

ROCOCO

ACLAND ST - LUNCH / DINNER

PANE {bread}

	1/2 serve	full serve
WARM CIABATTA / extra virgin olive oil	4.5	8.0
GARLIC AND HERB BREAD	4.5	8.5
add MELTED MOZZARELLA	5.0	9.5
OVEN-BAKED FOCACCIA / extra virgin olive oil, sea salt	4.5	8.5
FLATBREAD / rosemary, garlic & sea salt		8.0

BRUSCHETTA

	per piece
TOMATO BRUSCHETTA	6.0
tomato, goats cheese, pesto di casa, garlic, basil, olive oil	

DIPS

SELECTION OF DIPS / CHOOSE ANY FOUR FROM BELOW	18.5
served with rosemary, garlic & sea salt flatbread	

- Chickpea
- Feta
- Pumpkin, almond, paprika, yoghurt
- Spicy roasted capsicum
- Eggplant
- Fresh whipped ricotta
- Beetroot, fetta & pistachio

DIPS ARE \$4 IF SOLD INDIVIDUALLY

ZUPPE {soups}

RIBOLLITA / classic tuscan winter vegetable broth, cannellini beans, kale, cabbage, chickpeas, finished with parmesan and pesto di casa	14.5
BRODO / classic clear chicken broth, house-made chicken tortellini, parsley	14.5

WE LOVE SHARING!

Mix and match from our vast selection of antipasti items. We recommend you start with bread to share, and allow 2-3 items per person as an entrée, or 4-5 items per person as a main

BUON APPETITO!

SMALL

CALABRESE / spicy pork salumi	8.5
PROSCIUTTO DI PARMA / dry cured prosciutto crudo, Emilia-Romagna region	11.5
VENETO / mild, aged pork salumi, black pepper, spices, garlic	8.5
BRESAOLA / air dried, salt cured beef from northern Italy's Lombardy Region	9.0
MORTADELLA / the classic salumi from Bologna	8.5
PORCHETTA / thinly sliced, slow roasted pork, garlic, herbs	9.0
MOZZARELLA DI BUFALA / CAMPANIA, ITALY	10.5
FRESH WHIPPED RICOTTA / mint, chilli, lemon	7.5
BULGARIAN SHEEPS MILK FETTA / pesto di casa	8.5
GREEN SICILIAN OLIVES	8.5
KALAMATA OLIVES	8.5
LIGURIAN OLIVES	8.5
MIXED SELECTION OF OLIVES	8.5
CRUMBED SAGANAKI SKEWERS / olives, semi-dried tomatoes	10.5
SAFFRON ARANCINI / parmesan, fontina, smoky paprika, with pumpkin puree	8.5
BOLOGNESE ARANCINI / bolognese ragu, with garlic aioli	9.0
MELANZANE ARANCINI / smoky eggplant, parmesan, with tomato sugo	8.5

MEDIUM

PAN-FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad	13.5
CAUTION HOT PLATE!	
CRUMBED POLENTA / chilli & romesco mayonnaise	12.0
CHICKEN, LIVER & BACON PÂTÉ / pickled onions, rocket, pistachios, garlic & herb bread	14.0
CHAR-GRILLED TASMANIAN SALMON SKEWER / white bean, semi dried tomatoes, red onion, olives, capers, basil	14.5
SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto di casa, parmesan	13.0
BEETROOT SALAD / goats curd, pistachio nuts, red onion, apple, parsley	12.0
MARINATED MUSHROOMS / extra virgin olive oil, balsamic, garlic, parsley, white wine vinegar (served cold)	11.0
MARINATED EGGPLANT / toasted almonds, creamed feta, sweet and sour capsicum 'agrodolce', fresh herbs (served cold)	11.5
MARINATED VEGETABLES / pesto di casa, garlic, yoghurt, red wine vinaigrette (served cold)	11.5
CHAR-GRILLED CALAMARI / chilli, garlic, lemon, olive oil	12.5
CHAR-GRILLED MARINATED CHICKEN SKEWERS / eggplant caponata (capsicum, capers, olives, tomato), lemon, toasted pine nuts	14.0
PUMPKIN FRITTATA / pumpkin, feta, spinach, pesto di casa	9.5

