

Please make your server aware of any dietary requirements, including if a gluten-free meal is required, and we will prepare your meal accordingly.

denotes a vegetarian dish  
denotes a gluten-free option available

# ANTIPASTO

## HEARTY ITALIAN MINESTRONE £4.95

Homemade vegetable and tomato soup, served with fresh Italian bread

## ZUPPA *del* GIORNO £4.95

Freshly made soup of the day with fresh Italian bread

## GAMBERONI PICCANTE £7.50

King prawns sautéed in fresh chilli, garlic, tomato and spinach, with garlic bread

## PATE DELLA CASA £5.95

Homemade chicken liver pate, with a rich tomato, onion, chilli compote and toasted Italian bread

## PECORINO *al* FORNO £5.25

Baked goats cheese, Sicilian tomato sauce, with caramelised onions and toasted garlic bread

## SALMONE GAMBERETTI CLASSICO £7.95

Scottish smoked salmon and king prawns delicately drizzled with marie-rose sauce, on a bed of rocket

## PROSCIUTTO *di* PARMA E MOZZARELLA £6.50

Thinly sliced San Daniele parma ham, fresh buffalo mozzarella and roasted cherry tomatoes, drizzled with extra virgin Olive Oil and aged balsamic vinegar

## MOZZARELLA FRITTA £5.95

Fresh mozzarella coated in herb breadcrumbs, lightly fried and served with garlic mayonnaise

## ROCCA FUNGHI FARCITI £5.95

Freshly prepared breaded mushrooms filled with haggis, served with peppered mayonnaise

## CALAMARI FRITTURA £6.95

Crisp golden calamari, served with lemon mayonnaise

## COZZE £6.95

### MARINARA

Freshly steamed mussels in a delicate white wine cream sauce with notes of lemon and fresh parsley

### LIVORNESE

Freshly steamed mussels in a Sicilian tomato sauce with basil and chilli

## To Share

### ANTIPASTO MISTO TAVOLA £10.95

A classic selection of Italian cheeses and cured meats, rustically served on a plank with sun blushed tomatoes, olives, pickles, artichokes and fresh artisan breads

### FRITTO MISTO £10.95 [*Primi portion for one* £6.95]

Perfect for those spoiled for choice! A combination of mozzarella and haggis stuffed mushrooms, breaded onion rings and arancini di riso balls with garlic mayonnaise

# BREAD & OLIVES

## MIXED PITTED OLIVES £3.95

Marinated, with Italian grissini bread sticks

## FRESH ITALIAN ARTISAN BREADS £3.95

With aged balsamic vinegar and extra virgin Olive Oil

## FOCACCIA ROSMARINO £4.95

Oven baked focaccia topped with rosemary, extra virgin Olive Oil and rock sea salt

## FOCACCIA POMODORO £5.50

Oven baked focaccia topped with fresh marinated tomatoes and basil

## GARLIC BREAD £3.95

Traditional Italian garlic bread

+ ADD MOZZARELLA FOR £1

# BRUSCHETTE

## BELLISSIMO £4.95

Italian garlic bread topped with chopped vine tomato, basil, garlic and extra virgin Olive Oil

## CAPRESE £5.95

Italian garlic bread topped with chopped vine tomato, basil, garlic, with a buffalo mozzarella topping and balsamic glaze

## PROSCIUTTO £6.50

Italian garlic bread topped with chopped vine tomato, basil, garlic, extra virgin Olive Oil and prosciutto ham

## SALMONE AFFUMICATO £6.50

Italian garlic bread topped with locally sourced Scottish smoked salmon, lemon and rocket

## POLLO CARICATO £6.50

Italian garlic bread topped with grilled chicken, sundried tomato, pesto and mozzarella cheese. *Contains Nuts*

# PASTA

OUR PASTA IS COOKED ITALIAN STYLE 'AL DENTE' MEANING FIRM BUT NOT HARD. BUON APPETITO!

