

ANTIPASTI

Bruschetta

homemade Focaccia bread, topped with diced tomatoes, red onion, pesto, asiago cheese & basil. 8

Antipasto Misto

our delightful selection of meats, cheeses and Italian preserves. For two, 16 - single portion, 11

Gamberi Napolitana

tiger prawns sautéed in tomato sauce, with a gentle touch of garlic & herbs. 12

Mitili Marinara

mussels from P.E.I. The freshest, the best of Canada, steamed in a light tomato garlic sauce. 11

INSALATE*

**add chicken or shrimp, \$ 5*

Pere & gorgonzola

handpicked pear over a large bed of organic mixed greens, topped with walnuts and crumbled with the famous Italian blue cheese, gently dressed with orange balsamic vinaigrette. 12

Caprese

bocconcini mozzarella, ripe Roma tomatoes, red onion & basil, drizzled with our house dressing. 9

Cesare (Caesar)

crisp romaine lettuce, fresh parmesan & our homemade creamy Caesar dressing. 9

Della Casa (House Salad)

mixed spring greens, tomato, onion & olives, topped with our house dressing. 9

ZUPPA

Tortellini in brodo

beef stuffed tortellini and seasonal vegetables in our homemade broth. 7

Straciatella

parmesan, egg, lemon & parsley in a delicious broth. 7

LE PASTE VEGETARIANE

Fettuccine Portobello

delicious Portobello mushroom slices with olive oil, onions, garlic and parsley. 16

Gnocchi alla Cardinale

potato dumplings in creamy tomato sauce. 14

Penne Della Casa

multigrain penne, seasonal vegetables, mushrooms and bocconcini in tomato or cream sauce. 14

Cannelloni all forno

handmade ricotta and spinach cannelloni. 14

LE PASTE CON PESCE

Linguine frutti di mare

fresh seafood assortment in a zesty tomato sauce or cream sauce. 19

Linguine alle Vongole

fresh clams in a light wine or tomato sauce. 16

Fettuccine con Gamberi

tiger prawns in a light white wine, tomato, or cream sauce. 16

Linguine Puttanesca

capers, anchovies and olives, in a rich, spicy tomato sauce. 14

LE PASTE CON CARNE

Lasagna al forno

homemade meat lasagna, baked with mozzarella cheese. Classic, yet the best in town. 16

Spaghetti & Polpette

truly housemade meatballs in meat tomato sauce, the traditional Italian creation. 14

Penne, pesto, pollo

grilled and diced chicken breast in a creamy pesto sauce. 16

Spaghetti Carbonara

la vera pancetta italiana (Italian bacon), egg & parmesan in cream sauce. 15

Penne Boscaiola

Italian cooked ham, mushrooms & green peas in rose sauce. 15

PIATTI FORTI*

**served with our selection of fresh seasonal vegetables.*

Pollo alla Parmigiana

breaded chicken breast topped with tomato sauce and velvety cheese, gratined to perfection. 18

Scallopine limone/ all Marsala

veal in either a lemon & caper with white wine sauce, or our famous sweet Marsala wine sauce. 19

Scallopine con Funghi

veal cut in the most tender scallops, with mushrooms in white wine sauce. 19

Salmone Grigliato

simple and delicious. Grilled sockeye salmon over a reduction of aged Modena balsamic. 23

Being born and raised in Naples, Italy,
I have always loved food and valued family.
Welcome to La Rocca
25 years on Commercial Drive, family owned

Ruggero Lenzi

For parties of six or more, a 18% gratuity will be added to your bill.

Entertainment card not accepted on Dinner Feature.

Extra bread \$ 2.00

All our pastas are cooked Al Dente, with that little bite sensation that identifies the real Italian style.



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