

We are challenging the traditional rules of pizza, thus using baker's techniques and creating leavened products of different shapes and structures. Our "contemporary pizza" is the result of the perfect union between fresh raw materials and a leavened base.

Each **pizza** is designed to achieve a **specific balance** between the topping and the dough. For this reason, therefore, the pizzas **cannot be "customised"**.

NUVOLA DI GRANO

High, fluffy, it melts in the mouth



TONDA ROMANA

Light, digestible and fragrant



DOPPIO TRANC

Two crispy layers that melt in your mouth



TONDA SENZA LIEVITI AGGIUNTI

Intense wheat flavour, 3 days of fermentation



PIZZA ROCO'S

The original Roco's pizza from the '90s



In order to enjoy our pizzas at their best and to appreciate the diversity of dough, we suggest you share them among several guests. Pizzas will be served one at a time, to fully enjoy them. Thank you.


m a t t i a c i c e r o n e

NUVOLA DI GRANO

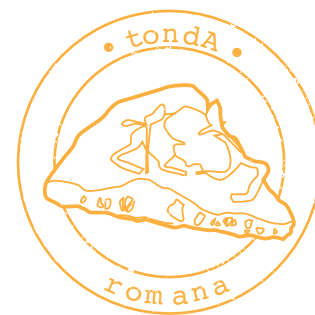
Soft, high, bulky dough. Made from type 1 stoneground flour, using the biga technique with 18/20 hour fermentation, to enhance the crispness on the outside and softness on the inside. Especially recommended for sharing.



ALLERGENS

	REGINA Concentrated San Marzano tomato sauce, buffalo mozzarella PDO, basil and basil olive oil	1·7	€ 19.00
	L'ACCIUGA Broccoli cream, burrata cheese from Puglia, Cantabrian anchovies, olive oil and oregano	1·4·7	€ 25.00
	LA CRUDO E BURRATA Parma ham cured for 24 months, burrata cheese from Puglia and extra virgin olive oil from the Garda Lake region	1·7	€ 25.00
	BACON Burrata cheese from Puglia, cannellini beans cream, caramelized onion and crispy bacon	1·7	€ 23.00
	RICORDO Burrata cheese from Puglia, broad bean cream, stir-fried chicory, cheek lard and pecorino cheese added after baking	1·7	€ 23.00

LA TONDA ROMANA



A type of dough reminiscent of the classic Pala Romana (Roman Pizza), with a high degree of hydration, made from type 1 stoneground and whole wheat flours. A massive long fermentation gives the pizza a final fragrant and crunchy texture. Our version is served round, cut in 8 slices.

	ALLERGENS	
 MARGHERITA 2.0	1·7	€ 23.00
Concentrated San Marzano tomato sauce, burrata cheese from Puglia, oregano and basil olive oil		
CULATTA	1·7	€ 25.00
Sweet gorgonzola Dop Latini, mozzarella cheese fior di latte Agerola, mixed seasonal mushrooms, national culatta mam		
 LIGURE	1·7·8	€ 22.00
Mozzarella fior di latte Agerola, toasted pine nuts, pesto Genovese, taggiasca olives and pecorino romano cheese		
 CALABRIA AL NORD	1·7	€ 22.00
San Marzano tomato sauce, mozzarella cheese fior di latte Agerola, date tomato confit, nduja (spicy salami) from Spilinga, fresh local ricotta, grated Tombea cheese and basil		
BAGOSS	1·7	€ 25.00
Pumpkin cream, mozzarella cheese fior di latte Agerola, stir-fried broccoli rabe, Norcia's Guanciale, bags cheese fondue		
CAPRICCIO	1·3·7	€ 25.00
San Marzano tomato sauce, mozzarella cheese fior di latte Agerola, seasonal mushrooms and artichokes, taggiasca olives, at the end cooked ham San Giovanni Luna Calante and marinated egg yolk		
 GAMBERO ROSSO	1·2·7	€ 35.00
Burrata cheese from Puglia, raw red prawn*, puntarelle chicory and mullet bottarga		
BRISKET	1·3·7	€ 30.00
Mozzarella cheese fior di latte Agerola, stewed cabbage, smoked beef brisket, brown stock and parsley aioli		
 POLPO ALLA LUCIANA	1·7·8·14	€ 30.00
Mozzarella cheese fior di latte Agerola, octopus cooked at low temperature with taggiasca olives and San Marzano tomatoes, broccoli and toasted almond		
 TONNO D'ORIENTE	1·4·7·10·11	€ 28.00
Mozzarella cheese fior di latte Agerola, soy marinated red Tuna * tataki, marinated onions and wasabi mayo		



