

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 Parmigiana

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

Welcome entrée

Nuvola Crudo e Burrata

Senza Lieviti Assoluto di Zucchine

Tonda Romana Bagolino

Doppio Tranch Manzo all'olio

Dessert of your choice:
Cheesecake or homemade ice cream

€ 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

Ricotta cheese cream, mortadella Favola, lemon peel

Burrata cheese, cantabrian sea anchovy and caper powder

1 · 7 € 5.00

1 · 7 € 6.00

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



ACCIUGA

Zucchini cream, burrata pugliese cheese, anchovy from the Cantabrian Sea, oregano and basil oil

1 · 4 · 7 € 19.00

LA CRUDO E BURRATA

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

1 · 7 € 19.00

RICORDO

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

1 · 7 € 18.00

TANDOORI

Popular dish of indian cuisine

Tandoori chicken frayed and flavored with various south asian spices, cumin carrot cream, yogurt sauce and mango chutney

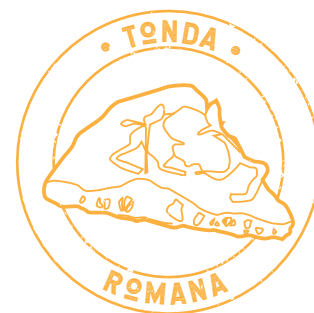
1 · 3 · 7 € 19.00

**MATTIA'S
SUGGESTION**

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

	LA MIA MARINARA	1 · 4 · 7	€ 18.00
	San Marzano tomato sauce, garlic and parsley emulsion, sweet garlic cream, anchovy from the Cantabrian Sea, dried olives, oregano, basil and crispy curly parsley		
	MARGHERITA 2.0	1 · 7	€ 18.00
	Reduced San Marzano tomato sauce, burrata pugliese cheese, oregano and basil oil		
	CULATTA	1 · 7	€ 19.00
	Sweet Gorgonzola D.O.P. LATINI, Agerola fior di latte mozzarella, culatta nazionale ham and fig jam		
	LIGURE	1 · 7 · 8	€ 17.00
	Agerola fior di latte mozzarella, toasted pine nuts, genovese pesto, taggiasca olives, french beans and pecorino romano cheese		
	CALABRIA AL NORD	1 · 7	€ 17.00
	San Marzano tomato sauce, fior di latte mozzarella Agerola, confit plum tomatoes, 'nduja from Spilinga, fresh local ricotta, grated Tombea cheese and basil		
	TARTARE DI MANZO	1 · 7 · 10	€ 19.00
	Ricotta cheese cream, seasoned beef tartare, braised leek and truffled Camembert fondue		
	FIOR DI LUNA	1 · 7	€ 19.00
	San Marzano tomato sauce, buffalo mozzarella PDO from Campania, San Secondo spalla cotta ham (after baking) and courgette flowers		
	BAGOLINO	1 · 7	€ 19.00
	<i>Recollection of a mountain soup in the brescian mountains</i> Onion fondant, Bagòs cheese in two consistencies and bay leaf oil		
	GAMBERO ROSSO	1 · 2 · 7	€ 27.00
	Burrata pugliese cheese, red prawns* crudité, mango chutney and its carapace		

