

ROCOCO

TAKEAWAY MENU

ROCOCO POINT COOK
123/ 22-30 WALLACE AVE, POINT COOK
(03) 83607848

15 % DISCOUNTED
for pick up orders

ENTREE

WARM CIABATTA	7.5
GARLIC AND HERB BREAD <i>add melted mozzarella</i>	8.5 9.5
MIXED SELECTION OF OLIVES	8.0
SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto, parmesan	12.0
BOLOGNESE ARANCINI / with garlic aioli	8.5
MELANZANE ARANCINI / smokey eggplant, parmesan with tomato sugo	8.5
SAFFRON ARANCINI / parmesan, fontina, with tomato sugo	8.5
GARLIC PRAWNS / oven baked, fennel salt, chilli, garlic, lemon	18.5
OVEN BAKED CHILLI PRAWNS / tomato sugo, garlic butter, capers, olives	18.5
BEETROOT SALAD / goats curd, pistachio nuts, red onion, apple, parsley	11.5
MARINATED VEGETABLES / pesto di casa, garlic parmesan crema, red wine vinaigrette (served cold)	10.5

GNOCCHI & RISOTTO

GNOCCHI BOLOGNESE / potato gnocchi bolognese sauce, parmesan, basil	22.5
GNOCCHI AI FUNGHI / potato gnocchi, creamy mushroom, basil, parmesan, olive oil	22.5
SLOW COOKED RICOTTA GNOCCHI / slow cooked in san marzano tomato, basil, pangrattato, garlic, mozzarella, candied pumpkin	23.5
GNOCCHI AL POMODORO / potato gnocchi, san marzano tomato, basil, fresh ricotta, pangrattato, parmesan, olive oil	22.0
CHAR GRILLED CHICKEN & BACON RISOTTO / leek, fresh tomato, basil	24.5
ROASTED PUMPKIN RISOTTO / sweet corn, caramelised onion, tomato, ricotta, basil	23.0
MUSHROOM RISOTTO / assorted local mushrooms, provolone cheese, fresh herbs, pine nuts	23.5
'PAELLA RISOTTO' / saffron risotto, chorizo, prawns, calamari, mussels, white wine, tomato, garlic, smokey paprika	30.5

PASTA {bianca}

LINGUINE WITH TASMANIAN SALMON / asparagus, artichoke, roasted fennel, baby spinach, olive oil, white wine, dill	27.5
TAGLIATELLE CARBONARA / handmade egg pasta, pancetta (bacon), free range egg, pecorino, black pepper, parsley	23.5
LINGUINE WITH PAN FRIED PRAWNS / garlic, fresh chilli, baby spinach, basil, olive oil	28.5
SPAGHETTI WITH CHAR GRILLED SEAFOOD / garlic butter, lemon, chilli, olive oil, parsley	30.5
SPAGHETTI CHILLI GARLIC / garlic, fresh chilli, baby spinach, parmesan, olive oil + add sauteed broccolini & peas	21.5 +\$4

PASTA {rossa}

BUCATINI ALL'AMATRICIANA / pancetta (bacon), tomato, garlic, chilli, parmesan	23.0
TAGLIATELLE BOLOGNESE / handmade egg pasta, traditional bolognese ragu, parmesan	21.5
LINGUINI ALLA ROCOCO / chicken, semi dried tomato, capers, olives, tomato sugo, chilli, parmesan	24.0
PENNE SAUSAGE / pork & fennel sausage, broccoli, tomato, garlic, chilli, pangrattato, parmesan	24.0
SPAGHETTI MEATBALLS / tomato sugo, mozzarella di bufala, pangrattato, parmesan, fresh herbs	24.5
SPAGHETTI PRAWNS 'ALLA BUSARA' / chilli, tomato, fresh herbs, white wine, garlic	28.5
SPINACH & RICOTTA CANNELLONI / tomato, fontina, bechamel, candied pumpkin, toasted pine nuts, pecorino, oven baked	23.5
HANDMADE GOATS CHEESE RAVIOLI / tomato, black olives, goats curd, pangrattato, fresh basil, olive oil	25.0
VEGETARIAN LASAGNE / layers of roasted capsicum, pumpkin, mushroom, zucchini, eggplant & spinach, oven baked with bechamel, tomato, mozzarella di bufala	24.0
TRADITIONAL LASAGNE / bolognese ragu, mozzarella, bechamel, fresh basil, parmesan	24.5

