

SEASIDE
ITALIAN
EATERY

Roccella Lido

OF
FRANKSTON
BEACH



gfo Everything on our menu has a gluten free option. **V** Vegetarian **vgo** Vegan Option **vg** Vegan
(i) Imported Seafood **(m)** Mixed Seafood **(L)** Local Seafood



Our smallgoods are all gluten free.
Please be careful of olive pits.

Please let our staff know of any dietary requirements.
Weekend and public holiday surcharges apply.



ROCCELLAITALIAN.COM.AU



SET MENU ^{All gfo}

10 persons minimum. Prices per person.

Giro Pizza or Pasta 40

Chef's selection of non-stop pizza or pasta.
Finish what's on the table and we'll keep them
coming until you can't 'fare una passeggiata'.

Il Pranzo Della Domenica 70

Our selection of antipasti, pizza, pasta, salads &
desserts. Finish what's on the table and we'll keep
them coming until you can't 'fare una passeggiata'.

SALUMI E FORMAGGI ^{All gfo}

Piatto di Mortadella 12

Piatto di San Daniele Prosciutto 15

Piatto di Prosciutto e Bufala 22

Piatto di Burrata **V** 20

Add Prosciutto +7

Antipasto Vegano **vg** 24

House-made, plant-based meats & cheeses,
giardiniera ➡ 2-3 people

Salumi Misti & Giardiniera 28

SHARE ^{All gfo}

Cestino di Pane **vg** 6

Marinated Olives **vg** 9

Lamb Croquettes 12

Two pieces

Thick Cut Chips **vg** 12

Herb salt, aioli

Vitello Tonnato **(i)** 24

Slow-cooked veal, tuna, anchovy & caper sauce.
Served cold.

Calamari Fritti **(i)** 23

Served with aioli

Arancini al Ragù **vgo** 12

Two provolone & pea arancini

Nonna's Meatballs **vgo** 22

Bruschetta **V vgo** 12

Tomato, red onion, garlic, basil, stracciatella

FRESH

HOMEMADE

PASTA

All

gfo

Da solo or to share

⇒ Gluten free +5

Lasagna Ragù & Bechamel	34	Spaghetti alle Vongole <i>(i)</i>	38
Cavatelli Bolognese	32	Clams, garlic, chilli oil, white wine, cherry tomatoes, parsley, sourdough breadcrumbs	
Gnocchi Sorrentina <i>V vgo</i>	32	Ragù Napoletano	38
Cherry tomato sugo, stracciatella, parmesan, basil EVOO		Rigatoni, slow-cooked pork & beef ragu, pecorino	
Saffron Risotto <i>V</i>	32	Spaghetti alla Pescatora <i>(m)</i>	42
Mushroom ragu, saffron, parmesan		Sugo, mussels, calamari, clams, barramundi, garlic, white wine, chilli, EVOO	

INSALATE

All

gfo

Da solo or to share

Insalata Beetroot <i>V</i>	17	Insalata Mista <i>vg</i>	14
Baby spinach, roasted beetroot, goat's cheese, toasted hazelnuts, citrus vinaigrette		Leafy greens, vinaigrette	
Insalata Caprese <i>V vgo</i>	18	Insalata di Rucola e Pere <i>V vgo</i>	16
Buffalo mozzarella, stracciatella, roma tomatoes, basil, balsamic glaze, EVOO		Rocket, pear, walnuts, shaved parmesan, honey truffle	

SECONDI

All

gfo

Da solo or to share

Pollo Parmigiana	40	Honey Glazed Roast Lamb Shoulder	45
Bone-in crumbed chicken breast, sugo, buffalo mozzarella, parmesan, thick cut chips		Slow-cooked lamb shoulder, charred carrots, wholegrain mustard, red wine jus	
Pan Fried Barramundi <i>(i)</i>	40	Frittura Mista <i>(m)</i>	42
Tomato, olives, red onion, capers		Fried calamari, prawns & white bait	

BIMBI

All

gfo

Margherita Pizza <i>V vgo</i>	15	Pasta Napoli <i>V vgo</i>	15
Sugo, fior di latte			
Ananas Pizza <i>V vgo</i>	15	Pasta in Bianco <i>V vgo</i>	15
Fior di latte, ham, smoked pineapple		Pasta Bolognese	15

PIZZA

All

gfo

Hand stretched with love. 48 hr matured sourdough

CHOOSE YOUR DOUGH

Traditional	Romana-style	Charcoal	Gluten-Free (+\$5)
Ciccio's famous 48-hour sourdough	Thin crust multigrain sourdough	Activated charcoal sourdough made from coconut shells	48-hr Gluten-free sourdough

