

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



DOUBLE TRANCH

Two crispy layers that melt
in your mouth



TONDA, NO ADDED YEASTS

Intense wheat flavour,
3 days of fermentation



ROCO'S PIZZA

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

TASTING MENUS

Two itineraries designed by Mattia Cicerone to let you experience our pizza in all its forms to the fullest. Perfect for sharing and ideal for those visiting us for the first time... or for those who want to sample more of our offerings!

On Saturday it will not be possible to request tasting menus so as not to overload the service. Tasting menus are mandatory for the whole table and for a minimum of two people.

FIRST TIME MENU

Welcome entrée

Nuvola Regina

Tonda senza lieviti Pestöm e friarielli

Tonda Romana Calabria al Nord

Doppio Tranch Mortadella

Dessert of your choice:
Cheesecake or homemade ice cream

€ 30 per person

Excluding drinks and cover charge

MATTIA CICERONE MENU

Each time different, always guided by the inspiration of the moment.

A voyage through doughs, baking techniques, and seasonal ingredients to discover pizza through the contemporary vision of Mattia Cicerone.

€ 40 per person

Excluding drinks and cover charge

LEGENDARY PAIRINGS

To make the experience even more unique, you can accompany your tasting with two iconic champagnes: Dom Pérignon or Krug.

Both labels are available at the special price of €250,00 per bottle only by choosing the tasting menù.

STARTERS

ALLERGENS

TWICE-BAKED PIZZETTA

fried and dried in the oven

Roasted tomato cream, sardinian pecorino cheese and pepper

1 · 7 € 5.00

Ricotta cheese cream, mortadella Favola, lemon peel

1 · 7 € 6.00

Burrata cheese, cantabrian sea anchovy and caper powder

1 · 4 · 7 € 6.00

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.

Served in 6 slices.



ALLERGENS



REGINA

Reduced San Marzano tomato sauce, buffalo mozzarella PDO from Campania and basil oil

1 · 7 € 15.00



L'ACCIUGA

Broccoli cream, burrata pugliese cheese, anchovy from the Cantabrian sea, oregano and balis oil

1 · 4 · 7 € 19.00

LA CRUDO E BURRATA

Parma ham 24 months, burrata pugliese cheese and EVO oil from Garda Lake

1 · 7 € 19.00

BACON

Burrata pugliese cheese, cannellini beans cream, caramelised onion and crispy bacon

1 · 7 · 9 € 18.00

RICORDO

Burrata pugliese cheese, broad beans cream, stir-fried chicory, cheek lard and pecorino cheese after baking

1 · 7 · 9 € 18.00



CIPOLLA E TALEGGIO ON CEREAL DOUGH

Caramelized and stewed onions, Latini selection Taleggio cheese and aromatic herbs

1 · 7 · 8 € 18.00

**MATTIA'S
SUGGESTION**



CARCIOFO ON CEREAL DOUGH

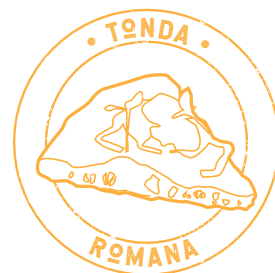
Artichokes cream, fior di latte mozzarella Agerola cheese, Artichokes, black garlic cream and pecorino cheese

1 · 7 · 8 € 19.00

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 6 slices.



ALLERGENS

	ESSENZA DI MARINARA San Marzano tomato sauce, garlic and parsley emulsion, sweet garlic cream, anchovy from the Cantabrian sea, dried olives, oregano and balis	1 · 4 · 7	€ 18.00
	MARGHERITA 2.0 Reduced San Marzano tomato sauce, burrata pugliese cheese, oregano and basil oil	1 · 7	€ 18.00
	CULATTA Sweet gorgonzola D.O.P. Latini, fior di latte mozzarella Agerola, Culatta nazionale ham and pear compone jam	1 · 7	€ 19.00
	LIGURE Fior di latte mozzarella Agerola, toasted pine nuts, Genovese pesto, Taggiasca olives, French beans and pecorino romano cheese	1 · 7 · 8	€ 17.00
	CALABRIA AL NORD San Marzano tomato sauce, fior di latte mozzarella Agerola, confit plum tomatoes, nduja from Spilinga, fresh local ricotta, grated Tombea cheese and basil	1 · 7	€ 17.00
	BAGOSS Pumpkin Crem, mozzarella fior di latte Agerola cheese, broccoli rabe, guanciale and Bagoss fondue	1 · 7	€ 19.00
	CAPRICCIO San Marzano tomato sauce, fior di latte mozzarella Agerola, seasonal artichokes and mushrooms, taggiasca olives and cooked ham san Giovanni Luna calante	1 · 7	€ 19.00
	COREGONE <i>Recommended corn dough</i> Burrata pugliese cheese, broccoli rabe, smoked whitefish carpaccio and black garlic cream	1 · 7	€ 23.00
	GAMBERO ROSSO <i>Recommended corn dough</i> Burrata pugliese cheese, red prawns* crudité, puntarelle and mullet bottarga	1 · 2 · 7	€ 27.00
	RAGÙ UBRIACO Fior di latte mozzarella Agerola crem, stewed cabbage, Sicilian sausage ragù with fennel and Amarone (red wine), black cabbage, leek, Amarone gel and grana padano cheese	1 · 7	€ 23.00

