

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

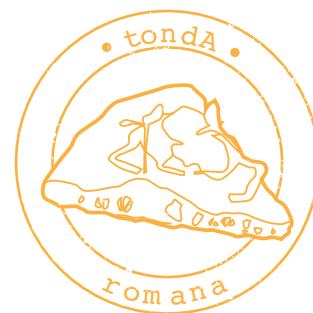
Soft, high, bulky dough. Made from type 1 stoneground flour, using the biga technique with 18/20 hour fermentation, to enhance the crispness on the outside and softness on the inside. Especially recommended for sharing.



ALLERGENS

	REGINA	1 • 7	€ 18.00
	Concentrated San Marzano tomato sauce, buffalo mozzarella PDO from Campania, date tomato confit and basil olive oil		
	L'ACCIUGA	1 • 4 • 7 • 8	€ 25.00
	Broccoli cream, burrata cheese from Puglia, Cantabrian anchovies, rosemary crumbs, date tomato confit, olive oil and oregano		
	LA CRUDO E BURRATA	1 • 7	€ 25.00
	Parma ham cured for 24 months, burrata cheese from Puglia and Extra Virgin olive oil from the Garda Lake region		
	BACON	1 • 7	€ 22.00
	Burrata pugliese cheese, Cannellini bean cream, caramelized onions and crunchy bacon added after baking		
	RICORDO	1 • 7	€ 23.00
	Burrata cheese from Puglia, broad bean cream, stir-fried chicory, cheek lard and pecorino cheese added after baking		

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	€ 22.00
	Concentrated San Marzano tomato sauce, burrata cheese from Puglia, oregano and basil olive oil		
	IL FIOCCO	1 · 7	€ 25.00
	Sweet gorgonzola PDO LATINI, mozzarella fior di latte Agerola, Langhirano ham and sprinkled cooked figs		
	LIGURE	1 · 7 · 8	€ 22.00
	Mozzarella fior di latte Agerola, toasted pine nuts, pesto genovese, Taggiasca olives, potato flakes, steamed green beans and pecorino romano cheese		
	CALABRIA AL NORD	1 · 7	€ 20.00
	San Marzano tomato sauce, mozzarella fior di latte Agerola, date tomato confit, nduja (spicy salami) from Spilinga, fresh local ricotta, grated Tombea cheese and basil		
	DAL BOSCO	1 · 7	€ 28.00
	Truffle Formaggella Latini (local cheese), pumpkin cream, porcini mushrooms, cocoa crumble, grated Tombea Cheese		
	LUNA CALANTE	1 · 7	€ 22.00
	San Marzano tomato sauce, buffalo mozzarella PDO from Campania and San Giovanni Luna Calante ham		
	GAMBERO ROSSO	1 · 2 · 7	€ 38.00
	Burrata pugliese cheese, red prawn* crudité, Patanegra lard and candied lemon		
	MAIALINO	1 · 7	€ 25.00
	Smoked Agerola provola cheese, fresh spinach en papillote, pork belly cooked at low temperature, brown stock sauce and smoked bacon		
	BATTUTA DI MANZO	1 · 3 · 7 · 10	€ 26.00
	Seasoned beef tartare, fresh local ricotta, truffle mayonnaise and marinated egg yolk		



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.

ALLERGENI

MARINARA

San Marzano tomato sauce, chopped garlic and parsley, oregano and basil olive oil

1 · 7

€ 10.00

MARGHERITA

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

1 · 7

€ 12.00

BUFALA DOP

San Marzano tomato sauce, buffalo mozzarella PDO from Campania, date tomato confit and basil olive oil

1 · 7

€ 14.00



DALL'ORTO

Broccoli cream, mozzarella fior di latte Agerola, soft goat cheese, baked pumpkin, Romanesco broccoli, fresh baby spinach and toasted hazelnuts

1 · 7 · 8

€ 17.00

PESTÖM E FRIARIELLI

Mozzarella fior di latte Agerola, local seasoned pestöm (Salami paste), turnip greens, date tomato confit and caciocavallo cheese from Puglia

1 · 7

€ 17.00

SCAROLA

Mozzarella fior di latte Agerola, Cetara anchovies, escarole with olives and pine nuts, dried Taggiasca olives and fresh local ricotta cheese

1 · 4 · 7

€ 18.00

LA CRUDO DI PARMA

San Marzano tomato sauce, burrata cheese from Puglia and Parma ham cured for 24 months

1 · 7

€ 18.00

LA CARBONARA

Mozzarella fior di latte Agerola, pecorino cheese, Giovanna Capitelli cooked bacon, black pepper and egg cream

1 · 3 · 7

€ 18.00

TONNO E TROPEA

Mozzarella fior di latte Agerola, red tuna tataki* with sesame, sour onions, date tomato confit and Maldon sea salt flakes

