G.F. Gnocchi)

Chicken Schnitzel & Chips \$14

Kid's Calamari & Chips \$15
(G.F.)

Kids fish & Chips \$15

Kids Parma & Chips/Salad \$18

G.F. Option \$3 Extra

Little Temptations

Hot Heart \$17
Chocolate pudding with a hot runny centre, served on a red fruit coulis and pistachio (G.F./Veg)

Cannoli \$14
Two cannoli served with a delicious cream chocolate and a cream base, white chocolate, almonds, icing sugar

Tiramisu \$15
Homemade mascarpone cream with coffee flavoured biscuit layers and topped with a shaved chocolate, cacao powder (G.F. w/o biscuit/Veg)

Mousse \$15
Homemade chocolate fondant mousse served with black cherry, walnuts, icing sugar (G.F./Veg)

Pannacotta \$15
Homemade panna cotta topped with cranberry sauce, shaved coconut, pistachio (G.F./Veg)

Nutella \$18
Pizza base, classic Nutella, strawberry, walnuts served with one scoop of ice cream (G.F.)

Ice Cream
(Vanilla, chocolate, bacio, hazelnut)

One Scoop \$4
Two Scoops \$7
Three Scoops \$9
Four Scoops \$4

Drinks Corner

Beverages

Iced Drink w/ Ice Cream \$6
Iced coffee or chocolate

Spider \$6
Vanilla ice-cream with soft drink

Soft Drink (330ml) \$4.5
Choice of Coca-cola, Coke no sugar, Lift, Sprite, Fanta

Jug Soft Drink \$10

San Pellegrino Chinotto \$4.5
Arancia rossa, Limonata

Schweppes \$4.5
Lemon Lime Bitter, Lemon soda bitter, Soda, Tonic, Ginger Ale

Sparkling Water
Bottle \$5 Glass \$2

Still Water (1L) \$8

Fruit Juices \$4.5
Orange, Apple, Pineapple

Milk Shakes \$5.5
Choice of Strawberry, Vanilla, Caramel, Chocolate

Coffee Time

Espresso
Normal \$3.5 Corretto \$5

Hot Chocolate
Regular \$4 Mug \$4.5

Caffe Latte
Regular \$4 Mug \$4.5

Chai Latte spice/vanilla
Regular \$4 Mug \$4.5

Cappuccino
Regular \$4 Mug \$4.5

Macchiato
Regular \$4 Mug \$4.5

Piccolo Latte
Regular \$4

Flat White
Regular \$4 Mug \$4.5

Long Black
Regular \$4

Mocha
Regular \$4 Mug \$4.5

Babychino
Regular \$2

Soy, Lactose free, Flavour, Extra Shot, Decaffeinated \$5.0

Tea \$4
English Breakfast, Earl Grey, Peppermint, Green Tea, Chamomile

Beers

Moretti \$8.5
Peroni red label \$9
Peroni Nastro Azzurro \$9
Corona \$9
Asahi \$9
Crown Lager \$9
Peroni doppio malto \$12

Liquor and Spirits

Vermouth (red-white) \$7
Johnny Walker (Red) \$9
Jim Beam \$9
Jack Daniels \$9
Smirnoff Vodka \$9
Gordon Gin \$9
Amaro del Capo \$9
Sambuca Molinari \$9
Montenegro \$9
Frangelico \$9
Captain Morgan \$10
Tanqueray Gin \$10

Cocktails

Bellini \$12
Prosecco wine and peach juice

Aperol Spirits \$13
Aperol, prosecco wine & soda water

Negroni \$14
Gin, red vermouth, Campari

Espresso Martini \$16
Vodka, kahlua, double shot coffee

Piña Colada \$16
Malibu, vodka, pineapple, coconut milk

Italian Red Wine

Montepulciano d' Abruzzo
Denominazione di origine controllata 2017 (13% alc.)

Primitivo Lucarelli
Indicazione geografica protetta 2017 (13.5% alc.)

Chianti
Denominazione di origine controllata 2017 (13% alc.)

(All 3 above) Glass \$9 Bottle \$38

Valpolicella G\$10 B\$40
Denominazione di origine controllata 2016 (12.5% alc.)

Housemade Italian Whites ..

Irpinia falanghina G\$9 B\$43
Denominazione geografica protetta 2017 (12.5% alc.)

Fiano di Avellino G\$10.5 B\$47
Denominazione di origine protetta 2016 (13.5% alc.)

Greco di Tufo G\$11 B\$50
Denominazione di origine protetta 2016 (13.5% alc.)

Australian Wines

SPARKLING WINES

Brown Brothers King Valley Prosecco
Small Bottle (200mls) \$10

Brown Brothers Vintage Release King Valley Prosecco
Bottle \$38

WHITE WINES

Moonstruck Sauvignon Blanc (NZ)
Moonstruck Pinot Grigio (King Valley)
1889 Chardonnay (King Valley)
(All 3 Above) Glass \$8 Bottle \$32

Innocent Bystander Pinot Gris (Yarra)
Glass \$9 Bottle \$36

Innocent Bystander Rose
Glass \$9 Bottle \$36

RED WINES

Devil's Corner Pinot Noir - Tasmania
Glass \$9 Bottle \$36

1889 Cabernet Sauvignon (Victoria)
Moonstruck Shiraz (Heathcote)
(All Above) Glass \$8 Bottle \$30

SWEET/DESSERT WINES

Moscato Mini (Victoria)
Bottle (275ml) \$10

Mini Sparkling Moscato Rosa (Victoria)
Bottle (200ml) \$10