## Classics

### SPAGHETTI CARBONARA £9.95

Spaghetti tossed in a delicate sauce of pancetta, parmesan, egg yolk and cream

+ ADD DICED CHICKEN FOR £2

*Ask if you wish for Carbonara tradizionale, which contains no cream; the original Italian way!*

### TAGLIATELLE BOLOGNESE £9.95

Traditional slow-cooked Scotch beef and pork ragu, with Italian herbs

### LASAGNE AL FORNO £9.95

Oven baked homemade lasagna, with bolognese filling and béchamel sauce

### PENNE ARRABBIATA £9.95

Penne tossed in a San Marzano tomato sauce, with olives, garlic, chilli and herbs

+ ADD DICED CHICKEN FOR £2

### RAVIOLI ALFREDO £11.50

Hand-filled pasta, artisan-made with ricotta, served in a spinach, pesto and cream sauce

### RISOTTO PORCINI TARTUFO £9.95

Porcini mushrooms, thyme, white wine and cream drizzled with truffle oil

### RISOTTO EGLEFINO AFFUMICATO £10.95

Smoked haddock and spring onions in a cream sauce

## Specialties

### ROCCA CARTOCCIO £11.95

Our signature pasta dish, rigatoni with pancetta, mushrooms, peppers and onions in a tomato cream sauce, topped with mozzarella and baked in foil for superior flavour

### RIGATONI MANZO CHIANTI £11.95

Tender beef strips, with Chianti red wine, garlic and extra virgin Olive Oil

### LINGUINE PESCATORE £12.50

King prawns and calamari tossed in a sauce of finely chopped tomato, garlic, chilli and fresh basil

### PENNE MILANO £10.50

Chicken, fresh spinach, onions, garlic, white wine, parmesan and cream

### PENNE SALSIICCIA £10.50

Pork and fennel sausage with mushrooms, chilli, garlic and onions, in a tomato cream sauce

### SMOKED HADDOCK TAGLIATELLE £10.95

Smoked haddock and spring onions in a cream sauce

## Mixed Doubles SOMETHING FOR TWO?

Choose one pizza and one pasta dish from this page and let us half them for you both to share. Above pricing applies.

# PIZZA

PREPARED AND TOPPED WITH THE FINEST EXTRA VIRGIN OLIVE OIL, SAN MARZANO TOMATOES AND MOZZARELLA.

### PIZZA DI ROCCA £10.95

A Scottish-Italian delight, our house speciality pizza, generously topped with delicious Scottish haggis

### MARGHERITA £8.95

Mozzarella, tomato and basil

### CABANA £10.95

Honey roast ham and sweet pineapple

### FUNGHI £9.95

Mushrooms, drizzled with truffle oil

### DIAVOLA £10.95

Spicy salami

### POLLO PICCANTE £10.95

Spicy chicken topping

### SALSIICCIA £10.95

Spicy Italian sausage and caramelised onions

### SMOKEHOUSE £11.95

The Smokehouse pizza is our house exception, made with a base of BBQ sauce and topped with Italian style pulled pork

### CALZONE £11.95

Folded over and filled with meats and chargrilled vegetables  
*Vegetarian option available*

### PIZZA UNICO

*Craving something different...*

Create your own pizza using old favourite Margherita and adding your own selection of toppings

+ ADD £1 PER VEG TOPPING

+ ADD £2 PER MEAT TOPPING

### PIZZA LEGGERA

Looking for a lighter option, try any of the above as a leggera. Our leggera pizzas are prepared with the centre removed, and filled with Italian mixed leaves and fresh salad. Less calories, more nutrition! Above pricing applies.

Our Head Chef and skilled kitchen team are proud to prepare dishes for you to enjoy. You should always advise your server of any special dietary requirements, including intolerances and allergies. At Rocca, we pride ourselves on many of our dishes being available with gluten-free and vegetarian alternatives. Whilst we strive to reduce the risk of cross-contamination we cannot guarantee that any of our dishes are 100% free from allergens, and request that all guests with severe allergies assess their individual circumstances and personal level of risk before consuming dishes at their own risk.