1 · 4 · 7 · 10 · 11

€ 18.00

PORCINO

Pumpkin cream, mozzarella fior di latte Agerola, sauteed porcini mushrooms, Tombea cheese fondue and chestnut compote

1 · 7

€ 18.00



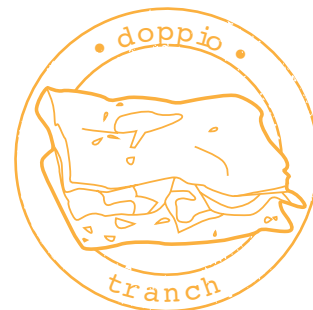
DIABLO

San Marzano tomato sauce, nduja (spicy salami) from Spilinga, mozzarella fior di latte Agerola, Calabrian spianata (spicy salami), stracciatella cheese from Puglia and fresh chilli pepper compote

1 · 7

€ 17.00

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

ALLERGENI

MORTADELLA 1 · 7 · 8 € 14.00
Mortadella Bologna IGP (cured meat) with pistachios and local stracchino cheese

LA PORCHETTA 1 · 7 · 10 · 11 € 14.00
Tuma prealpina (local cheese), home-made porchetta and caramelised onion

 **IL SALMONE** 1 · 4 · 7 · 11 € 15.00
Burrata cheese from Puglia, broccoli cream and smoked salmon*

PROSCIUTTO E FUNGHI 1 · 7 · 11 € 16.00
Truffle Formaggella Latini (local cheese), buffalo mozzarella PDO from Campania, San Giovanni Luna Calante ham and seasonal mushroom

 **VEGETARIANO** 1 · 7 · 8 · 11 € 14.00
Formaggella Latini (local cheese), braised red chicory, creamed and baked pumpkin, Romanesco broccoli 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.

ALLERGENI 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 € 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 € 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

CLASSICAL HAMBURGER 1 • 3 • 7 • 11 € 15.00
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 € 16.00
Home-made bun sandwich, pulled pork served with BBQ sauce and traditional American coleslaw



HAMBURGER CALABRO 1 • 3 • 7 • 11 € 16.00
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 € 14.00

HAMBURGER PIEMONTESE

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

1 • 3 • 7 • 11 € 16.00

GOUJON

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

1 • 3 • 7 • 11 € 14.00



INSALATA PORTOFINO

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

2 • 7 € 15.00



INSALATA QUINOA

Quinoa, rocket and seasoned julienne courgettes, smoked salmon, stracciatella pugliese cheese and toasted almonds

1 • 4 • 7 • 8 € 14.00

DESSERTS

ALLERGENS

Home-made tiramisù	1 • 3 • 7	€ 7.00
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	€ 7.00
Freshly whipped ice cream Gelato mantecato al momento	7	€ 7.00
Freshly whipped sorbet	3 • 7 • 8	€ 7.00
Cielo D'Alcamo Vend. Tardiva - Tenuta Rapitalà '17 (glass)		€ 5.00
		€ 5.00

BEERS

DRAUGHT BEER - RIEGEL

	0,30 lt.	0,50 lt.
Privat (bionda chiara) 5,2°	€ 4.00	€ 6.00
Herren Pils 4,7°	€ 4.00	€ 6.00
Kellerbier 5,0°	€ 4.00	€ 6.00

BOTTLED BEER 0,50 LT.

Ayinger Keller (bionda) 4,9°	€ 6.00
Ayinger Urweisse (Waizen) 5,8°	€ 6.00
Ayinger Dunkel (scura) 5,0°	€ 6.00
Riegele Privat (bionda chiara) 5,2°	€ 6.00
Riegele Herren (pils) 4,7°	€ 6.00
Birra Felice Vivaldi 4,8°	€ 8.00

BOTTLED BEER 0,75 LT.

32 Via dei Birrai Curmi 5,8°	€ 16.00
32 Via dei Birrai Audace 8,4°	€ 16.00
32 Via dei Birrai Oppale 5,5°	€ 16.00
32 Via dei Birrai Admiral 6,3°	€ 16.00
32 Via dei Birrai Nebra 8,0°	€ 16.00
Baladin Isaac 5,0°	€ 16.00
Baladin Nazionale 6,5°	€ 16.00
Baladin Rock'nroll 7,5°	€ 16.00
Baladin Super Bitter 8,0°	€ 16.00

BOTTLED BEER 0,33 LT.