**MATTIA'S
SUGGESTION**

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



MARGHERITA

San Marzano tomato sauce, fior di latte mozzarella Agerola and basil oil

1 · 7 € 12.00



BUFALA DOP

San Marzano tomato sauce, buffalo mozzarella DOP from Campania, confit plum tomatoes and basil-flavoured oil

1 · 7 € 14.00



SFUMATURE D'ORTO

Seasonal vegetables cream, fior di latte mozzarella cheese, pumpkin, roasted radicchio, black garlic cream and hazelnuts

1 · 7 · 8 € 18.00

PESTÖM E FRIARIELLI

Mozzarella fior di latte Agerola cheese, sausages pestöm bresciano, broccoli rabe, confit plum tomatoes, and caciocavallo cheese

1 · 7 € 17.00



SCAROLA E ACCIUGA

Mozzarella fior di latte Agerola cheese, cantabrian anchovies, curly escarole, cherry tomatoes, dehydrated taggiasca olives and anchovy sauce mayonnaise

1 · 4 · 6 · 7 € 18.00

LA CRUDO DI PARMA

San Marzano tomato sauce, burrata pugliese cheese and Parma ham, 24 months

1 · 7 € 18.00



ASSOLUTO DI CIPOLLA

Smoked Provola cheese, creamed, sweet and sour, powdered, fried and compote onion

1 · 7 € 18.00

MATTIA'S
SUGGESTION

LA CARBONARA

Fior di latte mozzarella Agerola, pecorino cheese, Giovanna Capitelli cooked bacon, pepper and egg cream

1 · 3 · 7 € 18.00



DIABLO

San Marzano tomato sauce, nduja from Spilinga, fior di latte mozzarella Agerola, Calabrian spianata, stracciatella pugliese cheese and fresh chilli pepper compote

1 · 7 € 18.00

ZUCCA E SPECK

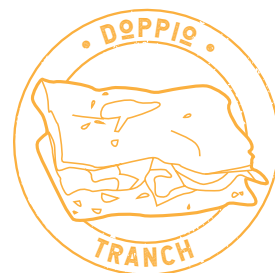
Pumpkin Cream, mozzarella fior di latte Agerola cheese, champignon mushrooms, gorgonzola cheese and Speck

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

Mortadella Bologna IGP, puntarelle and local stracchino cheese

1 · 7 · 8 € 16.00

LA PORCHETTA

Tuma prealpina (local cheese) Latini, home-made porchetta and caramelised onion

1 · 7 · 8 · 11 € 16.00



IL SALMONE

Mozzarella fior di latte Agerola cheese, broccoli, smoked salmon

1 · 4 · 7 · 8 · 11 € 16.00

PROSCIUTTO E CARCIOFI

Formaggella cheese Latini, cooked ham luna calante and artichoke carciofo

1 · 7 · 8 · 11 € 16.00



VEGETARIANO

Tuma prealpina (local cheese) Latini, seasonal vegetables and cream, mixed seeds

1 · 7 · 8 · 11 € 16.00

MANZO ALL'OLIO

One of the oldest dishes in Brescian cuisine. Braised beef, its cooking juices, green sauce and sweet and sour giardiniera

1 · 7 € 18.00

MATTIA'S
SUGGESTION

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. Direct dough with natural leavening. The long maturation gives it a soft and at the same time fragrant. We offer it at the table served by the slice in 3 types:



ALLERGENS

1/4

1/3



LA MARGHERITA

Tomato sauce & fior di latte mozzarella cheese

1 · 7 € 6.00 € 7.50



LA BUFALINA

Tomato sauce, buffalo mozzarella from Campania and fresh plum tomatoes after baking