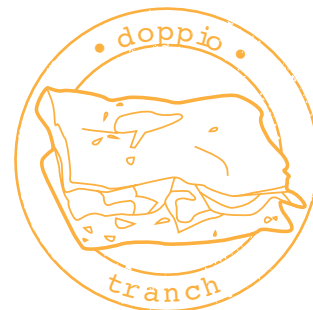
TONDA, NO ADDED YEASTS

An ancient kneading technique called starch hydrolysis, which involves spontaneous fermentation without the addition of any yeast leads to a magnificent result: a well-defined taste, intense scent of wheat and a surprisingly voluminous crust. The pizza is served in 6 slices.

ALLERGENS

	MARINARA San Marzano tomato sauce, garlic and parsley emulsion, balsic, oregano and basil olive	1·7	€ 11.00
	MARGHERITA San Marzano tomato sauce, mozzarella fior di latte Agerola, basil and basil olive oil	1·7	€ 12.00
	BUFALA DOP San Marzano tomato sauce, buffalo mozzarella Dop from Campania, date tomato confit and basil olive oil	1·7	€ 14.00
	L'ORTO Vegetables cream, Mozzarella cheese fior di latte Agerola, pumpkin, broccolo romanesco, black garlic cream and black cabbage chips	1·7·11	€ 18.00
	PESTÖM E FRIARIELLI Mozzarella cheese fior di latte Agerola, pestöm (local sweet sausage), broccoli rabe, date tomato confit and cacioavallo cheese from Puglia	1·4·7	€ 20.00
	SCAROLA E ACCIUGA Mozzarella cheese fior di latte Agerola, Cantabrian anchovies, curly endive, cherry tomatoes, dehydrated olives, anchovy sauce mayo	1·7	€ 19.00
	LA CRUDO DI PARMA San Marzano tomato sauce, burrata cheese from Puglia and Parma ham cured for 24 months	1·3·7	€ 18.00
	LA CARBONARA Mozzarella cheese fior di latte Agerola, pecorino cheese, Giovanna Capitelli cooked bacon, black pepper and egg yolk cream	1·3·4·6·7	€ 21.00
	DIABLO San Marzano tomato sauce, nduja (spicy salami) from Spilinga, mozzarella fior di latte Agerola, Calabrian spianata (spicy salami), straciatella cheese from Puglia and fresh chilli pepper compote	1·7	€ 18.00

DOUBLE TRANCH



Dough is similar to Tonda Romana, but processing is different. It is a reinterpretation of the traditional stuffed Roman focaccia, with a double bread layer that is crispy on the outside but soft on the inside, so that crunching is enhanced! It is served in 4 slices



ALLERGENS

	MORTADELLA	1·7·8	€ 16.00
	Mortadella Bologna IGP (cured meat), local stracchino cheese and puntarelle chicory		
	LA PORCHETTA	1·7·8·11	€ 16.00
	Tuma prealpina (local cheese), home-made porchetta, stir-fried broccoli rabe and pumpkin cream		
	IL SALMONE	1·4·7·8·11	€ 16.00
	Mozzarella cream cheese from Puglia, broccoli and smoked salmon		
	PROSCIUTTO E CARCIOFI	1·7·8·11	€ 16.00
	Tuma prealpina (local cheese), cooked ham Luna Calante and seasonal artichoke		
	VEGETARIANO	1·7·8·11	€ 16.00
	Tuma prealpina (local cheese), seasonal cream and vegetables and mixed seeds		

ROCO'S PIZZA



This is the pizza we have been identified with for over 25 years, baked in a pan in a wood-fired oven and served by the slice. Dough is made with soft wheat "00" flour and natural leavening is where the magic happens. The long maturation process gives it a soft but at the same time fragrant structure. For Roco's pizza's lover we offer three timeless flavours, served by the slice.

