

ROCOCO

ACLAND ST - 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	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
TOMATO BRUSCHETTA		7.0
tomato, goats cheese, pesto di casa, garlic, basil, olive oil		
CACIO E PEPE PIZZA / fior di latte, black pepper, olive oil, pecorino		18.0
CLASSIC GARLIC PIZZA / fior di latte, garlic, rosemary, sea salt		16.0

DIPS

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

- Chickpea
- Fetta
- Pumpkin, almond, paprika, yoghurt
- Oven roasted capsicum & chilli
- Eggplant
- Fresh whipped ricotta
- Beetroot, fetta & pistachio

DIPS ARE \$4.5 IF SOLD INDIVIDUALLY

SALUMI BOARD

prosciutto di parma, porchetta, calabrese salami, mortadella & bresaola, oven-baked focaccia, mozzarella di bufala, zucchini pickle, chickpea dip

WE LOVE SHARING!

Mix and match from our vast selection of antipasti items.

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
BRESAOLA / 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	9.5
PEA & PANCETTA ARANCINI / provolone cheese, with garlic aioli	9.5
SAFFRON ARANCINI / parmesan, fontina, smokey paprika, with pumpkin puree	9.5
BOLOGNESE ARANCINI / bolognese ragu, with garlic aioli	9.5
MELANZANE ARANCINI / smokey eggplant, parmesan, with tomato sugo	9.5
MARINATED MOUNT ZERO OLIVES	
LIGURIAN OLIVES	9.0
ARBEQUINA OLIVES	9.0
GREEN SICILIAN OLIVES	9.0
KALAMATA OLIVES	9.0
MIXED SELECTION OF OLIVES	9.0

MEDIUM

PAN-FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad CAUTION HOT PLATE!	14.5
CRUMBED POLENTA CHIPS / tomato sugo	12.5
CHICKEN, LIVER & BACON PÂTÉ / pickled onions, rocket, pistachios, garlic & herb bread	14.5
MAC & CHEESE CROQUETTES / with a black olive crumb & tomato sugo	12.5
SALT COD FRITTERS / lemon aioli	13.5
SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto di casa, parmesan	13.5
BEETROOT SALAD / goats curd, pistachio nuts, orange, red onion, apple, parsley	12.5
MARINATED MUSHROOMS / extra virgin olive oil, balsamic, garlic, parsley, white wine vinegar (served cold)	12.0
MARINATED EGGPLANT / toasted almonds, creamed fetta, sweet and sour capsicum 'agrodolce', fresh herbs (served cold)	12.0
MARINATED VEGETABLES / pesto di casa, garlic parmesan crema, red wine vinaigrette (served cold)	12.0
CHAR-GRILLED CALAMARI / chilli, garlic, lemon, olive oil	13.5
PUMPKIN FRITTATA / pumpkin, fetta, spinach, pesto di casa	10.5
CRUMBED SAGANAKI SKEWERS / olives, semi-dried tomatoes	12.0

{ANTIPASTI}

LARGE

CRUMBED POLENTA & PROSCIUTTO / peperonata, mozzarella di bufala	20.0
OVEN BAKED CHILLI PRAWNS / tomato sugo, garlic butter, capers, olives CAUTION HOT PLATE!	20.5
GARLIC PRAWNS / oven baked, fennel salt, chilli, garlic, lemon CAUTION HOT PLATE!	20.5
BURRATA / vine-ripened tomatoes, pesto di casa, balsamic onions, fresh basil	18.5
CHAR-GRILLED CALAMARI & CHORIZO / chickpea, lemon, roasted red capsicum, smokey paprika	16.5
CHAR-GRILLED CHICKEN SKEWERS / eggplant caponata (capsicum, capers, olives, tomato), lemon, toasted pine nuts	16.5
MELANZANE PARMIGIANA / layers of eggplant, parmesan cheese, san marzano tomato, fresh basil, mozzarella di bufala, baked in the oven	17.0

ZUPPE {soups}

BRODO / classic clear chicken broth, house-made chicken tortellini, parsley	14.5
RIBOLLITA / a hearty vegetable soup with cannellini beans, chickpeas, pangrattato, pesto di casa	13.5
ADD 2 PIECES OF GARLIC AND HERB BREAD TO ANY SOUP	2.5

SEE PHOTOS OF EVERY DISH!



