

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. The balance between the topping and the base is crucial, which is why our contemporary pizzas are so different from one other.

### **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

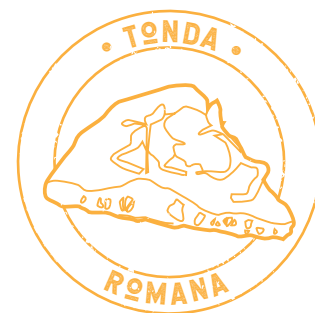
Soft, high, bulky dough. Made from type 1 stoneground flour, using the biga technique with 18/20 hour fermentation, to enhance the crispness on the outside and softness on the inside. Especially recommended for sharing.



## ALLERGENS

|   |   |       |         |
|---|---|-------|---------|
|    | <b>REGINA</b><br>Reduced San Marzano tomato sauce, buffalo mozzarella PDO from Campania and basil oil                         | 1·7   | € 19.00 |
|  | <b>CANTABRICO</b><br>Roasted tomato cream, burrata pugliese cheese, anchovy from the Cantabrian sea and caper powder          | 1·4·7 | € 25.00 |
|   | <b>LA CRUDO E BURRATA</b><br>Parma ham 24 months, burrata pugliese cheese and EVO oil from Garda Lake                         | 1·7   | € 25.00 |
|   | <b>RICORDO</b><br>Burrata pugliese cheese, broad beans cream, stir-fried chicory, cheek lard and pecorino cheese 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

|   |   |           |         |
|---|---|-----------|---------|
|    | <b>MARGHERITA 2.0</b><br>Reduced San Marzano tomato sauce, burrata pugliese cheese, oregano and basil oil   | 1·7       | € 23.00 |
|   | <b>CULATTA</b><br>Sweet gorgonzola D.O.P. LATINI, fior di latte mozzarella Agerola, Culatta nazionale ham and fig compote jam   | 1·7       | € 25.00 |
|  | <b>LIGURE</b><br>Fior di latte mozzarella Agerola, toasted pine nuts, Genovese pesto, Taggiasca olives, French beans and pecorino romano cheese                                       | 1·7·8     | € 22.00 |
|  | <b>CALABRIA AL NORD</b><br>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       | € 22.00 |
|  | <b>CHE PARMIGIANA</b><br>Aubergine cream, fior di latte mozzarella Agerola, baked aubergine, semi-dry chopped cherry tomatoes and basil accompanied by parmesan ice cream             | 1·10      | € 25.00 |
|   | <b>FIOR DI LUNA</b><br>San Marzano tomato sauce, buffalo mozzarella PDO from Campania, Spalla cotta ham San Secondo after baking and courgette flowers                                | 1·7       | € 25.00 |
|   | <b>BLACK ANGUS</b><br>Smoked provola cheese, Black Angus carpaccio, mustard and honey, black summer truffle   | 1·3·4·6·7 | € 29.00 |
|   | <b>TROTA</b><br>Fior di latte mozzarella Agerola, goat's cream cheese, smoked trout, orange gel and toasted almonds   | 1·4·6·7   | € 28.00 |
|   | <b>GAMBERO ROSSO</b><br>Burrata pugliese cheese, red prawns* crudité, mullet Bottarga and candied lemon   | 1·2·7·8   | € 35.00 |

\*Blast chiller treatment



## TONDA, NO ADDED YEASTS

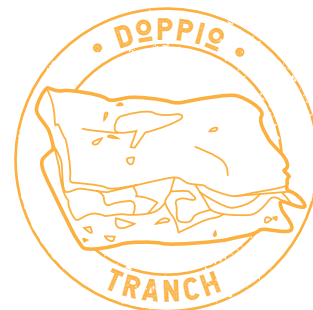
An ancient kneading technique called starch hydrolysis, which involves spontaneous fermentation without the addition of any yeast leads to a magnificent result: a well-defined taste, intense scent of wheat and a surprisingly voluminous crust.

The pizza is served in 6 slices.

