

Pizza (gourmet)

Mari e Monti	\$25
Mozzarella, mixed mushrooms, prawns, garlic, parsley and chili (G.F.)	
Parma pizza	\$26
San Marzano tomato, mozzarella cheese, cherry tomato, 24 months aged prosciutto, rocket and buffalo cheese (G.F.)	
Trento	\$26
Truffle cream, mozzarella, porcini and mixed mushrooms, pork sausage, asparagus and parmesan (G.F/Vg without sausage)	
Seafood Pizza	\$27
Mozzarella cheese, prawns, clams, king mussels, scallops, chili, garlic, parsley (G.F.)	

Contorni

Garden salad	\$12
Mixed salad leaves, carrots, cucumber, fresh onions, olives & tomatoes	
Rocket	\$17
Fresh rocket and cherry tomato with shaved grana and balsamic vinegar, crispy bacon and sliced pears	
Caprese	\$19
Buffalo cheese, mixed tomatoes, fresh basil, salt & Italian aged vinegar	
Greek salad	\$20
Mixed salad, cucumber, olives, cherry tomato, feta cheese, oregano (Add grilled chicken for \$5)	
Caesar salad	\$21
Cos lettuce, crispy bacon, parmesan, croutons, homemade dressing topped with poached egg (Add chicken or prawns or salmon for \$5 ea)	

Sweet Potatoes Chips	\$9
Golden chips	Med \$7 Large \$12

Drinks

Soft drinks 330ml glass bottle	\$4.5
Coke, Coke Zero, Fanta and Lift	
Juice	\$4.5
Apple, Pineapple, Orange	
San pallegriano	\$4.5
Chinotto, limonata, Aranciata Rossa	

Children corner

Bolognese	\$14
(Spaghetti / Penne) (G.F. gnocchi)	
Italian Carbonara	\$14
(Spaghetti / Penne) bacon, eggs parsley (G.F gnocchi)	
Chicken Schnitzel and chips	\$14
Kid's Calamari and chips	\$15
Kid's Fish and chips	\$15
*G.F. option \$4 Extra (gnocchi only.. may contain traces of gluten)	

Dolci

Cannoli (2pcs)	\$15
Sicilian cannoli filled with fresh ricotta and a hint of citrus zest Topped with icing sugar & garnished with crushed pistachio	
Tiramisu	\$15
Rocca's heavenly Tiramisu, accompanied with chocolate Ganache And fresh fruits	
Mousse	\$15
Homemade chocolate mousse served with black cherries, topped with icing sugar (G.F/vg)	
Panna Cotta	\$15
Homemade panna cotta topped with toasted almonds, berry compote and honeycomb (G.F. /vg)	
Nutella Pizza	\$18
Pizza base, classic Nutella, strawberries and hazelnuts served with one scoop of ice cream (G.F)	



Rocca's
Woodfired Pizzeria & Pasta Bar

<https://www.roccas.com.au/>

Open 6 Days a Week - From 5pm to 9pm
(Closed Tuesday)

FREE LOCAL DELIVERY 5:00pm to 9:00pm

PH: 98789293

Shop 1, 55-65 railway road, Blackburn

Specials

ONLY from SUNDAY to THURSDAY

Any 3 Large Wood Fire Pizzas receive a
FREE garlic and cheese focaccia

Any 3 Main Meals Or More From The Kitchen
receive a FREE garlic and cheese focaccia

Chicken Parmigiana receive 1 x garlic and cheese
focaccia, 1 x can (coke or lemonade) \$30

FOR TAKE AWAY ONLY
not valid with any other promotion



Primi

Bruschetta (4pcs) \$15
Roma tomatoes, onions, fresh basil, crumbled feta lightly toasted with A hint of garlic

Rocca's meatballs (5pcs) \$17
Heart warming homemade meatballs (pork & beef), served with Napoli sauce and toasted pane

Arancini (4pcs) \$18
Homemade Sicilian rice balls with diced vegetables & cheese, served on a bed of Napoli sauce and sprinkled with Grana Padano

Mussels \$19
Fresh Australian black mussels, pan steamed with a touch of chilli, fresh tomatoes, Kalamata olives, garlic & white wine, Napoli sauce & toasted pane