{ANTIPASTI}

LARGE

POLENTA & PROSCIUTTO / crumbed polenta, prosciutto, peperonata mozzarella di bufala	19.5
OVEN BAKED CHILLI PRAWNS / oven baked prawns, chilli, tomato sugo, garlic butter, capers, olives	19.5
CAUTION HOT PLATE!	
PAN FRIED GARLIC PRAWNS / fennel salt, chilli, garlic, lemon	19.5
CAUTION HOT PLATE!	
CRUMBED PRAWNS / hummus, tomato, pea & artichoke salad, lemon & garlic dressing	22.0
SMOKED SALMON / potato, egg & parsley salad, crispy onion, creme fraiche, capers, dill, lemon	16.5
SMASHED PEAS & PROSCIUTTO DI PARMA / balsamic onions, whipped ricotta, smashed peas, fresh mint	16.0
TRADITIONAL CAPRESE SALAD / vine-ripened tomatoes, mozzarella di bufala, basil, olive oil, balsamic	14.5
CHAR-GRILLED CALAMARI & CHORIZO / chickpea, lemon, smoky paprika, tomato	16.0
SALUMI BOARD / prosciutto di parma, porchetta, calabrese salumi, mortadella & bresaola, oven baked focaccia, mozzarella di bufala, zucchini pickle	34.5
MELANZANE PARMIGIANA / layers of eggplant, parmesan cheese, san marzano tomato, fresh basil, mozzarella, baked in the oven	15.5

PLEASE NOTE THERE WILL BE A 5% SERVICE CHARGE ADDED TO YOUR BILL ON SUNDAYS & 10% ON PUBLIC HOLIDAYS.

PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA D.O.P / mozzarella di bufala, basil, sea salt	21.5
MARGHERITA / fior di latte, basil, sea salt	19.5
PROSCIUTTO MARGHERITA / prosciutto di parma, mozzarella di bufala, basil, sea salt	24.5
CLASSIC VENETO SALAMI / provolone piccante cheese, fior di latte, fennel salt	22.5
CLASSIC ITALIAN MEATBALLS / fior di latte, mozzarella di bufala, pesto	23.0
SALSICCIA & BROCCOLI / pork & fennel sausage, broccoli, chilli, provolone	22.0
SALUMI DUE / virginian ham, calabrese salami, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion	24.0
CALABRESE D.O.C / calabrese salami, mozzarella di bufala, roasted capsicum, black olives, pesto	24.0
RICOTTA, PROSCIUTTO & PEAR / fior di latte, cooked prosciutto di parma, rocket, parmesan, pear, caramelised onion, creamed artichokes	24.5
CAPRICCIOSA / smoked ham, tomato, fior di latte, olives, creamed artichokes, mushrooms	23.5
CHAR-GRILLED PRAWN / garlic, fior di latte, fresh basil, sea salt	27.5
CHAR-GRILLED SEASONAL VEGETABLES / fior di latte, whipped ricotta, pesto di casa	23.0
PUMPKIN / pumpkin, fior di latte, caramelised onion, pine nuts, rocket, goats curd	22.0
GNOCCHI	
GNOCCHI BOLOGNESE / potato gnocchi bolognese sauce, parmesan, basil	24.5
GNOCCHI AI FUNGHI / potato gnocchi, creamy mushroom sauce, sauteed seasonal mushrooms, parmesan, fresh herbs	24.5
GNOCCHI PRIMAVERA / ricotta gnocchi, seasonal vegetables, garlic burnt butter, pine nuts, lemon, parmesan	25.5
HAND MADE RICOTTA GNOCCHI / our famous handmade ricotta gnocchi, oven baked in tomato & basil sugo topped with pangrattato, mozzarella, parmesan	26.5

CAUTION HOT PLATE!

PIZZA {bianca} OLIVE OIL & GARLIC BASE

CLASSIC GARLIC / fior di latte, rosemary, sea salt	17.0
POTATO, ROSEMARY & SEA SALT / taleggio cheese, caramelised onion	20.5
BIANCO SALSICCIA / pork & fennel sausage, crushed potato, tomato, rosemary, smoked mozzarella, caramelised onion	23.5
CARBONARA / pancetta (bacon), caramelised onion, parmesan, egg, parsley, black pepper, fior di latte	23.5
PUTTANESCA / cherry tomatoes, anchovies, olives, capers, basil, chilli, fior di latte, caramelised onion	21.0
BROCCOLI & PANCETTA / garlic, caramelised onion, taleggio cheese	23.0
TASMANIAN SALMON / fior di latte, artichoke, rocket, roasted onions, salsa verde, dill	23.5
PIZZA AI FUNGHI / assortment of mushrooms, garlic, fior di latte, provolone, basil	21.5
CHAR-GRILLED SEAFOOD / cherry tomatoes, garlic, fior di latte, basil, dill	27.0
PORCHETTA / slow roasted pork, caramelised onion, salsa verde, fontina cheese, mozzarella di bufala	24.5
PRAWN & ZUCCHINI / fresh mint, chilli, dill, salsa verde, garlic, sea salt & olive oil	27.5