This menu is inclusive of a
15% DISCOUNT
for pick up orders placed directly
through Rococo

*the menu prices are inclusive of discount,
prices subject to change, please see website for latest
menu & pricing

PIZZA {rossa} SAN MARZANO TOMATO BASE

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

MARGHERITA / fior di latte, basil 19.5

CHAR-GRILLED VEGETABLE / fior di latte, whipped ricotta, pesto di casa 21.0

CLASSIC VENETO SALAMI / provolone piccante cheese, fior di latte, fennel salt 21.0

CLASSIC ITALIAN MEATBALLS / fior di latte, mozzarella di bufala, pesto 22.5

SALSICCIA & BROCCOLI / pork & fennel sausage, broccoli, chilli, fior di latte 21.0

SALUMI DUE / virginian ham, calabrese salami, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion 22.5

CALABRESE D.O.C / calabrese salami, mozzarella di bufala, roasted capsicum, black olives, pesto 22.5

THE ROCOCO PIZZA / prosciutto, fior di latte, rocket, parmesan 23.0

CAPRICCIOSA / smoked ham, tomato, fior di latte, olives, creamed artichokes, mushrooms 22.5

CHAR-GRILLED PRAWN / garlic, fior di latte, fresh basil, sea salt 24.0

PUMPKIN / pumpkin, fior di latte, caramelised onion, pine nuts, rocket, goats curd 20.5

PIZZA {bianca} OLIVE OIL & ROASTED GARLIC BASE

CLASSIC GARLIC / fior di latte, rosemary, sea salt 16.5

CACIO E PEPE / fior di latte, black pepper, olive oil, pecorino 17.0

CHILLI, OLIVE & GARLIC / smashed olives, ricotta, chilli, fior di latte, rosemary, sea salt 20.5

POTATO, ROSEMARY & SEA SALT / taleggio cheese, caramelised onion 20.5

BIANCO SALSICCIA / pork & fennel sausage, crushed potato, tomato, rosemary, smoked mozzarella di bufala, caramelised onion 22.0

CARBONARA / pancetta, caramelised onion, parmesan, egg, parsley, black pepper 22.0

PUTTANESCA / cherry tomatoes, anchovies, olives, capers, basil, chilli, fior di latte, caramelised onion 20.5

BROCCOLI & PANCETTA / garlic, caramelised onion, taleggio cheese 21.0

CHAR-GRILLED SEAFOOD / cherry tomatoes, garlic, fior di latte, basil, dill 23.5

TASMANIAN SALMON / fior di latte, artichoke, rocket, roasted onions, salsa verde, dill 22.5

PIZZA AI FUNGHI / assortment of mushrooms, garlic, fior di latte, basil 20.5

PORCHETTA / slow roasted pork, caramelised onion, salsa verde, fontina cheese, mozzarella di bufala 22.5

PRAWN & ZUCCHINI / fresh mint, chilli, dill, salsa verde, garlic, sea salt 24.0

SALADS & SIDES

SUPERFOOD SALAD / mixed grains, broccoli, roast cauliflower, heirloom tomato, candied pumpkin, asparagus, spinach, capers, beetroot hummus, vegan fetta, toasted nuts & seeds 23.0

CHAR-GRILLED CALAMARI SALAD / garlic, lemon & chilli marinated calamari, mixed leaves, capers, tomato, olives, parmesan dressing 25.5

PAN-FRIED TASMANIAN SALMON SALAD / char grilled vegetables, ligurian olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing 25.5

CHICKEN, FETA & BEETROOT SALAD / torn cos, pine nuts, honeyed carrots, pangrattato, balsamic onions, lemon, lavender mustard dressing, parmesan (cold chicken) 24.0

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

ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon 10.5

ROCKET & PARMESAN / olive oil, balsamic 10.5

ICEBERG LETTUCE / vine tomatoes, red onion, basil, white wine vinegarette 10.0

SWEET POTATO FRIES / chilli mayo 9.5

HOUSE CHIPS / tomato relish, garlic aioli 8.5

DOLCETTI {dessert}

TIRAMISU / layers of creamy mascarpone, pavesini biscuits soaked in kahlua & coffee 13.0

WARM CHOCOLATE FUDGE BROWNIE / mascarpone, salted caramel ice cream, peanuts 13.5

SICILIAN ORANGE CAKE / mascarpone, toasted almonds, caramel oranges, chocolate gelato 13.5