

# ROCOCO

ACLAND ST - LUNCH / DINNER

## PANE {bread}

	1/2 serve	full serve
WARM CIABATTA / extra virgin olive oil	4.5	8.5
GARLIC AND HERB BREAD	5.0	9.0
add MELTED MOZZARELLA	5.5	10.0
OVEN-BAKED FOCACCIA / extra virgin olive oil, sea salt	5.0	9.0
FLATBREAD / rosemary, garlic & sea salt	4.5	8.5

## BRUSCHETTA

	per piece
TOMATO BRUSCHETTA	6.5
tomato, goats cheese, pesto di casa, garlic, basil, olive oil	

## DIPS

SELECTION OF DIPS / CHOOSE ANY FOUR FROM BELOW	19.0
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}

BRODINO / chicken broth, summer vegetables, ricotta gnocchi gnudi, basil, extra virgin olive oil	13.5
BRODO / classic clear chicken broth, house-made chicken tortellini, parsley	15.0

## 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	9.0
PROSCIUTTO DI PARMA / dry cured prosciutto crudo, Emilia-Romagna region	12.0
VENETO / mild, aged pork salumi, black pepper, spices, garlic	9.0
BRESOLA / air dried, salt cured beef from northern Italys Lombardy Region	9.5
MORTADELLA / the classic salumi from Bologna	9.0
PORCHETTA / thinly sliced, slow roasted pork, garlic, herbs	9.5
MOZZARELLA DI BUFALA / CAMPANIA, ITALY	11.0
FRESH WHIPPED RICOTTA / mint, chilli, lemon	7.5
BULGARIAN SHEEPS MILK FETTA / pesto di casa	9.0
GREEN SICILIAN OLIVES	9.0
KALAMATA OLIVES	9.0
LIGURIAN OLIVES	9.0
MIXED SELECTION OF OLIVES	9.0
CRUMBED SAGANAKI SKEWERS / olives, semi-dried tomatoes	11.5
SAFFRON ARANCINI / parmesan, fontina, smokey paprika, with pumpkin puree	9.0
BOLOGNESE ARANCINI / bolognese ragu, with garlic aioli	9.5
MELANZANE ARANCINI / smokey eggplant, parmesan, with tomato sugo	9.0

## SEE PHOTOS OF EVERY DISH!



Go to [mryum.com/rococo](http://mryum.com/rococo) or scan the QR code with your phone camera. No QR app required!

## MEDIUM

PAN-FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad <b>CAUTION HOT PLATE!</b>	14.0
CRUMBED POLENTA / chilli & romesco mayonnaise	12.5
CHICKEN, LIVER & BACON PÂTÉ / pickled onions, rocket, pistachios, garlic & herb bread	14.5
CHAR-GRILLED TASMANIAN SALMON SKEWER (NICOISE) / crushed potato and egg, black olives, green beans, heirloom tomatoes, capers, salsa verde	15.5
SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto di casa, parmesan	13.5
BEETROOT SALAD / goats curd, pistachio nuts, red onion, apple, parsley	12.5
MARINATED MUSHROOMS / extra virgin olive oil, balsamic, garlic, parsley, white wine vinegar (served cold)	11.5
MARINATED EGGPLANT / toasted almonds, creamed feta, sweet and sour capsicum 'agrodolce', fresh herbs (served cold)	12.0
MARINATED VEGETABLES / pesto di casa, garlic, yoghurt, red wine vinaigrette (served cold)	12.0
CHAR-GRILLED CALAMARI / chilli, garlic, lemon, olive oil	13.5
CHAR-GRILLED MARINATED CHICKEN SKEWERS / eggplant caponata (capsicum, capers, olives, tomato), lemon, toasted pine nuts	14.5
PUMPKIN FRITTATA / pumpkin, feta, spinach, pesto di casa	10.5

