

Antipastí - Appetizers

Clams Alla Rocca

fresh Manila clams steamed in white wine, garlic, & butter sauce. 13.

Antipasto Misto

our house selection of deli meats, cheeses, & Italian preserves. 11. for two. 16.



Prawns Napolitana

succulent prawns sautéed in tomato sauce, with a gentle touch of garlic & herbs. 8.



Mussels Marinara

fresh P.E.I. mussels steamed in a light tomato garlic sauce. 11.

Prosciutto & Asparagus

cured Italian ham wrapped around fresh asparagus & topped with roasted pinenuts, parmigiano & extra virgin olive oil. 9.

Salads & Soups

Pear & Gorgonzola

a bed of organic mixed greens topped with hand picked pear, walnuts and crumbled gorgonzola with an orange balsamic vinaigrette. 9.



Caprese

bocconcini mozzarella & ripe red tomatoes drizzled with olive oil. 8.

Caesar

*crisp romaine lettuce, fresh parmesan, & our homemade Caesar dressing. 7.
add chicken. \$4.*

House

mixed greens, tomato, & onion, topped with our vinaigrette house dressing. 6.

Strachiatella Soup

egg, parmesan, parsley in a homemade chicken broth. \$5.

Tortellini Soup

beef stuffed tortellini in a homemade chicken broth. \$5.

Ask about our soup of the day.

Vegetarian Pastas

Multigrain Penne della Casa

fresh basil, garlic, diced tomato, & bocconcini in a tomato sauce. 13.

Fettuccine Primavera

seasonal fresh garden vegetables tossed in a rich cream or zesty tomato sauce. 12.



Gnocchi alla Cardinale

potato dumplings in a creamy tomato sauce. 13.

Cannelloni al Forno

handmade cannelloni with smooth ricotta cheese & spinach. 12.

Pasta con Pesce - Seafood

Linguine Frutti di Mare

an assortment of fresh-daily seafood in a zesty tomato or cream sauce. 16.

Fusilli Salmone

smoked salmon & capers tossed in a rich cream sauce. 15.



Linguine alle Vongole

perfected by our chef - fresh clams in a light white wine or tomato sauce. 15.

Fettuccine con Gamberi

tiger prawns in a light white wine, zesty tomato, or rich cream sauce. 15.

Linguine Putanesca

garlic, capers, anchovies, black olives & chillies in a tomato sauce. 13.

The Basic Pastas

Create your favourite dish with your choice of pasta and sauce. 10.

**add grilled chicken, Italian sausage or shrimp for 4. prawns 6.*

<u><i>Pastas</i></u>	<u><i>Sauces</i></u>
<i>Linguine</i>	<i>Tomato</i>
<i>Spaghetti</i>	<i>Meat</i>
<i>Fettuccine</i>	<i>Alfredo</i>
<i>Fusilli</i>	<i>Pesto</i>
<i>Penne</i>	<i>White Wine</i>
<i>Tortellini -12</i>	<i>Aglio e Olio</i>
	<i>Rosé</i>
	<i>Spicy tomato</i>

Pasta con Carne - Meat

Lasagna al Forno

oven-baked meat lasagna made with smooth mozzarella cheese. a classic. 14.

Spaghetti & Meatballs

the traditional Italian creation. 13.



Penne-Pesto-Pollo

grilled chicken breast in a creamy homemade pesto sauce. Corrado's favourite. 15.



Fusilli Matti

sliced Italian sausage, black olives, & mixed peppers in a spicy tomato sauce. 14.

Fettuccine Boscaiola

italian prosciutto, mushrooms, & crunchy green peas in a rich cream sauce. 14.

Cannelloni al Forno

chicken cannelloni. handmade and cooked to perfection. 12.

Baked Tortellini

tortellini in a rich rose sauce with italian bacon, topped with mozzarella. 14.

Spaghetti Carbonara

Italian prosciutto, egg, & parmesan in a cream sauce. \$13.

Piatti Forti - Main Entrées

Main entrées are served with fresh seasonal vegetables. Sub basic pasta for 3.

Veal Scallopine

prepared in either a lemon & caper white wine sauce or marsala wine sauce. 18.

Veal con Funghi

tender veal scallops prepared with mushrooms in a white wine sauce. 18.

Chicken Parmigiana

breaded chicken breast topped with tangy tomato sauce & velvety cheese. 17.

Pollo & Prawns

grilled chicken breast & sautéed prawns cooked with garlic, lemon, & herbs. 21.

Prawns in Vino Bianco

tiger prawns sautéed in white wine, garlic, & fresh herbs. 18.

Halibut alla Rocca

breaded & pan seared to perfection with basil & lemon. 18.