

Primi

Bruschetta (4pcs)

*Roma tomatoes, onions, fresh basil, crumbled feta lightly toasted with
A hint of garlic*

\$15

Rocca's meatballs (5pcs)

*Heart warming homemade meatballs (pork & beef), served with
Napoli sauce and toasted pane*

\$17

Arancini (4pcs)

*Homemade Sicilian rice balls with diced vegetables & cheese, served
on a bed of Napoli sauce and sprinkled with Grana Padano*

\$18

Mussels

*Fresh Australian black mussels, pan steamed with a touch of chilli, fresh
tomatoes, Kalamata olives, garlic & white wine, Napoli sauce & toasted
pane*

\$19

Calamari

Tender fried calamari, served with salad and a lemon mayonnaise

\$21

Pasta & Risotto

(pasta choices are spaghetti, penne, gnocchi or tagliatelle)

Italian Carbonara

*Onion, bacon, garlic sauteed in butter & parsley finished with creamy
egg yolk and pecorino cheese*

\$23

Amatriciana

*Bacon, onion, roasted capsicums, garlic, fresh herbs, chilli flakes
Sauteed with white wine & Napoli sauce, finished with Grana Padano*

\$23

Boscaiola

*Bacon, mixed mushrooms, onion, garlic, sauteed in olive oil, finished
with pesto pink sauce and served with Grana Padano*

\$24

Verdi di Primavera

*Sauteed green vegetables with onion, garlic, fresh herbs, butter mixed
With a dash of cream and finished with Grana Padano*

\$24

Meatballs (5)

Heart warming homemade meatballs (pork & beef), served with Napoli sauce and Grana padano

\$25

Tagliatelle Al Pesto

Sauteed onion, with almond flakes, pine nuts, walnuts, sage in butter all incorporated with pesto sauce, pecorino cheese & thinly sliced pears

\$27

**G.F. option \$4 Extra (gnocchi only.. may contain traces of gluten)*

Lasagna

Mouth watering homemade pasta sheets layered with Bolognese Ragù Bechamel, mozzarella & Parmesan cheese, served with salad

\$28

Lamb Ragù Pappardelle

Succulent braised lamb, sauteed with onions, tomato, garlic, fresh herbs in red wine jus

\$29

Spaghetti Marinara

Tossed in Napoli sauce with sauteed fresh fish pieces, mussels, prawns, scallops, calamari, garlic, basil and onion, sprinkle with fresh parsley

\$34

Vegetarian Risotto

Sauteed onion, spinach, mushroom, pumpkin, garlic, broccoli, fresh Tomatoes in a delicate mixture of pesto pink sauce

\$27

Chicken Risotto

Sauteed diced chicken fillets, onion, garlic, bacon, spinach, cooked In chicken stock with a dash of cream, finished with Grana Padano

\$27

Risotto Montanaro

Sauteed mushrooms, pork sausage with fennel, butter and blue vein Cheese and Grana Padano

\$28

**All rice dishes mentioned are Gluten Free*

Seconds

Chicken Puttanesca

Pan fried chicken breast sauteed with onion, olives, anchovies, capers

Garlic, white wine, Napoli sauce, served with seasonal vegetables \$28

Chicken Parma

Panko crumbed chicken breast, topped with Virginian ham, Napoli sauce mozzarella cheese, accompanied with salad & chips \$30

Veal ai funghi

Pan fried veal pieces with porcini, portobello and swiss mushrooms with a dash of cream, chat potatoes and sauteed greens \$32

Fish of the day

Pan fried fish of the day with lemon, butter sauce and sauteed greens \$32

Creamy Garlic Prawns

Black tiger prawns, sauteed with onion, garlic, fresh herbs, in a white wine Butter sauce and a dash of cream, served with rice and salad

\$34

Eye Fillet

Scalloped tender eye fillet, cooked to your liking, served with choice of Mushroom sauce, pepper sauce or red wine Jus, accompanied with Mash potatoes and rocket salad \$39