		ALLERGENS	1/4	1/3
	LA MARGHERITA	1·7	€ 6.00	€ 7.50
	Tomato sauce & fior di latte mozzarella cheese			
	LA BUFALINA	1·7	€ 7.00	€ 8.50
	Tomato sauce, buffalo mozzarella from Campania, and fresh plum tomatoes after baking			
	LA RUSTICA	1·7	€ 7.50	€ 9.00
	Rosemary flavoured julienne potatoes and cooked ham			

Depending on seasonality and availability, some products may be originally frozen

*Blast chiller treatment

STEAK - BURGER & CO

ALLERGENS

TOMAHAWK (MINIMUM FOR 2 PEOPLE) € 8.00/hg
40 days minimum in dry ageing, grade 4 marbling and a deliberate cut of Scottona beef, famous for its distinctive tenderness.
Served with a side dish, minimum 2 people

COSTATA LOMBATA DRY AGED (MINIMUM FOR 2 PEOPLE) € 8.00/hg

IRISH BEEF TENDERLOIN 1·9 € 24.00
Approx. 200/250g beef, served with brown sauce and a side dish

ENGLISH BEEF SIRLOIN € 22.00
Approx. 200/250g beef, served with a side dish

PATANEGRA PLUMA 1·3·7·11 € 29.00
Approx. 200 g, noble cut of pork typical of the Iberian translation, distinguishable for its delicacy, tenderness and juiciness.
Served with baked potatoes

CLASSICAL HAMBURGER 1·3·7·11 € 17.00
Home-made bun sandwich, 180g Italian Scottona beef, BBQ sauce, cheddar, caramelised onions, crispy bacon, lettuce and tomatoes

PULLED PORK 1·3·7·10·11 € 18.00
Home-made bun sandwich, pulled pork served with BBQ sauce and traditional American coleslaw



HAMBURGER CALABRO 1·3·7·11 € 18.00
Home-made bun sandwich, 180g Italian Scottona beef, hot sauce, cheddar, caramelised onions, nduja from Spilinga, crispy Calabrian spianata, salad and tomatoes

STEAK - BURGER & CO

ALLERGENS



VEGGIE BURGER

Home-made bun sandwich, homemade veggie burger, chickpea humus, salad and tomatoes

1 · 3 · 7 · 11 € 16.00

HAMBURGER PIEMONTESE

Home-made bun sandwich, 180g Italian Scottona beef, BBQ sauce, smoked scamorza cheese, crispy bacon, salad and tomatoes

1 · 3 · 7 · 11 € 18.00

GOUJON

Home-made bun sandwich, fried chicken fillets, ginger mayonnaise, lettuce and tomatoes

1 · 3 · 7 · 11 € 16.00



INSALATA PORTOFINO

Corn salad and rocket, avocado, steamed prawns, seasoned tomatoes, burrata cheese and crispy bacon

2 · 7 € 16.00

INSALATA CAPRESE

Buffalo Mozzarella from Campania, tomatoes, extra virgin olive oil and oregano

€ 14.00

SKIN ON FRIES

€ 4.50

STEAKHOUSE FRIES

€ 4.00

DESSERTS

ALLERGENS

Home-made tiramisù	1·3·7	€ 8.00
Salted pistachio and chocolate mock affogato	3·7·8	€ 8.00
Chocolate cupcake with a warm heart accompanied by a quenelle of pistachio ice cream and fresh fruit	1·3·7·8	€ 8.00
Berry cheesecake	1·3·7	€ 8.00
Panna cotta with salted caramel and amaretti biscuits or with berries	7	€ 8.00
Freshly whipped ice cream	3·7·8	€ 8.00
Freshly whipped sorbet		€ 7.00

BEERS

DRAUGHT BEER - AUGUSTINER

	0,30 lt.	0,50 lt.
Lagerbier Hell 5,2%	€ 4.50	€ 6.50
Dunkel 5,6%	€ 5.00	€ 7.00
Weissbier 5,4%	€ 4.50	€ 6.50

BOTTLED BEER 0,50 LT.