Riegele Speziator Hell (doppio malto) 8,5°	€ 4.00
Simco 3 (IPA) 5,0°	€ 6.00
Vertiga Bajadera 5,6°	€ 6.00
Vertiga Bislakka 5,7°	€ 6.00
Vertiga Domabianca 4,4°	€ 6.00
Vertiga Moonella 4,8°	€ 6.00

SPARKLING & DESSERT WINES

Franciacorta Pas dosé - Mosnel	€ 32.00
Franciacorta Satèn - Mosnel	€ 35.00
Franciacorta Extra Brut Francesco I - Uberti	€ 35.00
Franciacorta Rosé Francesco I - Uberti	€ 40.00
Franciacorta Satèn Magnificencia - Uberti	€ 60.00
Franciacorta Pas dosé Sublimis - Uberti	€ 60.00
Franciacorta Extra Brut Animante - Barone Pizzini	€ 35.00
Franciacorta Dosaggio Zero Bagnadore - Barone Pizzini	€ 70.00
Metodo Classico Brut Rosé Mattia Vezzola - Costaripa	€ 35.00
Metodo Classico Brut Mattia Vezzola - Costaripa	€ 34.00
Prosecco Valdobbiadene Brut - Zardetto	€ 22.00
Metodo Classico Cuvée Voyage Leonia - Frescobaldi	€ 32.00
Cielo D'Alcamo Vend. Tardiva - Tenuta Rapitalà 500 ml	€ 27.00
El Aziz Vend. Tardiva - Fina 500 ml	€ 27.00

CHAMPAGNE

Brut - Ruinart	€ 70.00
Blanc de Blancs - Ruinart	€ 110.00
Brut Rosè - Ruinart	€ 110.00
Grand Brut - Perrier - Jouët	€ 80.00
Blason Rosè - Perrier - Jouët	€ 95.00
Belle époque 2013 - Perrier - Jouët	€ 210.00
Special Cuvée - Bollinger	€ 90.00
Royale Réserve Brut - Philipponnant	€ 80.00
La Cuveé Brut - Laurent - Perrier	€ 75.00
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
Grand Vintage 2013 - Moët & Chandon	€ 90.00

WINES

WHITE WINES

Alpi Retiche Cà Brione - Nino Negri	€ 31.00
Lugana - Cà Lojera	€ 25.00
Lugana Riserva del lupo - Cà Lojera	€ 30.00
Lugana Le Creete - Otella	€ 25.00
Garda Riesling Emanuela - Az. Agr. Due Pini	€ 25.00
Alto Adige Gewürztraminer Joseph - Hofstätter	€ 28.00
Friuli Isonzo Sauvignon - Lis Neris	€ 29.00
Ribolla Gialla - Attems	€ 25.00
Calabria Critone - Librandi	€ 20.00
Bolgheri Vermentino Guado Al Tasso - Antinori	€ 26.00
Toscana Vermentino Massovivo - Frescobaldi	€ 24.00
Cà Marcanda Vista Mare - Gaja	€ 48.00
Terre Siciliane Zibibbo Taif - Fina	€ 25.00

ROSÈ WINES

Riviera del Garda Classico Valtenesi Rosamara - Costaripa	€ 22.00
Riviera del Garda Classico Chiaretto Matilde - Az. Agr. Due Pini	€ 24.00
Riviera del Garda Classico Valtenesi Rosa green Az. Agr. Pasini San Giovanni	€ 19.00
Diamante - Comincioli	€ 28.00
Toscana Rosè Aliè - Frescobaldi	€ 25.00
Calabria Ligrezza - Terre di Balbia	€ 25.00

WINES

RED WINES

Valle d'Aosta Syrah - Les Crêtes	€ 35.00
Barbera d'Alba Piana - Ceretto	€ 30.00
Nebbiolo d'Alba Bernardina - Ceretto	€ 35.00
Barbaresco - Ceretto	€ 65.00
Barolo Ginestra Casa Matè - Elio Grasso	€ 120.00
Alto Adige Pinot Nero Riserva Mazon - Hofstätter	€ 48.00
Riviera del Garda Classico Il Valtenesi - Az. Agr. Pasini San Giovanni	€ 24.00
Riviera del Garda Classico Gropello Sara - Az. Agr. Due Pini	€ 22.00
Benaco Bresciano Rebo - Franzosi	€ 24.00
Amarone della Valpolicella Classico - Bertani	€ 140.00
Amarone della Valpolicella Valpantena - Bertani	€ 60.00
Valpolicella Ripasso Valpantena - Bertani	€ 30.00
Lucente - Tenuta Luce	€ 45.00
Chianti Classico - Castello della Paneretta	€ 25.00
Chianti Rùfina Nipozzano Vecchie Viti Riserva - Frescobaldi	€ 34.00
Chianti Rùfina Nipozzano Riserva - Frescobaldi	€ 30.00
Le Volte - Tenuta Dell'Ornellaia	€ 30.00
Brunello di Montalcino Castel Giocondo - Frescobaldi	€ 60.00
Taurasi Riserva Vigna Grande Cerzito - Quintodecimo	€ 180.00
Taurasi Riserva Vigna Quintodecimo - Quintodecimo	€ 180.00
Terre Siciliane Tancredi - Donnafugata	€ 49.00

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. € 3.50
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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