

Vini Bianchi

1. Italian House Wine - Verduzzo	14.50
A dry aromatic white with citrus aftertaste, from the Veneto area of Italy	
1/2 litre.....7.25 glass 1.75cl	3.50
2. Pinot Grigio del Veneto	14.95
Fruity white wine, straw yellow, dry and crisp	
3. Chardonnay Friuli Italy	17.95
An aromatic wine, crisp with a lovely peach and nectarine finish	
4. Pinot Grigio del Friuli	17.95
Delicate, rich dry wine, with an almond after-taste	
5. Soave Bolla	16.95
Dry and soft with a light golden colour and an aromatic almond aftertaste	
6. Sauvignon Superiore Komic Collio Italy	17.95
Straw yellow in color with aromas of citrus fruit and dry herbs, the bouquet is rich and spicy	
7. Gavi di Gavi	19.95
An established star amongst Italian whites. Crisp and dry with a peachy aroma.	
Made from Cortese grapes.	
8. Orvieto Abbocato	15.75
Light straw color, with a delicate, medium sweet, fragrant taste.	
9. Rueda Blanco Marques de Riscal	16.75
Good length of flavor, crisp and refreshing	
10. Chenin Blanc South Africa	16.95
Elegant with a creamy texture and a tropical peach fruit finish	
11. Sauvignon Blanc Torres Chile	15.95
Smooth and dry with rich grassy aromas and tropical fruit undertones	
12. Whitehaven Sauvignon Blanc New Zealand	18.75
Full of lemon and citrus aromas, with sweet peach and apricot flavors	
13. Chardonnay – R.H. Phillips Californian	17.95
Delicious flavor of tropical fruit and a rich mouth	
14. Chablis Lauboure Roi	22.95
Dry and crisp, classic white wine.	
1/2bottle	13.00
15. Chablis Premier Cru	25.95
Rich and complex with lasting taste.	

Champagne e Spumante

20. Prosecco Brut Mid-dry, very soft, easy drinking sparkler.	16.95
21. Prosecco Rose`	17.50
22. Mercier Rosé	34.95
23. House Champagne Renard Barnier Brut	28.00
24. Veuve Clicquot Brut	47.75
25. Bollinger Special Cuvée	49.75
26. Laurent Perrier Rose	62.50
27. Dom Perignon	120.00

Vini Rossi

30. Italian House Wine Merlot	14.50
Full bodied red with ripe fruit flavour	
1/2 litre.....7.25 glass 1.75cl	3.50
31. Primitivo Salento	15.75
Ruby red, with plumb and cherries fruit flavours mid to full body with hints of vanilla and oranges	
32. Chianti DOC	16.95
Ruby color, medium bodied dry wine, with lasting flavor.	
33. Merlot Komic Collio	17.75
This is rich, fruity red from Komic wine makers in Friuli Italy	
34. Negroamaro Puglia	16.50
This wine has a deep colour, a plummy, chocolatey fruit on the nose, nice flesh on the palate	
35. Chianti Riserva	19.95
Mature, complex, with a rich, ripe taste.	
36. Cabernet Sauvignon Reserva – Terra Andina Chile	15.50
A fine example of Chilean Cabernet Sauvignon, rich with a soft vanilla after-taste.	
37. Rioja Marques de Caceres	16.95
Oak barrel aged for two years, produces a mature wine with a lingering velvety style.	
38. Shirah – De Bortoli Australia	16.75
Australian red with a fruity bouquet of strong red berries the palate has a natural spiciness	
39. Amarone Classico Superiore	25.95
An impressive, strong, smooth and fruity dry red wine, with intense color and flavor.	
40. Amarone Bertani 15%	32.95
An excellent example of this great wine with typical aromas of ripe fruit	
41. Brunello di Montalcino 2004	34.50
Intense and elegant, with hints of wild berries. Dry and warm, a great red wine.	
Matured in wooden cask	
42. Brunello di Montalcino Riserva 2003	44.75
An excellent vintage	
43. Jelu Malbec– Argentina	19.75
Premium selection, a wine of great intensity and concentration, ripe and fruity.	
44. Châteauneuf du Pape	29.95
This is a serious characterful wine with class.	

Vini Rose

48. Pinot Grigio-Rosé	14.95
Mid-dry Rosé, light and fruity.	
49. Mateus Rose	14.95
50. Rioja Rose	15.95
A lively cherry red color with a fruity aftertaste	



San Rocco
RISTORANTE

MENU

Stuzzichini – To Share

Marinated Olives with sundried tomatoes, olive oil and garlic	2.00
Basket of Bread with olive and sundried tomato tapenade	2.00
Pane al Rosmarino (V) Garlic Bread with rosemary and olive oil	2.95
Pane al Pomodoro (V) Garlic bread with tomato	2.95
Pane al Formaggio (V) Garlic Bread with cheese	3.95

Bruschette al Pomodoro with olive oil, onions and fresh tomatoes	3.00
Bruschette Miste Tomato and onion- Roasted Peppers –Olive Tapenade	3.50
Bruschetta con Caprino with fresh mushrooms and goats cheese	3.75

Antipasto Freddo Parma Ham, Baby Mozzarella, and Grilled Vegetables, Salami, Sun dried tomatoes, Stuffed Olives	7.50
Antipasto Caldo Meatballs in tomato, Spicy Chicken Wings, Spare ribs in sweet and sour sauce, Garlic Mushrooms	9.50