# Grill

## TAGLIATA DI MANZO £25.95

Prime 9oz fillet steak, aged 28 days, sliced on a bed of rocket, delicately drizzled with aged balsamic vinegar, parmesan shavings, served with a choice of side

## 9oz FILETTO £24.95

Prime 9oz Scotch fillet, aged 28 days, served with a choice of hand-cut chips or mash and a vegetable side of your choosing

## 9oz SIRLOIN £21.95

Scotch sirloin, dry aged for 35 days and served with a choice of hand-cut chips or mash, and a vegetable side of your choosing

## 10oz RIB-EYE £23.95

Cooked to your liking and served with a choice of hand-cut chips or mash and a vegetable side of your choosing

+ ADD STEAK SAUCE £2 

Peppercorn / Red Wine Jus / English Mustard

# CARNE

## ROCCA POLLO £14.95

Supreme of chicken stuffed with haggis, served with a whisky cream sauce, steamed potatoes and Italian-style green beans

## POMPEII POLLO ITALIANO £14.50

Succulent chicken breast, onions, red peppers and sundried tomatoes together with a garlic, red wine, tomato and cream sauce, accompanied with rice

## POLLO MILANESE £14.95

Breast of chicken, lightly fried in breadcrumbs and served with timeless penne arrabbiata

## POLLO PORCINI £14.50

Supreme of chicken pan fried with wild porcini mushrooms, sautéed in a trio of white wine, wholegrain mustard and cream, served with rice

## VITELLO MILANESE £16.95

Pan fried escalope of veal, lightly bread-crumbed and served with spaghetti Napoli

## VITELLO SALTIMBOCCA £17.50

Veal topped with San Daniele parma ham and fresh sage, with a white wine demi-glace. Served with steamed potatoes and seasonal vegetables

+ ADD MOZZARELLA FOR £1

# PESCE

## GAMBERONI & SCAMPI SAMBUCA £16.95

King prawns and scampi cooked in a sauce of onions, garlic, Sambuca and cream, served with rice

## SALMON SCOZZESE £14.95

Locally sourced, pan fried Scottish salmon, on a bed of garlic mash topped with olive and lemon tapenade

## BRANZINO VIVACE £15.95

Fresh fillets of sea bass cooked in sizzled ginger, chilli, lime and spring onions, served with seasonal vegetables

## CAPELANTE VERMOUTH £16.95

Italian-style pan seared king scallops, sautéed in a lemon, vermouth, butter sauce, served with garlic crushed potatoes and creamed spinach

## CODA DI ROSPO ROCCA £18.95

Pan fried monkfish wrapped in pancetta, placed on a bed of mash and asparagus, drizzled with extra virgin Olive Oil

## FILETTI PESCE FRITTI £13.95

Breaded fillets of plaice, served with hand-cut chips and home-made tartare sauce. *Gluten-free version available*

# INSALATA

## WARM 'DIRTY BEEF' SALAD £11.50

Mixed Italian leaves, finely chopped tomatoes, peppers, red onions, and delicate strips of warm beef with a sweet chilli dressing

## ITALIAN CAESAR SALAD £9.50

Classic cos lettuce, cherry tomatoes, with Italian croutons, parmesan shavings and timeless Caesar dressing

+ ADD CHICKEN £2 + ADD KING PRAWN £4

## Bit On The Side

**MASH** Garlic / Mustard / Olive Oil £3.50

**TRADITIONAL HAND-CUT HOUSE CHIPS** £3.50  
Classic house chips, finished with rock salt

**GARLIC HAND-CUT HOUSE CHIPS** £3.50  
With garlic, rosemary and rock salt

**PARMESAN HAND-CUT HOUSE CHIPS** £3.75  
Topped with parmesan shavings and truffle oil

**SWEET POTATO WEDGES** £3.75  
Italian-style sweet potato wedges with herbs

**SEASONAL VEGETABLES** £3.75

**ROCKET & PARMESAN SALAD** £3.75

**SAUTÉED CREAMED SPINACH** £3.75

**GRILLED TOMATO & MUSHROOMS** £3.50