

# ROCOCO

ACLAND STREET 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

- 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