Go to mryum.com/rococo or scan the QR code with your phone camera. No QR app required!

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

THE ROCOCO PIZZA / prosciutto di parma, fior di latte, rocket, shaved parmesan 25.0

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

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

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

SALUMI DUE / double smoked 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

CHAR-GRILLED SEASONAL VEGETABLES / fior di latte, whipped ricotta, pesto di casa 23.0

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

CHAR-GRILLED PRAWN / garlic, fior di latte, fresh basil, sea salt 26.5

PUMPKIN / fior di latte, caramelised onion, pine nuts, rocket, goats curd 23.0

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

GNOCCHI

GNOCCHI BOLOGNESE / potato gnocchi, bolognese ragu (beef), parmesan, basil 25.0

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

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

OUR FAMOUS HAND MADE RICOTTA GNOCCHI / oven baked in tomato & basil sugo topped with candied pumpkin, pangrattato, mozzarella di bufala, parmesan **CAUTION HOT PLATE!** 27.0

PIZZA {bianca} OLIVE OIL & GARLIC BASE

CHILLI, SMASHED OLIVE & GARLIC / ricotta, fior di latte, rosemary, sea salt 21.0

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

BIANCO SALSICCIA / pork & fennel sausage, crushed potato, tomato, rosemary, smoked mozzarella di bufala, caramelised 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 26.5

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 26.5

CACIO E PEPE / fior di latte, black pepper, olive oil, pecorino 18.0

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 26.5

DUCK RISOTTO / flaked confit duck, caramelised onion, mushrooms, tomato, spinach, fresh peas 28.5

PAN-FRIED PRAWN RISOTTO / grilled zucchini, peas, artichoke, baby spinach 33.0

PASTA

GLUTEN-FREE FUSILLI + 3

BUCATINI ALL'AMATRICIANA / pancetta (bacon), tomato, garlic, fresh chilli, parmesan 26.0

TAGLIATELLE BOLOGNESE / handmade egg pasta, bolognese ragu (beef), 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 33.0

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

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

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!** 27.5

SPINACH & RICOTTA CANNELLONI / tomato, fontina, bechamel, roast 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 36.0

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 34.5

TAGLIATELLE CARBONARA / handmade egg pasta, pancetta (bacon), free range egg, pecorino, black pepper 26.5

CHICKEN TORTELLONI / baby spinach, charred broccolini, creamy tomato sugo, parmesan 29.5

LINGUINE WITH PAN FRIED PRAWNS / garlic, fresh chilli, baby spinach, basil, olive oil 32.5

SPAGHETTI CHILLI GARLIC / garlic, fresh chilli, baby spinach, parmesan, olive oil + add sauteed broccolini & peas 23.0
4.0

MAINS

CHICKEN, FETTA & BEETROOT SALAD / torn cos, chicken breast, pine nuts, pickled carrots, pangrattato, balsamic onions, lemon, parmesan dressing (cold chicken) 26.0

SUPERFOOD SALAD / mixed grains, broccoli, roasted cauliflower, heirloom tomatoes, candied pumpkin, asparagus, spinach, capers, beetroot hummus, vegan fetta, toasted nuts and seeds 26.0

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

PAN-FRIED TASMANIAN SALMON SALAD / char grilled vegetables, black olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing 28.5

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 33.0

SIDES

ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon, olive oil 11.0

MIXED LEAVES / olive oil, balsamic 8.0

ROCKET, PEAR & PARMESAN / olive oil, balsamic 9.0

ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh basil, marinated bulgarian fetta 12.5

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

TORN COS / garlic, parmesan lemon dressing, croutons, toasted pine nuts 9.5

SWEET POTATO FRIES / chilli mayo 10.5

HOUSE CHIPS / tomato relish, garlic aioli 9.5