### ALLERGENS



|   |   |           |         |
|---|---|-----------|---------|
|    | <b>MARINARA</b><br>San Marzano tomato sauce, garlic and parsley emulsion, oregano and basil oil   | 1·7       | € 11.00 |
|    | <b>MARGHERITA</b><br>San Marzano tomato sauce, fior di latte mozzarella Agerola, oregano and basil oil  | 1·7       | € 12.00 |
|    | <b>BUFALA DOP</b><br>San Marzano tomato sauce, buffalo mozzarella DOP from Campania, confit plum tomatoes and basil-flavoured oil   | 1·7       | € 14.00 |
|  | <b>DALL'ORTO ESTIVO</b><br>Babaganush Aubergine cream, fior di latte mozzarella Agerola, pepper in two consistencies, courgette scapece and smoked ricotta cheese                   | 1·7·11    | € 18.00 |
|  | <b>ALICE MARINATA</b><br>Fior di latte mozzarella Agerola, fresh local ricotta cheese, marinated anchovies, grated bread flavored with wild fennel                                  | 1·4·7     | € 20.00 |
|   | <b>LA CRUDO DI PARMA</b><br>San Marzano tomato sauce, burrata pugliese cheese and Parma ham 24 months   | 1·7       | € 19.00 |
|   | <b>LA CARBONARA</b><br>Fior di latte mozzarella Agerola, pecorino cheese, Giovanna Capitelli cooked bacon, pepper and egg cream   | 1·3·7     | € 18.00 |
|  | <b>TONNO D'ORIENTE</b><br>Fior di latte mozzarella Agerola, soia marinated red tuna tataki*, sour onion and wasabi mayo   | 1·3·4·6·7 | € 21.00 |
|  | <b>ASSOLUTO DI ZUCCHINE</b><br>Courgette cream, smoked provola cheese, scarce courgette and courgette flowers   | 1·7       | € 18.00 |
|  | <b>DIABLO</b><br>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 |

# 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

|   |  |          |         |
|---|--|----------|---------|
|   | <b>MORTADELLA</b>  | 1·7·8    | € 16.00 |
|   | Mortadella Bologna IGP, stir-fried chicory and local stracchino cheese           |          |         |
|   | <b>LA PORCHETTA</b>  | 1·7·8·10 | € 16.00 |
|   | Tuma prealpina (local cheese) Latini, home-made porchetta and caramelised onion  |          |         |
|    | <b>IL SALMONE</b>  | 1·4·7·8  | € 16.00 |
|   | Burrata pugliese cheese, courgette cream, dry marinated salmon* and fresh rocket |          |         |
|    | <b>DAL Q.B</b>   | 1·7·8    | € 15.00 |
|   | Aged cheese from Bagnolo with aromatic herbs, friggeteli peppers and onion jam   |          |         |
|  | <b>VEGETARIANO</b>   | 1·7·8·11 | € 16.00 |
|   | Tuma prealpina (local cheese) Latini, seasonal vegetables and cream, 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    |
|---|--|-----------|--------|--------|
|  | <b>LA MARGHERITA</b>   | 1·7       | € 6.00 | € 7.50 |
|   | Tomato sauce & fior di latte mozzarella cheese                                       |           |        |        |
|  | <b>LA BUFALINA</b>   | 1·7       | € 7.00 | € 8.50 |
|   | Tomato sauce, buffalo mozzarella from Campania, and fresh plum tomatoes after baking |           |        |        |
|   | <b>LA RUSTICA</b>  | 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

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

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

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

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**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

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**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

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

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**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

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### 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

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### GOUJON

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

1 · 3 · 7 · 11 € 16.00



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### INSALATA PORTOFINO

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

2 · 7 € 16.00

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### INSALATA CAPRESE

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

€ 14.00

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### SKIN ON FRIES

€ 4.50

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### 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 Pas dosé - Mosnel                       | € 7.00 | € 32.00 |
| 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 |
| Prosecco Valdobbiadene Brut DOCG - La Masottina      | € 5.00 | € 25.00 |
| Franciacorta Supei Dosaggio Zero - Uberti            |        | € 75.00 |

## DESSERT WINES

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

# 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

|                                     | Class  | Bottle  |
|-------------------------------------|--------|---------|
| Cà Marcanda Vistamare - Gaja        |        | € 60.00 |
| Alpi Retiche Cà Brione - Nino Negri |        | € 45.00 |
| Lugana - Cà Lojera                  | € 6.00 | € 27.00 |
| Lugana Riserva del lupo - Cà Lojera |        | € 45.00 |
| Lugana - Le Morette                 |        | € 27.00 |
| Lugana Le Creete - Otella           |        | € 27.00 |
| Ribolla Gialla - Schioppetto        |        | € 30.00 |
| Sauvignon - Schioppetto             |        | € 35.00 |
| Lugana Riserva - Le Morette         |        | € 30.00 |
| 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

|   | Class  | 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  |        | € .00    |
| Amarone della Valpolicella Classico - Bertani                     |        | € 140.00 |
| Amarone della Valpolicella Valpantena - Bertani                   |        | € 65.00  |
| Valpolicella Ripasso Valpantena - Bertani                         | € 7.00 | € 35.00  |
| Chianti Classico - Castello della Paneretta                       |        | € 28.00  |
| Chianti Rùfina Nipozzano Vecchie Viti Riserva - Frescobaldi       |        | € 34.00  |
| Chianti Rùfina Nipozzano Riserva - Frescobaldi                    |        | € 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 |

# SOFT DRINKS

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

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

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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

# 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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