ALL DAY ITALIAN EATERY

Roccella

OF BUNDOORA



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

Coeliac Australia GF Gluten Free Accredited

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 75

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

Cavatelli Bolognese 32
Slow-cooked beef, parmesan

Gnocchi Sorrentina *V vgo* 32
Cherry tomato sugo, stracciatella, parmesan, basil EVOO

Saffron Risotto *V* 32
Mushroom ragu, saffron, parmesan

Spaghetti alle Vongole *(i)* 38
Clams, garlic, chilli oil, white wine, cherry tomatoes, parsley, sourdough breadcrumbs

Ragù Napoletano 38
Rigatoni, slow-cooked pork & beef ragu, pecorino

Spaghetti alla Pescatora *(m)* 42
Sugo, mussels, calamari, clams, barramundi, garlic, white wine, chilli, EVOO

INSALATE

All gfo

Da solo or to share

Insalata Beetroot *V* 17
Baby spinach, roasted beetroot, goat's cheese, toasted hazelnuts, citrus vinaigrette

Insalata Caprese *V vgo* 18
Buffalo mozzarella, stracciatella, roma tomatoes, basil, balsamic glaze, EVOO

Insalata Mista *vg* 14
Leafy greens, vinaigrette

Insalata di Rucola e Pere *V vgo* 16
Rocket, pear, walnuts, shaved parmesan, honey truffle

SECONDI

All gfo

Da solo or to share

Pollo Parmigiana 40
Bone-in crumbed chicken breast, sugo, buffalo mozzarella, parmesan, thick cut chips

Pan Fried Barramundi *(i)* 40
Tomato, olives, red onion, capers

Honey Glazed Roast Lamb Shoulder 45
Slow-cooked lamb shoulder, charred carrots, wholegrain mustard, red wine jus

Braised Beef Cheek 45
Slowed-cooked beef cheek, red wine jus, mashed potato, fried parsnip

BIMBI

All gfo

Margherita Pizza *V vgo* 15
Sugo, fior di latte

Ananas Pizza *V vgo* 15
Fior di latte, ham, smoked pineapple

Pasta Napoli *V vgo* 15

Pasta in Bianco *V vgo* 15

Pasta Bolognese 15



PIZZA

All gfo

Hand stretched with love. 48 hr matured sourdough



Traditional
Ciccio's famous 48-hour sourdough

Romana-style
Thin crust multigrain sourdough

Charcoal
Activated charcoal sourdough made from coconut shells

Gluten-Free (+$5)
48-hr Gluten-free sourdough

Garlic & Herb Focaccia *V vgo* 15
Add Fior di latte **+5**

Margherita *V vgo* 25
Sugo, fior di latte, parmesan, basil, oregano

Verdura *vg* 27
Sugo, olives, peperonata, zucchini, eggplant, basil, oregano

Diavola *vgo* 27
Sugo, fior di latte, hot salami, olives, Calabrese nduja, oregano

Smokey Ananas *vgo* 32
Smoked pineapple, fior di latte, San Daniele prosciutto, stracciatella, vincotto, pepper, basil
Add Burrata **+20**

Capricciosa *vgo* 28
Sugo, fior di latte, ham, mushroom, olives, oregano

Gamberi *(i)* 33
Ricotta cream, fior di latte, prawns, chilli oil, lemon, parsley

San Daniele *vgo* 32
Sugo, fior di latte, San Daniele prosciutto, rocket, parmesan, oregano
Add Bufala **+9**

Napoletana *(i)* 28
Sugo, fior di latte, anchovies, olives, basil, oregano

Carne *vgo* 29
Sugo, fior di latte, ham, hot salami, pork fennel sausage, Calabrese nduja, oregano

Patate e Salsiccia *vgo* 29
Roasted potatoes, fior di latte, pork fennel sausage, fried rosemary, Calabrese nduja, peperonata, oregano

Zucca *V vgo* 27
Pumpkin purée, fior di latte, roasted pine nuts, rocket, goat's curd
Add Pancetta **+5**

Tartufo *vgo* 31
Truffle, fior di latte, mushrooms, San Daniele prosciutto, truffle oil

Mortadella *vgo* 32
Fior di latte, mortadella, stracciatella, pistacchio pesto, crushed pistacchio
Add Burrata **+20**

Polpette *vgo* 31
Slow cooked sugo, meatballs, stracciatella, chilli oil, basil

Norma *V* 29
Slow cooked sugo, fried eggplants, basil, ricotta cream, grated ricotta salata

Calzone 28
Sugo, ricotta, fior di latte, 24-month aged prosciutto, mushroom, parmesan, basil, cracked pepper