Garlic & Herb Focaccia <i>V vgo</i>	15	Carne <i>vgo</i>	29
Add Fior di latte +5		Sugo, fior di latte, ham, hot salami, pork fennel sausage, Calabrese nduja, oregano	
Margherita <i>V vgo</i>	25	Patate e Salsiccia <i>vgo</i>	29
Sugo, fior di latte, parmesan, basil, oregano		Roasted potatoes, fior di latte, pork fennel sausage, fried rosemary, Calabrese nduja, peperonata, oregano	
Verdura <i>vg</i>	27	Zucca <i>V vgo</i>	27
Sugo, olives, peperonata, zucchini, eggplant, basil, oregano		Pumpkin purée, fior di latte, roasted pine nuts, rocket, goat's curd Add Pancetta +5	
Diavola <i>vgo</i>	27	Tartufo <i>vgo</i>	31
Sugo, fior di latte, hot salami, olives, Calabrese nduja, oregano		Truffle, fior di latte, mushrooms, San Daniele prosciutto, truffle oil	
Smokey Ananas <i>vgo</i>	32	Mortadella <i>vgo</i>	32
Smoked pineapple, fior di latte, San Daniele prosciutto, stracciatella, vincotto, pepper, basil Add Burrata +20		Fior di latte, mortadella, stracciatella, pistacchio pesto, crushed pistacchio Add Burrata +20	
Capricciosa <i>vgo</i>	28	Polpette <i>vgo</i>	31
Sugo, fior di latte, ham, mushroom, olives, oregano		Slow cooked sugo, meatballs, stracciatella, chilli oil, basil	
Gamberi <i>(i)</i>	33	Norma <i>V</i>	29
Ricotta cream, fior di latte, prawns, chilli oil, lemon, parsley		Slow cooked sugo, fried eggplants, basil, ricotta cream, grated ricotta salata	
San Daniele <i>vgo</i>	32	Pizza Zucchine <i>V</i>	28
Sugo, fior di latte, San Daniele prosciutto, rocket, parmesan, oregano Add Bufala +9		Zucchini cream, fior di latte, fried zucchini, stracciatella Add Pancetta +5	
Napoletana <i>(i)</i>	28		
Sugo, fior di latte, anchovies, olives, basil, oregano			

DESSERTS ^{All} gfo

Pannacotta 18

with mix berry coulis

Sicilian Cannolo ^V 9

Ricotta or custard

Sfinci Siciliani ^V 9

Italian donuts w/ pistacchiotta, nutella or caramel
Add one +3 Add sauce +1.5

Chocolate & Orange Cake ^{GF vg} 18

Gelati 1 flavour 6 2 flavours 9

Chocolate (vg), strawberry (vg), lemon (vg), hazelnut, vanilla bean, pistacchio

Calzone Nutella ^V 15

Tiramisu della Nonna ^V 18



^{GF} Gluten Free ^{gfo} Gluten Free Option ^V Vegetarian ^{vgo} Vegan Option ^{vg} Vegan



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COCKTAILS Classic cocktails on request

Sgroppino 20
Lemon gelato, prosecco

Ruby 24
Vodka, Aperol, elderflower
liqueur, grapefruit, lemon, bitters

Alba 24
Vodka, Aperol, pineapple, lime,
passionfruit

Blood Orange Margarita 24
Tequila, Campari, Cointreau,
blood orange, lime, salt

Choc Bitter Espresso Martini 24
Vodka, Kahlua, chocolate bitters,
salted caramel, coffee

Sole d'Arancio 24
Aperol, amaretto, lemon, bitters

Limonchilli Calabrese 24
Limonchilli, Cointreau, lime, Tajin

Negroni 24
Gin, Campari, vermouth rosso

Grapefruit Paloma 24
Tequila, Campari, lemon, lime,
sugar, grapefruit soda, salt

Gin Giardino Smash 24
Gin, lemon, basil, mint, oregano

Amaretto Sour 24
Amaretto, lemon, sugar

After Dinner Mint 24
Gin, elderflower liqueur, lemon, mint

Blue Grotto 24
Curacao, vodka, elderflower liqueur,
lemon, passionfruit

MOCKTAILS

Passionello 16
Apple juice, passionfruit, lemon, soda

Amaretto Sour 18
0% Amaretto, lemon, sugar

Bloody Sour 18
0% Shiraz gin, lemon, sugar

Bello Fresco 16
Pineapple, raspberry, lemonade

Aperitif Spritz 18
0% Aperitif, orange bitters, soda

SPRITZ

Aperol or Campari Spritz 22
Aperol/Campari, prosecco, soda

Hugo 22
Elderflower liqueur, prosecco, soda

Limoncello Spritz 22
Limoncello, prosecco, soda

Rocella

I NOSTRI VINI

Frizzanti

Valdo Elevantum Prosecco Superiore D.O.C.G., Veneto, IT	15/80
Foxeys Hangout Sparkling Rosé, Mornington Peninsula, VIC	98
Astoria Fashion Victim Moscato, Veneto, IT	15/75
Fish Cage Sparkling Chardonnay, Hunter Valley, NSW	13/62

