

## ***Antipasti***

### **Garlic or plain focaccia**

\$14

### **Eggplant Parmigiana**

*Slices of eggplant topped with Napoli sauce and mozzarella*

\$16

### **Rocca's meatballs**

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

\$18

### **Bruschetta**

*Marinated diced Roma tomatoes, onion, basil, mozzarella and balsamic*

\$20

### **Salumi Affettati**

*Prosciutto di Parma, bresaola, sopressa, mortadella, pecorino and buffalo mozzarella*

\$27

## ***Pasta & Vellutata***

*All pasta's are handmade by our head chef \*except paccheri*

### **Spaghetti pomodoro**

*San Marzano tomato sauce with Grana Padano*

\$24

### **Zucchini Velluté con prawns**

*Zucchini soup with fresh prawns*

\$27

*Vegan option \$22*

### **Lasagna**

*Mouth watering homemade pasta sheets, layered with Bolognese, béchamel, mozzarella & parmesan*

\$27

### **Tagliatella Carbonara**

*Guanciale, black pepper, egg yolk and pecorino Romano*

\$28

### **Beef Maccheroni**

*Handmade small tube pasta with slow cooked beef cheek*

\$30

### **Prawn Paccheri**

*Thick tubes of pasta with prawns, bisque and gourmet confit cherry tomato*

\$34

*\*G.F gnocchi available for \$4 extra, all dishes may contain traces*

## **Secondi**

### **Calamari Fritti**

*Fried tender calamari, served on cos lettuce*

*S \$22*

*L \$35*

### **Pepata Di Cozze**

*Mussels in Napoli served with pane*

\$26

### **Chicken Parma**

*Panko crumbed chicken breast, topped with Virginian ham, Napoli sauce mozzarella, served with salad & chips*

\$32

### **Barramundi Alla Mediterranea**

*Tossed with Napoli sauce, potatoes, olives, cherry tomatoes and parsley*

\$32

### **Tagliata Di Manzo**

*Sliced beef strips cooked to your choosing served with green peppercorn sauce and rosemary baked potatoes*

\$36

## **Pizza**

### **Margherita**

*San Marzano tomato, mozzarella, basil*

\$20

### **Napoletana**

*San Marzano tomato, mozzarella, olives, anchovies, oregano and basil*

\$22

### **Ortolana**

*San Marzano Tomato, mozzarella, baby spinach, eggplant, zucchini and red peppers*

\$23

### **Hawaiian**

*San Marzano tomato, mozzarella, ham, pineapple*

\$24

### **Capricciosa**

*San Marzano tomato, mozzarella, mushroom, ham, olives*

\$24

### **Rocca's**

*San Marzano tomato, mozzarella, nduja (hot salami paste), hot salami, red peppers*

\$24

### **Quattro Formaggi**

*White base, mozzarella, scamorza, taleggio and parmesan*

\$24

### **Soppressa**

*San marzano tomato, mozzarella, salame, scamorza, black olives*

\$24

### **Meatball**

*San marzano tomato with meatballs, with mozzarella, chilli, parmesan and basil*

\$24

### **Salsiccia e friarielle**

*White base, with pork sausage, broccolini, chilli and mozzarella*

\$24

### **Salsiccia e Funghi**

*White base, mozzarella, taleggio, porcini and mixed mushrooms, pork sausage and parmesan*

\$25

### **Salumi**

*San Marzano tomato, mozzarella, hot salami, ham, pork sausage, salame*

	\$25
<b>Parma pizza</b>	
<i>San Marzano tomato, mozzarella, cherry tomato, 24 months aged prosciutto, roquette and buffalo mozzarella</i>	
	\$26
<b>Gambero</b>	
<i>San Marzano Tomato, mozzarella, marinated prawns, cherry tomatoes, fresh chilli, roquette</i>	
	\$26
<b>Contorni</b>	
<b>Golden chips</b>	
	\$10
<b>Roquette insalata</b>	
<i>Roquette, walnuts, honey, pecorino</i>	
	\$12
<b>Gourmet mixed olives &amp; bread</b>	
	\$12
<b>Caprese insalata</b>	
<i>Roma tomatoes, oregano, basil and buffalo mozzarella</i>	
	\$18
<b>Seasonal roasted veggies</b>	
	\$25

## **Dolci**

*All \$18*

### **Classic tiramisu**

*Rocca's heavenly Tiramisu, accompanied with marsala and mixed berries*

### **Tortino al cioccolato**

*Hot liquid centre chocolate pudding with strawberries*

### **Nutella pizza**

*With strawberries, hazelnuts and topped with icing sugar and vanilla ice cream*

### **Nutella Sfingi**

*Italian style doughnuts, sprinkled with cinnamon sugar & topped with Nutella.*

## Crème Brulé

*With dark chocolate*