ADD MOZZARELLA DI BUFALA TO ANY PIZZA + 4

RISOTTO

CHAR-GRILLED CHICKEN & BACON / leek, fresh tomato, basil	27.0
ROASTED PUMPKIN / sweet corn, caramelised onion, tomato, fresh ricotta, basil	25.0
TASMANIAN SALMON / creamed artichokes, baby leeks, flaked salmon, fresh peas, black pepper & lemon	28.0
MUSHROOM / assorted local mushrooms, provolone cheese, fresh herbs, pine nuts	26.5
SAFFRON & PAN-FRIED GARLIC PRAWNS / grilled zucchini, peas, baby spinach	33.0

PASTA

BUCATINI ALL'AMATRICIANA / pancetta (bacon), tomato, garlic, fresh chilli, parmesan	25.0
TAGLIATELLE BOLOGNESE / handmade egg pasta, bolognese ragu, parmesan	24.0
LINGUINI ALLA ROCOCO / chicken, semi dried tomato, capers, olives, tomato sugo, chilli, parmesan	26.5
RIGATONI SAUSAGE / pork & fennel sausage, broccoli, tomato, garlic, chilli, pangrattato, parmesan	26.5
SPAGHETTI MEATBALLS / tomato sugo, mozzarella di bufala, pangrattato, parmesan, fresh herbs	27.5
SPAGHETTI PRAWNS 'ALLA BUSARA' / chilli, tomato, fresh herbs, white wine, garlic	33.5
HANDMADE GOATS CHEESE RAVIOLI / tomato, black olives, goats curd, pangrattato, fresh basil, olive oil	28.0
TRADITIONAL LASAGNA / bolognese ragu, mozzarella, bechamel, fresh basil, parmesan	28.5
VEGETARIAN LASAGNA / layers of roasted capsicum, pumpkin, mushroom, zucchini, eggplant & spinach, oven baked with bechamel, tomato and mozzarella di bufala	27.5
SPINACH & RICOTTA CANNELLONI / tomato, fontina, bechamel, candied pumpkin, toasted pine nuts, pecorino, oven baked	27.5
HANDMADE SEAFOOD RAVIOLI / char-grilled seafood, lemon, parsley, dill, olive oil, in a creamy white wine sauce	37.5
LINGUINE WITH TASMANIAN SALMON / artichoke, roasted fennel, baby spinach, olive oil, white wine, dill	30.0
SPAGHETTI WITH CHAR-GRILLED SEAFOOD / garlic, lemon, parsley, chilli, olive oil	33.5
TAGLIATELLE CARBONARA / handmade egg pasta, pancetta (bacon), free range egg, parmesan, black pepper, cream, parsley	25.5
LINGUINE WITH PAN FRIED PRAWNS / garlic, fresh chilli, baby spinach, basil, olive oil	33.5
SPAGHETTI CHILLI GARLIC / garlic, fresh chilli, baby spinach, parmesan, olive oil + add sauteed broccolini & peas	22.5 4.0
GLUTEN-FREE FUSILLI	+ 3

MAINS

CHICKEN, FETA & BEETROOT SALAD / torn cos, chicken breast, pine nuts, honeyed carrots, pangrattato, balsamic onions, lemon, lavender mustard dressing, parmesan (cold chicken)	26.5
CHAR-GRILLED CALAMARI SALAD / garlic, lemon & chilli marinated calamari, mixed leaves, baby capers, tomato, ligurian olives, lemon & parmesan dressing	28.0
PAN-FRIED TASMANIAN SALMON SALAD / char grilled vegetables, ligurian olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing	29.0
320 GRAM BLACK ANGUS CHAR-GRILLED SIRLOIN / bearnaise sauce, rocket & parmesan salad, rosemary & garlic potatoes, sea salt, tomato chutney, lemon	46.5
POLLO ALLA MILANESE / crumbed free range chicken breast, tomato sugo, italian coleslaw, rosemary & garlic potatoes, artichoke hollandaise	31.5
CHAR-GRILLED FILLET OF TASMANIAN SALMON / broccoli & grain salad, cauliflower puree, baby capers, lemon, toasted almonds, salsa verde	35.0
SLOW BRAISED BEEF SHORT RIB RAGOUT / tomato, garlic, parsley, lemon, ricotta gnocchi, broccolini, parmesan	32.5

SIDES

ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon, olive oil	10.0
MIXED LEAVES / olive oil, balsamic	7.5
ROCKET & PARMESAN / olive oil, balsamic	9.0
ICEBERG LETTUCE / vine tomatoes, red onion, basil, olive oil, white wine vinaigrette	9.0
TORN COS / garlic, parmesan lemon dressing, croutons, toasted pine nuts	9.5
SWEET POTATO FRIES / chilli mayo	10.5
HOUSE CHIPS / fennel salt, tomato relish, garlic aioli	9.5

{MAINS}