## {ANTIPASTI}

## LARGE

POLENTA & PROSCIUTTO / crumbed polenta, prosciutto, peperonata mozzarella di bufala	20.0
OVEN BAKED CHILLI PRAWNS / oven baked prawns, chilli, tomato sugo, garlic butter, capers, olives <b>CAUTION HOT PLATE!</b>	19.5
PAN FRIED GARLIC PRAWNS / fennel salt, chilli, garlic, lemon <b>CAUTION HOT PLATE!</b>	19.5
CRUMBED PRAWNS / hummus, tomato, pea & artichoke salad, lemon & garlic dressing	22.5
SMOKED SALMON / potato, egg & parsley salad, crispy onion, creme fraiche, capers, dill, lemon	17.0
SMASHED PEAS & PROSCIUTTO DI PARMA / balsamic onions, whipped ricotta, smashed peas, fresh mint	16.5
TRADITIONAL CAPRESE SALAD / vine-ripened tomatoes, mozzarella di bufala, basil, olive oil, balsamic	14.5
CHAR-GRILLED CALAMARI & CHORIZO / chickpea, lemon, smokey paprika, tomato	16.5
SALUMI BOARD / prosciutto di parma, porchetta, calabrese salumi, mortadella & bresaola, oven-baked focaccia, mozzarella di bufala, zucchini pickle	35.0
MELANZANE PARMIGIANA / layers of eggplant, parmesan cheese, san marzano tomato, fresh basil, mozzarella, baked in the oven	16.5

PLEASE NOTE THERE WILL BE A 10% SERVICE CHARGE ADDED TO YOUR BILL ON SUNDAYS & 15% ON PUBLIC HOLIDAYS.

# { MAINS }

## PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA D.O.P / mozzarella di bufala, basil, sea salt 22.0

MARGHERITA / fior di latte, basil, sea salt 20.0

PROSCIUTTO MARGHERITA / prosciutto di parma, mozzarella di bufala, basil, sea salt 25.0

CLASSIC VENETO SALAMI / provolone piccante cheese, fior di latte, fennel salt 23.0

CLASSIC ITALIAN MEATBALLS / fior di latte, mozzarella di bufala, pesto 23.5

SALSICCIA & BROCCOLI / pork & fennel sausage, broccoli, chilli, provolone 22.5

SALUMI DUE / virginian ham, calabrese salami, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion 24.5

CALABRESE D.O.C / calabrese salami, mozzarella di bufala, roasted capsicum, black olives, pesto 24.5

RICOTTA, PROSCIUTTO & PEAR / fior di latte, cooked prosciutto di parma, rocket, parmesan, pear, caramelised onion, creamed artichokes 25.0

CAPRICCIOSA / smoked ham, tomato, fior di latte, olives, creamed artichokes, mushrooms 24.0

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 23.0

## GNOCCHI

GNOCCHI BOLOGNESE / potato gnocchi bolognese sauce, parmesan, basil 25.0

GNOCCHI AL POMODORO / potato gnocchi, san marzano tomato, basil, fresh ricotta, pangratatto, parmesan, olive oil 24.0

GNOCCHI AL FUNGHI / potato gnocchi, creamy mushroom sauce, sauteed seasonal mushrooms, parmesan, fresh herbs 25.0

HAND MADE RICOTTA GNOCCHI / our famous handmade ricotta gnocchi, oven baked in tomato & basil sugo topped with pangrattato, mozzarella, parmesan **CAUTION HOT PLATE!** 27.0

## PIZZA {bianca} OLIVE OIL & GARLIC BASE

CLASSIC GARLIC / fior di latte, rosemary, sea salt 17.5

POTATO, ROSEMARY & SEA SALT / taleggio cheese, caramelised onion 21.0

BIANCO SALSICCIA / pork & fennel sausage, crushed potato, tomato, rosemary, smoked mozzarella, carmelised onion 24.0

CARBONARA / pancetta (bacon), caramelised onion, parmesan, egg, parsley, black pepper, fior di latte 24.0

PUTTANESCA / cherry tomatoes, anchovies, olives, capers, basil, chilli, fior di latte, caramelised onion 21.5