1 · 7 € 7.00 € 8.50

LA RUSTICA

Tomato sauce, fior di latte mozzarella cheese, rosemary flavoured julienne potatoes and cooked ham

1 · 7 € 7.50 € 9.50

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

*Blast chiller treatment

STEAK - BURGER & CO

FIorentina MENU

for two people

Entrée

1/1.1 kg fiorentina

Sides

€ 60

Excluding drinks and cover charge

ALLERGENS

COSTATA LOMBATA DRY AGED OR FIORENTINA

€ 8.00/hg

(MINIMUM 2 PEOPLE)

Served with house side dishes

IRISH BEEF TENDERLOIN

€ 24.00

Approx. 200/250 g beef, served with side-dish

PATANEGRA PLUMA

€ 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 • 10

€ 18.00

Home-made bun sandwich, 180 g Italian Scottona beef, BBQ sauce, cheddar, caramelised onions, crispy bacon, lettuce and tomatoes

PULLED PORK

1 • 3 • 7

€ 18.00

Home-made bun sandwich, pulled pork served with BBQ sauce and traditional American coleslaw



HAMBURGER CALABRO

1 • 3 • 7 • 10

€ 18.00

Home-made bun sandwich, 180 g 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 € 16.00

HAMBURGER PIEMONTESE

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

1 · 3 · 7 € 18.00

GOUJON

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

1 · 3 · 7 € 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

7 € 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	3•6•7	€ 8.00
Berries or Mango Cheesecake by the glass	1•7	€ 8.00
Freshly whipped ice cream	3•7•8	€ 8.00
Freshly whipped sorbet		€ 7.00

SPICCHI DOLCI

	ALLERGENI	
I 3 CIOCCOLATI A fusion of Tonda Romana and cocoa brioche dough, served with white and milk chocolate namelaka, dark chocolate sorbet, and raspberry coulis	1•6•7	€ 9.00
VOLEVO ESSERE UN CANNOLO SICILIANO Cocoa fusion dough, fried and oven-dried, filled with sheep's milk ricotta, chocolate namelaka, chocolate chips, and candied orange	1•6•7	€ 8.00

BEERS

BIRRE ALLA SPINA - 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

BIRRE IN BOTTIGLIA 0,50 LT.

Ayinger Keller (bionda) 4,9°	€ 6.50
Ayinger Urweisse (Waizen) 5,8°	€ 6.50

BIRRE IN BOTTIGLIA 0,75 LT.

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

BIRRE IN BOTTIGLIA 0,33 LT.

Riegele Speziator Hell (doppio malto) 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
Blanc de Blancs - Ruinart	€ 110.00
Bollinger Special Cuvée BRUT	€ 100.00
Blason Rosè - Perrier - Jouët	€ 95.00
Cristal 2012 - Louis Roederer	€ 350.00
Brut Vintage - Dom Pérignon	€ 350.00
Brut Majeur - Ayala	€ 70.00
Grande Cuvée Brut - Krug	€ 350.00

WINES

WHITE WINES

	Glass	Bottle
Cà Marcanda Vistamare - Gaja		€ 60.00
Lugana - Le Morette		€ 27.00
Lugana Riserva - Le Morette		€ 32.00
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
Rosso Toscana - Testamatta		€ 100.00
Amarone della Valpolicella Classico - Bertani		€ 140.00
Amarone della Valpolicella Valpantena - Bertani		€ 65.00
Valpolicella Ripasso Valpantena - Bertani	€ 7.00	€ 35.00
Brunello di Montalcino Castel Giocondo - Frescobaldi		€ 70.00
Taurasi Riserva Vigna Grande Cerzito - Quintodecimo		€ 180.00
Taurasi Riserva Vigna Quintodecimo - Quintodecimo		€ 180.00
Barbera d'Alba Piana - Ceretto		€ 30.00
Nebbiolo d'Alba Bernardina - Ceretto		€ 40.00
Dolcetto D'Alba - Ceretto		€ 30.00
Conterno Gattinara - Cantine Nervi		€ 80.00
Barbaresco Martinenga - Tenute Cisa Asinari Dei Marchesi Di Gresy		€ 100.00
Riviera del Garda Classico Gropello Sincette	€ 7.00	€ 35.00
San Gioan I Carati Riviera del Garda Classico Riserva - Pasini		€ 35.00
San Giovanni Frontecasa Riviera del Garda Gropello - Pasini		€ 25.00

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
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Espresso	€ 2.00
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Laced coffee	€ 2.50
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Decaf	€ 2.00
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Laced Decaf	€ 2.50
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Infusion	€ 3.00
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Service tax	€ 2.50
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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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