Bianchi

Stella Bella Sauvignon Blanc, Margaret River, WA	14/70
Stumpy Gully Chardonnay, Mornington Peninsula, VIC	16/78
Auntsfield Single Vineyard Sauvignon Blanc, Marlborough, NZ	17/84
Valdo I Magredi Pinot Grigio Tenute D.O.C., Friuli Venezia Giulia, IT	16/78
Bertani Sereole Soave Classico D.O.C., Veneto, IT	20/100
Paulett's Riesling, Clare Valley, SA	13/62
Nicosia Grillo D.O.C., Sicilia, IT	75
Paringa Estate Pinot Gris, Mornington Peninsula, VIC	75
Argiolas Costamolino Vermentino di Sardegna D.O.C., Sardegna, IT	110
Scorpo Aubaine Chardonnay, Mornington Peninsula, VIC	95
Mantons Creek Estate Gewürztraminer, Mornington Peninsula, VIC	87
Cantina Lavorata Greco Bianco IGT, Calabria IT	98

Rossi

Paringa Estate Coronella Pinot Noir, Mornington Peninsula, VIC	90
Querceto Sangiovese Toscana IGT, Toscana, IT	14/68
Tait The Ball Buster Shiraz, Barossa Valley, SA	14/68
12 e Mezzo Primitivo del Salento IGT, Puglia, IT	16/80
Collefriso Montepulciano d'Abruzzo D.O.C., Abruzzo, IT	15/75
San Silvestro Nebbiolo D'Alba D.O.C., Piemonte, IT	75
Fondo Antico Nene' Nero d'Avola D.O.C. Sicilia, Sicilia	85
Zerella 4056 Cabernet Sauvignon, McLaren Vale, SA	14/68
Stumpy Gully Pinot Noir, Mornington Peninsula, VIC	16/72
Chianti D.O.C.G. Baffo Rosso, Pontedera, IT	75
Foxeys Hangout Red Fox Pinot Noir, Mornington Peninsula, VIC	80
Elio Perrone Tasmorcan Barbera d'Asti D.O.C.G., Piemonte, IT	89
Mantons Creek Estate Pinot Meunier, Mornington Peninsula, VIC	102
Nicosia Vulca Etna Rosso D.O.C., Sicilia, IT	98
Fattoria San Francesco Ciro Rosso Classico D.O.C., Calabria IT	75

Rosati

Varvagione Susumaniello Rosé del Salento IGP, Puglia, IT	100
Mantons Creek Estate Pinot Rosé, Mornington Peninsula, VIC	90
Terrazze della Luna Pinot Rosato D.O.C., Trentino Alto Adige, IT	15/75
Glen Garvald by Levantine Hill Rosé, Yarra Valley, VIC	16/78

Vini Dolci

Tait Liquid Gold Frontignac Solera Method, Barossa, SA	12
Collefriso Sottosopra Vino e Amarene, Abruzzo, IT	15

BIRRE ITALIANE

Peroni 0%	10
Peroni Leggera 3.5%	13
Peroni Red 4.7%	13
Menabrea 4.8%	14
Baladin Nazionale Italian Craft Ale 6.5%	16
Baladin Sidro Apple Cider 4.7% GF	16

BIRRE LOCALI

Banks Lager 4.0%	12
Banks Proper Stout 4.7%	14
Banks West Coast IPA 6.0%	15
Banks Good Times Hazy Pale Ale 4.7%	15
Two Bays Session Ale 3.5% GF	16
Two Bays Pacific Ale 4% GF	16
Two Bays Rice Lager Low Carb 4.2% GF	16

LIQUORI E AMARI

Grappe

Grappe di Moscato Luigi Francoli	15
Grappa di Barbera Barricata Sibona	16

Liquori

Amaretto di Saronno	12
Frangelico	12
Galliano Samba White or Black	12
Limoncello	12
Limonchilli	12
Arancello	12
Paesano Liqueur Cream Pistacchio,	
Almond or Melone	12

Amari & Digestivi

Averna	12
Cynar	12
Fernet Branca	12
Montenegro	12
Amaro del Capo	12

SOFT DRINKS

Molecola, Molecola No Sugar,	6
Chinotto, Aranciata Rossa,	
Limonata, Gazzosa, Aranciata	
Bionda, Iced Tea	
Sparkling/Still Water 650ml	9.5

