

ROCOCO

GLENFERRIE ROAD LUNCH / DINNER

PANE {bread} 'TO SHARE'

	1/2 serve	full serve
WARM CIABATTA / extra virgin olive oil	4.5	8.5
GARLIC AND HERB BREAD	7.5	11.5
add MELTED MOZZARELLA	8.5	12.5
OVEN-BAKED FOCACCIA / extra virgin olive oil, sea salt	5.0	9.0
FLATBREAD / rosemary, garlic & sea salt	4.5	8.5
TOMATO BRUSCHETTA (NO ALTERATIONS) tomato, red onion, goats cheese, pesto di casa, garlic, basil, olive oil (1 PIECE PER SERVE)		8.0
CACIO E PEPE PIZZA / fior di latte, black pepper, olive oil, pecorino		22.0
CLASSIC GARLIC PIZZA / fior di latte, garlic, rosemary, sea salt		21.0

DIPS

SELECTION OF DIPS / CHOOSE ANY FOUR FROM BELOW served with rosemary, garlic & sea salt flatbread 22.5

- Oven roast beets, fetta & pistachio
- Fresh whipped ricotta and parmesan
- Roast pumpkin, almond, paprika, yoghurt
- Smokey eggplant
- Oven roasted capsicum & chilli
- Creamy fetta and roasted onion
- Chickpea, garlic, lemon, and olive oil

DIPS ARE \$5.5 IF SOLD INDIVIDUALLY

PLEASE NOTE THERE WILL BE A 10% SERVICE CHARGE ADDED TO YOUR BILL ON SUNDAYS & 15% ON PUBLIC HOLIDAYS. PROCESSING FEES APPLY TO PAY WAVE AND CREDIT CARD PAYMENTS

WE LOVE SHARING!

Mix and match from our vast selection of antipasti items.

BUON APPETITO!

MARINATED OLIVES

MIXED SELECTION OF OLIVES	12.0
LIGURIAN OLIVES	11.5
ARBEQUINA OLIVES	11.5
GREEN SICILIAN OLIVES	11.5
KALAMATA OLIVES	11.5

SALUMI

CALABRESE / spicy pork salumi	11.0
PROSCIUTTO DI PARMA / dry cured prosciutto crudo, Emilia-Romagna region	14.0
VENETO / mild, aged pork salumi, black pepper, spices, garlic	11.0
BRESAOLA / air dried, salt cured beef from northern Italys Lombardy Region	11.5
MORTADELLA / the classic salumi from Bologna	11.0
PORCHETTA / thinly sliced, slow roasted pork, garlic, herbs	11.5
CHICKEN, LIVER & BACON PÂTÉ / pickled onions, rocket, pistachios, garlic & herb bread	15.5
SALUMI BOARD /prosciutto di parma, porchetta, calabrese salami, mortadella & bresaola, oven-baked focaccia, mozzarella di bufala, zucchini pickle, chickpea dip	42.5

FORMAGGI {cheese}

MOZZARELLA DI BUFALA / CAMPANIA, ITALY	12.5
FRESH WHIPPED RICOTTA / mint, chilli, lemon	8.5
BULGARIAN SHEEPS MILK FETTA / pesto di casa	11.5
PAN FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad CAUTION HOT PLATE!	17.0

FRITTURA {fried}

PEA & PANCETTA ARANCINI / provolone cheese, with garlic aioli	12.0
SAFFRON ARANCINI / parmesan, fontina, smokey paprika, with pumpkin puree	12.0
BOLOGNESE ARANCINI / bolognese ragu, mozzarella, with garlic aioli	12.0
MELANZANE ARANCINI / smokey eggplant, parmesan, with tomato sugo	12.0
MUSHROOM ARANCINI / provolone cheese, with garlic aioli	12.0
MAC & CHEESE CROQUETTES / with a black olive crumb & tomato sugo	17.5
CRUMBED POLENTA / chilli & romesco mayonnaise (contains nuts)	15.0
CRUMBED POLENTA & PROSCIUTTO / peperonata, mozzarella di bufala	22.5

VERDURE {vegetables}

BEETROOT SALAD / roasted heirloom carrots, balsamic onions, rocket, chickpeas & toasted walnuts, goats curd	14.0
TRADITIONAL CAPRESE SALAD / vine ripened tomatoes, mozzarella di bufala, basil, olive oil, balsamic	17.5
MARINATED MUSHROOMS / extra virgin olive oil, balsamic, garlic, parsley, white wine vinegar (served cold)	13.5
EGGPLANT CAPONATA / eggplant slow cooked with capsicum, onion, garlic, tomato & oregano, topped with garlic yoghurt & toasted almonds	14.0
MARINATED VEGETABLES / pesto di casa, garlic parmesan crema, red wine vinaigrette (served cold)	13.5
GIARDINIERA / pickled vegetables with crumbed fetta	13.0

{ANTIPASTI}

ZUPPE {soups}

BRODO / classic clear chicken broth, house-made chicken tortellini, parsley	15.0
RIBOLLITA / a hearty vegetable soup with cannellini beans, chickpeas, pangrattato, pesto di casa	14.0
ADD 2 PIECES OF GARLIC AND HERB BREAD TO ANY SOUP	3.0