Antipasti

Pate della Casa Homemade chicken liver pate	5.50
Costolette di Maiale Roasted spare ribs with a delicious sweet and sour sauce	6.50
Alette Piccante Marinated Chicken Wings Drizzled in spicy Olive oil	4.25
Funghi Ripieni (V) Baked flat mushrooms stuffed with Dolcelatte and spinach	5.50
Mozzarella Fritta (V) Deep fried Mozzarella cheese in breadcrumbs	5.50
Asparagi al Caprino (V) Fresh asparagus topped with grilled goats cheese	6.75
Calamari Fritti Deep fried squid in a light batter	6.50
Gamberoni al Limone King prawns grilled with white wine, parsley and lemon juice	7.50
Caprino Baked goat cheese topped with black pudding, onion marmalade and grainy mustard	6.95
Spiedini di Pesce Monkfish and Scallop Kebab grilled with chilli and White wine	7.95
Zuppa del Giorno Soup of the day	4.50

Pasta

Spaghetti Napoli (V) Tomato and basil	7.50
Spaghetti Bolognese Beef ragu sauce	7.75
Lasagna Verde Green pasta made the traditional Italian way	7.90
Penne Carbonara Pasta tubes with crispy bacon, egg, parmesan and a little cream	7.95
Rigatoni Piccanti Large Pasta tubes with spicy sauce of tomato and chopped salami	7.50
Pappardelle con Polpetta Pasta ribbons with Meatballs and spicy tomato sauce	7.95
Cannelloni alla Romana thin pancakes folded around a spinach and meat sauce - topped with cheese and tomatoes, and baked	7.95
Penne con Caprino (V) Penne with sun dried tomatoes, Asparagus basil and goats cheese	7.95
Penne con Pollo Penne with strips of Grilled strips of chicken, mushrooms, cream and black pepper	7.25
Farfalle al Salmone Butterfly shaped pasta with smoked salmon, tomato and a touch of cream	7.95
Spaghetti ai Frutta di Mare Seafood salsa, tomatoes and garlic	9.95
Rigatoni d`Anatra Large Pasta tubes with crispy duck, chili tomato and cream	8.50
Ravioli Ripieni (V) Large Ravioli filled with spinach and ricotta cheese, served with Dolcelatte sauce	8.50
Risotto ai Funghi (V) Wild Mushroom and Parmesan Risotto	7.95

Pizze

Pizza Margherita (V) Tomato sauce and mozzarella cheese	6.50
Pizza Parma Tomato, mozzarella, Parma Ham, Parmesan and rocket	8.50
Pizza con Carne Ham, Salami, Italian Sausage and Chicken	7.50
Pizza Popette Topped With homemade Meatballs and Chilli	8.50
Pizza Inglese Italian sausages, egg, tomato and bacon	7.95
Pizza Quattro Stagioni (V) Artichokes, peppers, mushrooms & asparagus	7.95
Pizza Pescatora Prawns, tuna & mussels	8.25
Pizza Tailandese Strips of barbecued chicken, peppers and black olives	8.25
Pizza Paesena Mushroom, italian sausage tuna and black olives	8.25
Pizza ai Formaggi (V) Dolcelatte, goats cheese, mozzarella and fresh cherry tomatoes	7.95
Pizza Diavola Spicy salami, red onions and chilli	8.25
Calzone Folded pizza with spicy salami, ham, mushroom peppers & tomato sauce	8.25
Extra toppings ham salami, mushrooms, peppers, pineapple, corn, onions	1.00

Carne - Meat Dishes

Bistecche Fillet Steak 8oz	17.50
Sirloin Steak 10oz	15.50
T-bone 16oz	18.95
Sauces	1.50
Peppercorn brandy, pepper and cream	
Dolcelatte Italian blue cheese	
Diane mushrooms, onions, French mustard, cream & brandy	
Pollo alla Parmigiana	13.75
Breast of chicken topped with parma ham, mozzarella cheese and tomato sauce	
Pollo alla Crema	13.50
Chicken breast with fresh mushrooms white wine and cream	
Pollo Diavolo	13.50
Spachcock Chicken roasted in the Pizza oven with chilli and Rosemary	
Anatra Arrosta	14.75
Half Crispy Roast Duck with chilli & honey	
Agnello al Rosmarino	15.95
Rack of Lamb roasted with Rosemary, Shallots, garlic and cherry tomatoes	
Vitello al Limone	14.50
Escalopes of veal with lemon zest, lemon juice and white wine	
Vitello alla Milanese	14.50
Veal escallop coated in bread crumbs and pan fried Served with Spaghetti Napoli	

Pesce - Fish Dishes

Monk Fish Fillets	16.50
With Dijonaise mustard, white wine, tarragon and lemon jus	
Sogliola San Rocco	12.95
Fillets of sole poached & topped with mushrooms, asparagus & a cheese sauce	
Salmone	13.50
Grilled salmon with prawns in a cream, tomato and white wine sauce	
Gamberoni al Limone	15.50
King Prawns off the shell grilled with white wine, tomato and cream	
Baked Sea Bass - Chefs Speciality	15.75
Sea Bess fillets with Sweet peppers, aubergines and cherry tomatos.	

All meat and fish dishes are served with vegetables and potatoes of the day

Side orders

Zucchini (V) Courgette fritters	3.00
Spinaci (V) Creamed spinach	3.00
Insalata Verde (V) Green salad with shavings of Parmesan	3.00
Patate Fritte Chips	3.00
Insalata Mista (V) Mixed Salad	3.00

A discretionary 10% service charge will be added to tables of 8 or more.
All tips and gratuities are kept by the waiting staff

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