Pizza

Cheese and Garlic Focaccia

White base focaccia with mozzarella cheese, garlic and herbs \$13

Margherita

San Marzano tomato, mozzarella cheese, basil \$20

Napoli

San Marzano tomato, mozzarella cheese, anchovies, olives, basil, oregano (G.F/Vg/V without cheese) \$21

Campagnola

San Marzano tomato, mozzarella cheese, mushroom, eggplant, capsicum (G.F/Vg/V without cheese) \$22

Hawaiian

San Marzano tomato, mozzarella cheese, ham, pineapple (G.F/Vg without ham) \$22

Reggio Calabria

San Marzano tomato, mozzarella cheese, hot salami, capsicum, eggplant, olives (G.F/Vg without hot salami)

\$23

Genovese

Mozzarella cheese, pesto cream, pork sausage, dry tomato, eggplant (G.F/Vg without pork sausage)

\$23

Vegan

White focaccia, zucchini, eggplant, capsicum, cherry tomatoes, mushrooms and garlic (Vg/V)

Milano

San Marzano tomato, mozzarella cheese, hot salami, gorgonzola, onion, olives (G.F/Vg without salami)

\$24

Meat Lover

San Marzano tomato, mozzarella, hot salami, ham, bacon and pork sausage (G.F)

\$24

Capricciosa

San Marzano tomato, mozzarella cheese, mushroom, mild salami, ham, olives and anchovies (G.F).

\$24

Mari e Monti

Mozzarella, mixed mushrooms, prawns, garlic, parsley and chili (G.F)

\$25

Parma pizza

San Marzano tomato, mozzarella cheese, cherry tomato, 24 months aged prosciutto, rocket and buffalo cheese (G.F)

\$26

Trento

Truffle cream, mozzarella, porcini and mixed mushrooms, pork sausage, asparagus and parmesan (G.F/Vg without sausage)

\$26

Seafood Pizza

Mozzarella cheese, prawns, clams, king mussels, scallops, chili, garlic, parsley (G.F)

\$27

**G.F. option \$4 Extra (could contain traces of gluten)*

Contorni

Garden salad

Mixed salad leaves, carrots, cucumber, fresh onions, olives & tomatoes
\$12

Rocket

Fresh rocket and cherry tomato with shaved grana and balsamic vinegar, crispy bacon and sliced pears
\$17

Caprese

Buffalo cheese, mixed tomatoes, fresh basil, salt & Italian aged vinegar
\$19

Greek salad

Mixed salad, cucumber, olives, cherry tomato, feta cheese, oregano
\$20

(Add grilled chicken for \$5)

Caesar salad

Cos lettuce, crispy bacon, parmesan, croutons, homemade dressing topped with poached egg
\$21

(Add chicken or prawns or salmon for \$5 ea)

Sweet Potatoes Chips

\$9

Golden chips

Medium

\$7

Large

\$12

Children corner

Bolognese

(Spaghetti / Penne) (G.F. gnocchi)
\$14

\$14

Italian Carbonara

(Spaghetti / Penne) bacon, eggs parsley (G.F. gnocchi)
\$14

\$14

Chicken Schnitzel and chips

\$14

Kid's Calamari and chips

Kids fish and chips \$15

\$15

**G.F. option \$4 Extra*

Dolci

Cannoli (2pcs)

*Sicilian cannoli filled with fresh ricotta and a hint of citrus zest
Topped with icing sugar & garnished with crushed pistachio*

\$15

Tiramisu

*Rocca's heavenly Tiramisu, accompanied with chocolate Ganache
And fresh fruits*

\$15

Mousse

*Homemade chocolate mousse served with black cherries, topped with icing
sugar (G.F/vg)*

\$15

Panna Cotta

*Homemade panna cotta topped with toasted almonds, berry compote
And honeycomb (G.F. / VEG)*

\$15

Nutella Pizza

*Pizza base, classic Nutella, strawberries and hazelnuts served with one scoop
of ice cream (G.F.)*

\$18