AL FORNO {oven baked}

SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto di casa, parmesan	15.0
PAN FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad CAUTION HOT PLATE!	17.0
OVEN BAKED CHILLI PRAWNS / tomato sugo, garlic butter, capers, olives CAUTION HOT PLATE!	24.0
GARLIC PRAWNS / oven baked, fennel salt, chilli, garlic, lemon CAUTION HOT PLATE!	24.0
MELANZANE PARMIGIANA / layers of eggplant, parmesan cheese, san marzano tomato, fresh basil, mozzarella di bufala, baked in the oven	18.5
DUCK LEG CASSOULET / twice cooked duck leg on white bean cassoulet, tomato, pancetta, garlic & thyme	22.5
PUMPKIN FRITTATA / pumpkin, fetta, spinach, pesto di casa	13.5

ALLA GRIGLIA {grilled}

CHAR-GRILLED CALAMARI / chilli, garlic, lemon, olive oil	15.5
CHAR-GRILLED CALAMARI & CHORIZO / chickpea, lemon, roasted red capsicum, smokey paprika	19.5

{ MAINS }

PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA D.O.P / mozzarella di bufala, basil, sea salt 27.5

MARGHERITA / fior di latte, basil, sea salt 24.5

THE ROCOCO PIZZA / prosciutto di parma, fior di latte, rocket, shaved parmesan 28.5

CLASSIC VENETO SALAMI / provolone cheese, fior di latte, fennel salt 27.5

CLASSIC ITALIAN MEATBALLS / fior di latte, mozzarella di bufala, pesto di casa 27.5

SALSICCIA & BROCCOLI / pork & fennel sausage, broccoli, chilli, provolone 27.5

SALUMI DUE / double smoked ham, calabrese salami, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion 27.5

CALABRESE D.O.C / calabrese salami, mozzarella di bufala, roasted capsicum, black olives, pesto 27.5

CHAR-GRILLED VEGETABLES / fior di latte, whipped ricotta, pesto di casa 27.0

CAPRICCIOSA / smoked ham, tomato, fior di latte, olives, creamed artichokes, mushrooms 27.5

CHAR-GRILLED PRAWN / garlic, fior di latte, fresh basil, sea salt 29.5

PUMPKIN / fior di latte, caramelised onion, pine nuts, rocket, goats curd 27.0

RICOTTA, PROSCIUTTO & PEAR / fior di latte, cooked prosciutto di parma, rocket, parmesan, pear, caramelised onion, creamed artichoke 28.0

GNOCCHI

OUR FAMOUS HAND MADE RICOTTA GNOCCHI / oven baked in tomato & basil sugo topped with candied pumpkin, pangrattato, mozzarella di bufala, parmesan **CAUTION HOT PLATE!** 29.5

GNOCCHI BOLOGNESE / potato gnocchi, bolognese ragu (beef), parmesan, basil 28.0

GNOCCHI AL POMODORO / potato gnocchi, woodfired heirloom tomato, basil, fresh ricotta, pangratatto, parmesan, olive oil 28.0

GNOCCHI AL FUNGHI / potato gnocchi, creamy mushroom sauce, sauteed seasonal mushrooms, parmesan, fresh herbs 28.0

PIZZA {bianca} OLIVE OIL & GARLIC BASE

CHILLI, SMASHED OLIVE & GARLIC / ricotta, fior di latte, rosemary, sea salt 25.0

POTATO, ROSEMARY & SEA SALT / taleggio cheese, caramelised onion 26.5

BIANCO SALSICCIA / pork & fennel sausage, crushed potato, tomato, rosemary, smoked mozzarella di bufala, caramelised onion 27.5

CARBONARA / pancetta (bacon), caramelised onion, parmesan, egg, parsley, black pepper, fior di latte 27.0

PUTTANESCA / cherry tomatoes, anchovies, olives, capers, basil, chilli, fior di latte, caramelised onion 27.0

BROCCOLI & PANCETTA (BACON) / garlic, caramelised onion, taleggio cheese 27.0

TASMANIAN SALMON / fior di latte, artichoke, rocket, roasted onions, salsa verde, dill 28.5

PIZZA AI FUNGHI / assortment of mushrooms, garlic, fior di latte, provolone, basil 27.0

CHAR-GRILLED SEAFOOD / cherry tomatoes, garlic, fior di latte, basil, dill 29.5

PORCHETTA / slow roasted pork, caramelised onion, salsa verde, fontina cheese, mozzarella di bufala 27.0

PRAWN & ZUCCHINI / fior di latte, fresh mint, chilli, dill, salsa verde, garlic, sea salt & olive oil 29.5

CACIO E PEPE / fior di latte, black pepper, olive oil, pecorino 22.5

RISOTTO

CHAR-GRILLED CHICKEN & BACON / leek, fresh tomato, basil 29.0

ROASTED PUMPKIN / sweet corn, caramelised onion, tomato, fresh ricotta, basil 28.5