Calamari \$21
Tender fried calamari, served with salad and a lemon mayonnaise

Pasta & Risotto

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

Italian Carbonara \$23
Onion, bacon, garlic sauteed in butter & parsley finished with creamy egg yolk and pecorino cheese

Amatriciana \$23
Bacon, onion, roasted capsicums, garlic, fresh herbs, chilli flakes Sauteed with white wine & Napoli sauce, finished with Grana Padano

Boscaiola \$24
Bacon, mixed mushrooms, onion, garlic, sauteed in olive oil, finished with pesto pink sauce and served with Grana Padano

Verdi di Primavera \$24
Sauteed green vegetables with onion, garlic, fresh herbs, butter mixed With a dash of cream and finished with Grana Padano

Meatballs (5) \$25
Heart warming homemade meatballs (pork & beef), served with Napoli sauce and Grana padano

Tagliatelle Al Pesto \$27
Sauteed onion, with almond flakes, pine nuts, walnuts, sage in butter all incorporated with pesto sauce, pecorino cheese & thinly sliced pears

Penne calabrese \$23
Sautéed premium salami, onion, capsicum, olives, tossed in Napoli sauce

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

Lasagna \$28
Mouth watering homemade pasta sheets layered with Bolognese Ragu Bechamel, mozzarella & Parmesan cheese, served with salad

Lamb Ragu Pappardelle \$29
Succulent braised lamb, sauteed with onions, tomato, garlic, fresh herbs in red wine jus

Spaghetti Marinara \$34
Tossed in Napoli sauce with sauteed fresh fish pieces, mussels, prawns, scallops, calamari, garlic, basil and onion, sprinkle with fresh parsley

Vegetarian Risotto \$27
Sauteed onion, spinach, mushroom, pumpkin, garlic, broccoli, fresh Tomatoes in a delicate mixture of pesto pink sauce

Chicken Risotto \$27
Sauteed diced chicken fillets, onion, garlic, bacon, spinach, cooked In chicken stock with a dash of cream, finished with Grana Padano

Risotto Montanaro \$28
Sauteed mushrooms, pork sausage with fennel, butter and blue vein Cheese and Grana Padano

Risotto Pescatore \$34
Tossed in Napoli sauce with sautéed fresh fish pieces, mussels, prawns, scallops, calamari, garlic, basil and onion, with stock and saffron tomato sauce

*All rice dishes mentioned are Gluten Free

Seconds

Pollo Avocado \$27
Diced chicken breast sautéed with onion, mushroom, avocado in a creamy sauce

Salmone avocado \$27
Sautéed smoked salmon with avocado, onions, capers, spinach, dash of garlic oil in a cream sauce

Chicken Puttanesca \$28
Pan fried chicken breast sauteed with onion, olives, anchovies, capers Garlic, white wine, Napoli sauce, served with seasonal vegetables

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

Pan fried veal served with (potato and vegetables) \$32
Choice of sauce: Lemon butter capers, Mushroom, Pepper sauce, Prosciutto and spinach in red wine jus

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

Creamy Garlic Prawns \$34
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

Eye Fillet \$39
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 sautéed greens
Choice of sauce: Calabrese, Amatriana, Mushroom, Pepper

Panko crumbed schnitzel with (chips and salad) \$30
Choice of sauce: Calabrese, Amatriana, Mushroom, Pepper

Pizza (traditional)

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

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

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

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

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

Reggio Calabria \$23
San Marzano tomato, mozzarella cheese, hot salami, capsicum, eggplant, olives (G.F/Vg without hot salami)

Genovese \$23
Mozzarella cheese, pesto cream, pork sausage, dry tomato, eggplant (G.F/Vg without pork sausage)

Vegan \$23
White focaccia, zucchini, eggplant, capsicum, cherry tomatoes, mushrooms and garlic (G.F/Vg)

Milano \$24
San Marzano tomato, mozzarella cheese, hot salami, gorgonzola, onion, olives (G.F/Vg without salami)

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

Capricciosa \$24
San Marzano tomato, mozzarella cheese, mushroom, mild salami, ham, olives and anchovies (G.F.)