BROCCOLI & PANCETTA / garlic, caramelised onion, taleggio cheese 23.5

TASMANIAN SALMON / fior di latte, artichoke, rocket, roasted onions, salsa verde, dill 24.0

PIZZA AI FUNGHI / assortment of mushrooms, garlic, fior di latte, provolone, basil 22.0

CHAR-GRILLED SEAFOOD / cherry tomatoes, garlic, fior di latte, basil, dill 27.5

PORCHETTA / slow roasted pork, caramelised onion, salsa verde, fontina cheese, mozzarella di bufala 25.0

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 27.5

ROASTED PUMPKIN / sweet corn, caramelised onion, tomato, fresh ricotta, basil 25.5

'PAELLA' RISOTTO / a version of our Spanish cousin, saffron risotto, chorizo, prawns, calamari, mussels, white wine, tomato, garlic, smokey paprika 35.0

MUSHROOM / assorted local mushrooms, provolone cheese, fresh herbs, pine nuts 27.0

PAN-FRIED PRAWN RISOTTO / grilled zucchini, peas, artichoke, baby spinach 34.0

## PASTA

GLUTEN-FREE FUSILLI + 3

BUCATINI ALL'AMATRICIANA / pancetta (bacon), tomato, garlic, fresh chilli, parmesan 25.5

TAGLIATELLE BOLOGNESE / handmade egg pasta, bolognese ragu, parmesan 24.5

LINGUINE ALLA ROCOCO / chicken, semi dried tomato, capers, olives, tomato sugo, chilli, parmesan 27.0

RIGATONI SAUSAGE / pork & fennel sausage, broccoli, tomato, garlic, chilli, pangrattato, parmesan 27.0

SPAGHETTI MEATBALLS / tomato sugo, mozzarella di bufala, pangrattato, parmesan, fresh herbs 28.0

SPAGHETTI PRAWNS 'ALLA BUSARA' / chilli, tomato, saffron, white wine, garlic, fresh herbs 34.0

HANDMADE GOATS CHEESE RAVIOLI / tomato, black olives, goats curd, pangrattato, fresh basil, olive oil 28.5

TRADITIONAL LASAGNE / bolognese ragu, mozzarella, béchamel, fresh basil, parmesan **CAUTION HOT PLATE!** 28.5

VEGETARIAN LASAGNE / layers of roasted capsicum, pumpkin, mushroom, zucchini, eggplant & spinach, oven baked with bechamel, tomato, pesto di casa and mozzarella di bufala **CAUTION HOT PLATE!** 27.5

SPINACH & RICOTTA CANNELLONI / tomato, fontina, bechamel, candied pumpkin, toasted pine nuts, pecorino, oven baked **CAUTION HOT PLATE!** 26.5

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 31.0

SPAGHETTI WITH CHAR-GRILLED SEAFOOD / garlic, lemon, parsley, chilli, olive oil 34.0

TAGLIATELLE CARBONARA / handmade egg pasta, pancetta (bacon), free range egg, parmesan, black pepper, cream, parsley 26.0

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 23.0 4.0

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## MAINS

CHICKEN, FETA & BEETROOT SALAD / torn cos, chicken breast, pine nuts, honeyed carrots, pangrattato, balsamic onions, lemon, lavender mustard dressing, parmesan (cold chicken) 27.0

CHAR-GRILLED CALAMARI SALAD / garlic, lemon & chilli marinated calamari, mixed leaves, baby capers, tomato, ligurian olives, lemon & parmesan dressing 28.5

PAN-FRIED TASMANIAN SALMON SALAD / char grilled vegetables, ligurian olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing 29.5

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 32.0

CHAR-GRILLED FILLET OF TASMANIAN SALMON / broccoli & grain salad, cauliflower puree, baby capers, lemon, toasted almonds & seeds, salsa verde 34.5

## 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 8.0

ROCKET & PARMESAN / olive oil, balsamic 9.0

ICEBERG LETTUCE / vine tomatoes, red onion, basil, olive oil, white wine vinegarette 9.5

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