

ROCOCO

{TAKEAWAY MENU}

ENTREE

WARM CIABATTA	8.5
GARLIC AND HERB BREAD <i>add melted mozzarella</i>	9.5 10.5
SELECTION OF DIPS / CHOOSE ANY 4 FROM BELOW served with rosemary & garlic flatbread - Chickpea - Feta - Pumpkin, almond, paprika, yoghurt - Oven roasted capsicum & chilli - Eggplant - Fresh whipped ricotta - Beetroot, fetta & pistachio \$4.5 IF SOLD INDIVIDUALLY	19.5
MIXED SELECTION OF OLIVES	9.5
SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto, parmesan	14.0
BOLOGNESE ARANCINI / with garlic aioli	10.0
MELANZANE ARANCINI / smokey eggplant, parmesan with tomato sugo	10.0
SAFFRON ARANCINI / parmesan, fontina smokey paprika, with pumpkin crema	10.0

ZUPPE {soup}

RIBOLLITA / hearty vegetable soup with chickpeas, cannellini beans, pesto, pangartatto	13.5
CHICKEN BRODO / A clear chicken broth with handmade chicken tortellini	14.5
TUSCAN TOMATO SOUP / traditional tomato & bread soup, goats cheese, basil	13.5
Add 2 piece Garlic & Herb Bread	3.0

GNOCCHI

GNOCCHI BOLOGNESE / potato gnocchi bolognese sauce, parmesan, basil	26.0
GNOCCHI AI FUNGHI / potato gnocchi, creamy mushroom, basil, parmesan, olive oil	26.0
SLOW COOKED RICOTTA GNOCCHI / slow cooked in san marzano tomato, basil, pangrattato, garlic, mozzarella, candied pumpkin	27.5
GNOCCHI AL POMODORO / potato gnocchi, san marzano tomato, basil, fresh ricotta, pangrattato, parmesan, olive oil	25.5

PASTA {bianca}

LINGUINE WITH TASMANIAN SALMON / asparagus, artichoke, roasted fennel, baby spinach, olive oil, white wine, dill	32.0
TAGLIATELLE CARBONARA / handmade egg pasta, pancetta (bacon), free range egg, pecorino, black pepper, parsley	27.5
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	25.0 +\$4

PASTA {rossa}

BUCATINI ALL'AMATRICIANA / pancetta (bacon), tomato, garlic, chilli, parmesan	27.0
TAGLIATELLE BOLOGNESE / handmade egg pasta, traditional bolognese ragu, parmesan	25.0
LINGUINI ALLA ROCOCO / chicken, semi dried tomato, capers, olives, tomato sugo, chilli, parmesan	28.0
PENNE SAUSAGE / pork & fennel sausage, broccoli, tomato, garlic, chilli, pangrattato, parmesan	28.0
SPAGHETTI MEATBALLS / tomato sugo, mozzarella di bufala, pangrattato, parmesan, fresh herbs	28.5
SPAGHETTI PRAWNS 'ALLA BUSARA' / chilli, tomato, fresh herbs, white wine, garlic	33.5
SPINACH & RICOTTA CANNELLONI / tomato, fontina, bechamel, candied pumpkin, toasted pine nuts, pecorino, oven bake	27.2
HANDMADE GOATS CHEESE RAVIOLI / tomato, black olives, goats curd, pangrattato, fresh basil, olive oil	29.0
VEGETARIAN LASAGNE / layers of roasted capsicum, pumpkin, mushroom, zucchini, eggplant & spinach, oven baked with bechamel, tomato mozzarella di bufala	28.0
TRADITIONAL LASAGNE / bolognese ragu, mozzarella, bechamel, fresh basil, parmesan	28.5

PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA D.O.P / mozzarella di bufala, basil, sea salt	25.5
MARGHERITA / fior di latte, basil	22.5
CHAR-GRILLED VEGETABLE / fior di latte, whipped ricotta, pesto di casa	24.5
CLASSIC VENETO SALAMI / provolone piccante cheese, fior di latte, fennel salt	24.5
CLASSIC ITALIAN MEATBALLS / fior di latte, mozzarella di bufala, pesto	26.0
SALSICCIA & BROCCOLI / pork & fennel sausage, broccoli, chilli, fior di latte	24.0
SALUMI DUE / virginian ham, calabrese salami, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion	26.0
CALABRESE D.O.C / calabrese salami, mozzarella di bufala, roasted capsicum, black olives, pesto	26.0
THE ROCOCO PIZZA / prosciutto, fior di latte, rocket, parmesan	26.5
CAPRICCIOSA / smoked ham, tomato, fior di latte, olives, creamed artichokes, mushrooms	26.0
CHAR-GRILLED PRAWN / garlic, fior di latte, fresh basil, sea salt	28.0
PUMPKIN / pumpkin, fior di latte, caramelised onion, pine nuts, rocket, goats curd	24.0

PIZZA {bianca} OLIVE OIL & ROASTED GARLIC BASE

CLASSIC GARLIC / fior di latte, rosemary, sea salt	17.5
CACIO E PEPE / fior di latte, black pepper, olive oil, pecorinon	19.0
CHILLI, OLIVE & GARLIC / smashed olives, ricotta, chilli, fior di latte, rosemary, sea salt	23.0
POTATO, ROSEMARY & SEA SALT / taleggio cheese, caramelised onion	23.0
BIANCO SALSICCIA / pork & fennel sausage, black olives, mushrooms, caramelised onion, fior di latte, provolone cheese & dried chilli	25.5
CARBONARA / pancetta, caramelised onion, parmesan, egg, parsley, black pepper	25.5
PUTTANESCA / cherry tomatoes, anchovies, olives, capers, basil, chilli, fior di latte, caramelised onion	23.5
BROCCOLI & PANCETTA / garlic, caramelised onion, taleggio cheese	25.0
TASMANIAN SALMON / fior di latte, artichoke, rocket, roasted onions, salsa verde, dill	26.0
PIZZA AI FUNGHI / assortment of mushrooms, garlic, fior di latte, basil	24.0
PORCHETTA / slow roasted pork, caramelised onion, salsa verde, fontina cheese, mozzarella di bufala	26.0

SALADS & SIDES

SUPERFOOD SALAD / mixed grains, broccoli, roasted cauliflower, heirloom tomatoes, candied pumpkin, asparagus, spinach, capers, beetroot hummus, vegan fetta, toasted nuts and seeds	27.0
CHAR-GRILLED CALAMARI SALAD / garlic, lemon & chilli marinated calamari, mixed leaves, baby capers, tomato, black olives, lemon & parmesan dressing	30.0
PAN-FRIED TASMANIAN SALMON SALAD / char grilled vegetables, ligurian olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing	30.0
CHICKEN, FETA & BEETROOT SALAD / torn cos, pine nuts, honeyed carrots, pangrattato, balsamic onions, lemon, lavender mustard dressing, parmesan (cold chicken)	28.0
ROCKET FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh herbs, bulgarian fetta	14.0
ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon	12.5
MIXED LEAVES / olive oil, balsamic	9.5
ROCKET & PARMESAN / olive oil, balsamic	12.0
TORN COS / garlic, parmesan lemon dressing, croutons, toasted pine nuts	12.0
ICEBERG LETTUCE / vine tomatoes, red onion, basil, white wine vinegarette	11.5
SWEET POTATO FRIES / chilli mayo	11.0