'PAELLA' RISOTTO / a version of our Spanish cousin, saffron risotto, chorizo, prawns, calamari, mussels, white wine, tomato, garlic, smokey paprika 38.0

MUSHROOM / assorted local mushrooms, provolone cheese, fresh herbs, pine nuts 28.5

DUCK RISOTTO / flaked confit duck, caramelised onion, mushrooms, tomato, spinach, fresh peas 34.0

PAN-FRIED PRAWN RISOTTO / char grilled zucchini, fresh peas, artichoke, baby spinach 34.5

PASTA

– GLUTEN-FREE FUSILLI + 4

BUCATINI ALL'AMATRICIANA / pancetta (bacon), tomato, garlic, fresh chilli, parmesan 28.5

TAGLIATELLE BOLOGNESE / handmade egg pasta, bolognese ragu (beef), parmesan 27.5

LINGUINE ALLA ROCOCO / chicken, semi dried tomato, capers, olives, tomato sugo, chilli, parmesan 28.5

PENNE SAUSAGE / pork & fennel sausage, broccoli, tomato, garlic, chilli, pangrattato, parmesan 28.5

SPAGHETTI MEATBALLS / tomato sugo, mozzarella di bufala, pangrattato, parmesan, fresh herbs 29.0

SPAGHETTI PRAWNS 'ALLA BUSARA' / chilli, tomato, saffron, garlic, fresh herbs 35.0

HANDMADE RICOTTA & GOATS CHEESE RAVIOLI / tomato, black olives, goats curd, pangrattato, fresh basil, olive oil 29.0

TRADITIONAL LASAGNE / bolognese ragu, mozzarella di bufala, béchamel, fresh basil, parmesan **CAUTION HOT PLATE!** 29.0

VEGETABLE 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!** 29.0

PUMPKIN RICOTTA CANNELLONI / tomato, fontina, bechamel, roast pumpkin, toasted pine nuts, pecorino, oven baked **CAUTION HOT PLATE!** 28.5

HANDMADE SEAFOOD TORTELLINI / char-grilled seafood, lemon, parsley, dill, olive oil, in a creamy white wine sauce 38.5

SPAGHETTI CHILLI GARLIC / garlic, fresh chilli, baby spinach, parmesan, olive oil 25.5
+ add sauteed broccolini & peas 4.0

LINGUINE SALMON / 'puttanesca' sauce, olives, capers, tomato, anchovy, basil, olive oil 34.0

SPAGHETTI WITH CHAR-GRILLED SEAFOOD / garlic butter, lemon, parsley, chilli, olive oil 38.0

TAGLIATELLE CARBONARA / handmade egg pasta, pancetta (bacon), free range egg, pecorino, black pepper 29.0

CHICKEN TORTELLINI / baby spinach, charred broccolini, creamy tomato sugo, parmesan 34.0

LINGUINE WITH PAN FRIED PRAWNS / garlic butter, fresh chilli, baby spinach, basil, olive oil 35.0

MAINS

CHICKEN, FETTA & BEETROOT SALAD / torn cos, chicken breast, pine nuts, pickled carrots, pangrattato, balsamic onions, lemon, parmesan dressing (cold chicken) & goats curd 28.5

SUPERFOOD SALAD / mixed grains, broccoli, roasted cauliflower, heirloom tomatoes, candied pumpkin, asparagus, spinach, capers, beetroot hummus, fetta, toasted nuts & seeds 27.5

CHAR-GRILLED CALAMARI SALAD / garlic, lemon & chilli marinated calamari, mixed leaves, baby capers, tomato, black olives, lemon & parmesan dressing 32.5

PAN-FRIED TASMANIAN SALMON SALAD / char grilled vegetables, black olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing 33.5

320 GRAM BLACK ANGUS CHAR-GRILLED SIRLOIN / bearnaise sauce, rocket & parmesan salad, rosemary & garlic potatoes, sea salt, tomato chutney, lemon 49.5

POLLO ALLA MILANESE / crumbed free range chicken breast, tomato sugo, italian coleslaw, rosemary & garlic potatoes, artichoke hollandaise 34.5

CHAR-GRILLED FILLET OF TASMANIAN SALMON / broccoli & grain salad, cauliflower puree, baby capers, lemon, toasted almonds & seeds, salsa verde 36.0

STICKY PORK RIBS / orange, fig & balsamic glaze, chilli, fennel salt, chips, italian coleslaw 46.0

CONTORNI {sides}

ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon, olive oil 12.5

ROCKET, PEAR & PARMESAN / olive oil, balsamic 12.0

ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh basil, marinated bulgarian fetta 14.5

CHOPPED COS / vine tomatoes, cucumber, red onion, basil, olive oil, white wine vinaigrette 11.5

OVEN ROASTED GARLIC & ROSEMARY POTATOES / tomato relish, garlic aioli 13.5

SWEET POTATO WEDGES / chilli mayo 12.5

HOUSE CHIPS / tomato relish, garlic aioli 11.5