Ayinger Keller (pale) 4,9°	€ 6.50
Ayinger Urweisse (waizen) 5,8°	€ 6.50
Ayinger Dunkel (dark) 5,0°	€ 6.50
Birra Felice Vivaldi 4,8°	€ 8.00

BOTTLED BEER 0,75 LT.

32 Via dei Birrai Curmi 5,8°	€ 17.00
32 Via dei Birrai Audace 8,4°	€ 17.00
32 Via dei Birrai Oppale 5,5°	€ 17.00
32 Via dei Birrai Admiral 6,3°	€ 17.00
32 Via dei Birrai Nebra 8,0°	€ 17.00
Baladin Isaac 5,0°	€ 17.00
Baladin Nazionale 6,5°	€ 17.00
Baladin Rock'nroll 7,5°	€ 17.00
Baladin Super Bitter 8,0°	€ 17.00

BOTTLED BEER 0,33 LT.

Riegele Speziator Hell (double malt) 8,5°	€ 4.50
Super 8 Blanche	€ 4.50

SPARKLING WINES

	Glass	Bottle
Franciacorta Extra Brut Francesco I - Uberti		€ 35.00
Franciacorta Rosè Francesco I - Uberti		€ 40.00
Franciacorta Satèn Magnificentia - Uberti		€ 60.00
Franciacorta Pas dosè Sublimis - Uberti		€ 60.00
Franciacorta Satèn - Mosnel		€ 40.00
Mattia Vezzola Brut Rosè Metodo Classico - Costaripa		€ 40.00
Mattia Vezzola Brut Metodo Classico - Costaripa		€ 38.00
Mattia Vezzola Grande Annata Rosè 2018 - Costaripa		€ 65.00
Franciacorta Supei Dosaggio Zero - Uberti		€ 75.00
Prosecco Valdobbiadene Brut DOCG - La Masottina	€ 5.00	€ 25.00
Franciacorta Satèn - Berlucchi '61		€ 45.00
Franciacorta Extra brut - Berlucchi '61		€ 40.00
Franciacorta Rosé - Berlucchi '61		€ 45.00
Franciacorta Nature 2017 - Berlucchi '61		€ 50.00
Franciacorta · Calice Secondo Disponibilità	€ 7.00	

DESSERT WINES

Cielo D'Alcamo Vend. Tardiva - Tenuta Rapitalà	€ 35 / 500ml € 7 / glass
Passito di Pantelleria Ben Ryé – Donnafugata	€ 100 / 750ml € 60 / 375ml € 10 / glass

CHAMPAGNE

	Bottle
Brut - Ruinart	€ 80.00
Blanc de Blancs - Ruinart	€ 110.00
Brut Rosè - Ruinart	€ 110.00
Bollinger Special Cuvée BRUT	€ 100.00
Blason Rosè - Perrier - Jouët	€ 95.00
La Cuveé Brut - Laurent - Perrier	€ 80.00
Cristal 2012 - Louis Roederer	€ 350.00
Cristal 2008 - Louis Roederer	€ 450.00
Brut Vintage 2006 - Dom Pérignon	€ 450.00
Brut Vintage 2012 - Dom Pérignon	€ 350.00
Brut Majeur - Ayala	€ 70.00