**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

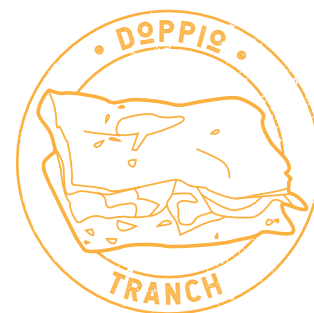
	MARGHERITA San Marzano tomato sauce, Agerola fior di latte mozzarella and basil oil	1 • 7	€ 12.00
	BUFALA DOP San Marzano tomato sauce, buffalo mozzarella DOP from Campania, confit plum tomatoes and basil flavored oil	1 • 7	€ 14.00
	SFUMATURE D'ORTO White miso eggplant cream, fior di latte mozzarella cheese, marinated pepper, baked zucchini, carrot mayonnaise with cumin and crispy leek	1 • 7	€ 18.00
	CANTABRICO San Marzano tomato, buffalo DOP from Campania, cantabrian anchovy, taggiasca olives and caper powder	1 • 4 • 7	€ 19.00
	LA CRUDO DI PARMA San Marzano tomato sauce, burrata pugliese cheese and 24 months aged Parma ham	1 • 7	€ 19.00
	LA CARBONARA Agerola fior di latte mozzarella, pecorino cheese, Giovanna Capitelli cooked bacon, pepper and egg cream	1 • 3 • 7	€ 18.00
	TONNO D'ORIENTE Agerola fior di latte mozzarella, soia marinated red tuna tataki*, sour onion and wasabi mayo	1 • 4 • 6 • 7	€ 21.00
	ASSOLUTO DI ZUCCHINE Creamed zucchini, smoked provola cheese, baked zucchini, vegan scapece zucchini mayonnaise and its flowers	1 • 7	€ 18.00
	DIABLO San Marzano tomato sauce, 'nduja from Spilinga, Agerola fior di latte mozzarella, calabrian spianata, straciatella pugliese cheese and fresh chilli pepper compote	1 • 7	€ 18.00
	PARMIGIANA <i>An iconic dish of italian tradition</i> Parmesan eggplant, seasoned tomato sauce, mozzarella fior di latte cheese, basil and mousse of Parmigiano cheese	1 • 7	€ 18.00

MATTIA'S
SUGGESTION

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, stir-fried chicory and local stracchino cheese

1 · 7 · 8 € 16.00

LA PORCHETTA

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

1 · 7 · 8 · 10 · 11 € 16.00



IL SALMONE

Burrata pugliese cheese, courgette cream, dry marinated salmon* and fresh rocket

1 · 4 · 7 · 8 · 11 € 16.00

MANZO ALL'OLIO

One of the oldest dishes of the brescian cuisine

Braised beef and its cooking juice, green sauce and sweet and sour giardiniera

1 · 7 € 18.00

MATTIA'S
SUGGESTION



VEGETARIANO

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

1 · 7 · 8 · 11 € 16.00

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

RIB-EYE MENU

for two people

Entrée

1/1.1 kg rib

Sides

€ 60

Excluding drinks and cover charge

IBERIAN MENU

for two people

Entrée

Iberian pluma and Patanegra ribs

Sides

€ 60

Excluding drinks and cover charge

ALLERGENS

TOMAHAWK (MINIMUM FOR 2 PEOPLE)

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

€ 8.00/hg

COSTATA LOMBATA DRY AGED (MINIMO PER 2 PERSONE)

€ 8.00/hg

IRISH BEEF TENDERLOIN

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

1 • 9 € 24.00

ENGLISH BEEF SIRLOIN

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

€ 22.00

PATANEGRA PLUMA

Approx. 200 g, noble cut of pork typical of the Iberian translation, distinguishable for its delicacy, tenderness and juiciness. Served with baked potatoes

1 • 3 • 7 € 29.00

CLASSICAL HAMBURGER

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

1 • 3 • 7 • 10 € 18.00

PULLED PORK

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

1 • 3 • 7 € 18.00



HAMBURGER CALABRO

Home-made bun sandwich, 180 g Italian Scottona beef, hot sauce, cheddar, caramelised onions, nduja from Spilinga, crispy Calabrian spianata, salad and tomatoes

1 • 3 • 7 • 10 € 18.00

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
Panna cotta with salted caramel and amaretti biscuits or with berries	3•7•8	€ 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

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 (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 - Cà Lojera	€ 6.00	€ 27.00
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	€ 6.00	€ 25.00
Gropello Sara - Due Pini	€ 6.00	€ 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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