WINES

WHITE WINES

	Glass	Bottle
Cà Marcanda Vistamare - Gaja		€ 60.00
Alpi Retiche Cà Brione - Nino Negri		€ 45.00
Lugana - Cà Lojera	€ 6.00	€ 27.00
Lugana - Le Morette		€ 32.00
Lugana Riserva - Le Morette		€ 30.00
Ribolla Gialla - Schioppetto		€ 30.00
Sauvignon - Schioppetto		€ 35.00
Chablis - Demaine Laroche		€ 45.00

ROSÈ WINES

Riviera del Garda Classico Valtenesi Rosamara - Costaripa	€ 25.00
Riviera del Garda Classico Valtenesi Chiaretto - Sincette	€ 30.00
Diamante - Comincioli	€ 30.00

WINES

RED WINES

	Glass	Bottle
Barolo Ginestra Casa Matè - Elio Grasso		€ 120.00
Alto Adige Pinot Nero Riserva Mazon - Hofstätter		€ 56.00
Valle d'Aosta Syrah - Les Crêtes		€ 38.00
Rosso Toscana - Testamatta		€ 110.00
Amarone della Valpolicella Classico - Bertani		€ 140.00
Amarone della Valpolicella Valpantena - Bertani		€ 65.00
Valpolicella Ripasso Valpantena - Bertani	€ 7.00	€ 35.00
Chianti Rùfina Nipozzano Vecchie Viti Riserva - Frescobaldi	€ 7.00	€ 34.00
Chianti Rùfina Nipozzano Riserva - Frescobaldi	€ 6.00	€ 30.00
Brunello di Montalcino Castel Giocondo - Frescobaldi		€ 80.00
Taurasi Riserva Vigna Grande Cerzito - Quintodecimo		€ 180.00
Taurasi Riserva Vigna Quintodecimo - Quintodecimo		€ 180.00
Barbera d'Alba Piana - Ceretto		€ 35.00
Nebbiolo d'Alba Bernardina - Ceretto		€ 45.00
Dolcetto D'Alba - Ceretto		€ 30.00
Conterno Gattinara Vigna Valfrena - Cantine Nervi		€ 170.00
Conterno Gattinara - Cantine Nervi		€ 80.00
Barbera D'Alba Vigna Francia - Giacomo Conterno		€ 70.00
Barbaresco Martinenga - Tenute Cisa Asinari Dei Marchesi Di Gresy		€ 110.00
Riviera del Garda Classico Gropello Sincette	€ 7.00	€ 35.00

SOFT DRINKS

CANNED DRINKS 0,33 lt. € 3.00
Coca Cola, Coca Zero, Sprite, Fanta, Lemon Tea, Peach Tea

BIO GALVANINA SOFT DRINKS 0,355 lt. € 4.00
Lemonade, soda, chinotto

Mineral Water 0.75 L (Elegantia Tavina) € 3.00

Espresso € 2.00

Laced coffee € 2.50

Decaf € 2.00

Laced Decaf € 2.50

Infusion € 3.00

Service tax € 2.50

ALLERGENS

Information on the presence of ingredients considered allergenic in food.
If you suffer from food allergies or intolerances, report them to our staff: we will help you avoid dishes that (may) contain products to which you are allergic or intolerant.

List of allergens according to EU Regulation No 1169/2011;

- 1.CEREALS CONTAINING GLUTEN (wheat, rye, barley, oats, spelt, kamut)
- 2.CRUSTACEANS AND PRODUCTS THEREOF
- 3.EGGS AND PRODUCTS THEREOF
- 4.FISH AND PRODUCTS THEREOF
- 5.PEANUTS AND PRODUCTS THEREOF
- 6.SOYBEANS AND PRODUCTS THEREOF
- 7.MILK AND PRODUCTS THEREOF (including lactose)
- 8.NUTS
- 9.CELERY AND PRODUCTS THEREOF
- 10.MUSTARD AND PRODUCTS THEREOF
- 11.SESAME SEEDS AND PRODUCTS THEREOF
- 12.SULPHUR DIOXIDE AND SULPHITES
- 13.LUPINS AND PRODUCTS THEREOF
- 14.SHELLFISH AND PRODUCTS THEREOF

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