

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



### **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




## 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 € 16.00  
Reduced San Marzano tomato sauce, buffalo mozzarella PDO from Campania, confit plum tomatoes and basil oil

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 **L'ACCIUGA** 1·4·7·8 € 22.00  
Courgette cream, burrata pugliese cheese, Cantabrian anchovy, rosemary crumbs, confit plum tomatoes, olive oil and oregano

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**LA CRUDO E BURRATA** 1·7 € 25.00  
Parma ham 24 months, burrata pugliese cheese and EVO oil from Garda Lake

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**CAPOCOLLO** 1·7 € 25.00  
Reduced San Marzano tomato sauce, burrata pugliese cheese, baked aubergine and capicollo Martina Franca

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**RICORDO** 1·7 € 22.00  
Burrata pugliese cheese, broad beans cream, stir-fried chicory, cheek lard and pecorino cheese 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

	<b>MARGHERITA 2.0</b>	1 · 7	€ 18.00
	Reduced San Marzano tomato sauce, burrata pugliese cheese, oregano and basil oil		
	<b>IL FIOCCO</b>	1 · 7	€ 25.00
	Sweet gorgonzola PDO LATINI, fior di latte mozzarella Giffoniello, Langhirano ham and drops of cooked figs		
	<b>LIGURE</b>	1 · 7 · 8	€ 20.00
	Fior di latte mozzarella Giffoniello, toasted pine nuts, Genovese pesto, Taggiasca olives, duchess potatoes, French beans and pecorino romano cheese		
	<b>CALABRIA AL NORD</b>	1 · 7	€ 20.00
	San Marzano tomato sauce, fior di latte mozzarella Giffoniello, confit plum tomatoes, nduja from Spilinga, fresh local ricotta, grated Tombea cheese and basil		
	<b>SAPORE VEGETARIANO</b>	1 · 7 · 10	€ 22.00
	Agerola smoked provola cheese, rock onion chutney, roasted friarelli pepper, cumin-flavoured carrot cream and steamed green beans		
	<b>SAN SECONDO</b>	1 · 7	€ 20.00
	San Marzano tomato sauce, buffalo mozzarella PDO from Campania, Spalla cotta ham San Secondo after baking		
	<b>SALMONE DRY</b>	1 · 4 · 7	€ 23.00
	Courgette cream, courgette scapece, dry marinated salmon* and dill yoghurt sauce		
	<b>GAMBERO ROSSO</b>	1 · 2 · 7 · 8	€ 32.00
	Burrata pugliese cheese, raw red prawns* from Sicily, pistachio crumbs and candied lemon		
	<b>MAIALINO ALLA MEDITERRANEA</b>	1 · 7	€ 24.00
	Fior di latte mozzarella Giffoniello, baby peppers marinated in fresh tomato sauce, Taggiasca olives, capers, basil, and pork belly cooked at low temperature		

\*Blast chiller treatment



## TONDA, NO ADDED YEASTS (AVAILABLE FROM FRIDAY TO MONDAY)

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>	1 · 7	€ 9.00
	San Marzano tomato sauce, chopped garlic and parsley, oregano and basil oil		
	<b>MARGHERITA</b>	1 · 7	€ 10.00
	San Marzano tomato sauce, fior di latte mozzarella Giffoniello, oregano and basil oil		
	<b>BUFALA PDO</b>	1 · 7	€ 12.00
	San Marzano tomato sauce, buffalo mozzarella PDO from Campania, confit plum tomatoes and basil-flavoured oil		
	<b>DALL'ORTO ESTIVO</b>	1 · 7	€ 15.00
	Yellow grape tomato fillets, fior di latte mozzarella Giffoniello, aubergines, baked courgettes, smoked stracciatella cheese and courgette flowers after baking		
	<b>L'ACCIUGA ITALIANA</b>	1 · 4 · 7	€ 15.00
	San Marzano tomato sauce, buffalo mozzarella PDO from Campania, Italian anchovy Selection 76, Taggiasca olives and caper dust		
	<b>LA CRUDO DI PARMA</b>	1 · 7	€ 16.00
	San Marzano tomato sauce, burrata pugliese cheese and Parma ham, 24 months		
	<b>LA CARBONARA</b>	1 · 3 · 7	€ 14.00
	Fior di latte mozzarella Giffoniello, pecorino cheese, Giovanna Capitelli cooked bacon, pepper and egg cream		
	<b>TONNO E TROPEA</b>	1 · 4 · 7 10 · 11	€ 18.00
	Fior di latte mozzarella Giffoniello, red tuna tataki* with sesame, sour onion, confit plum tomatoes and Maldon sea salt flakes		
	<b>COME UNA PARMIGIANA</b>	1 · 7	€ 15.00
	Aubergine cream, fior di latte mozzarella Giffoniello, baked aubergine, semi-dry chopped cherry tomatoes, parmesan and basil mousse		
	<b>DIABLO</b>	1 · 7	€ 15.00
	San Marzano tomato sauce, nduja from Spilinga, fior di latte mozzarella Giffoniello, Calabrian spianata, stracciatella pugliese cheese and fresh chilli pepper compote		

\*Blast chiller treatment

# ROCO'S PIZZA

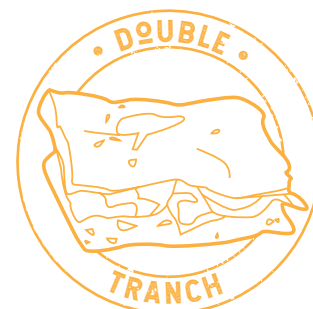


This is the pizza we have been identified with for over 25 years, baked in a pan in a wood-fired oven and served by the slice. Dough is made with soft wheat "00" flour and natural leavening is where the magic happens. The long maturation process gives it a soft but at the same time fragrant structure.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



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

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

# 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> Mortadella Bologna IGP (pepperoni) with pistachios and local stracchino cheese	1 • 7 • 8	€ 12.00
<b>LA PORCHETTA</b> Tuma prealpina (local cheese), home-made porchetta and caramelised onion	1 • 7 • 10	€ 13.00
 <b>IL SALMONE (SALMON)</b> Burrata pugliese cheese, courgette cream, dry marinated salmon*	1 • 4 • 7	€ 13.00
<b>JAMON IBERICO</b> Cooked Iberian ham and local cheese	1 • 7	€ 14.00
 <b>VERDURE (VEGETABLES)</b> Carrot cream, local cheese, courgette scapece, aubergine and green beans	1 • 7	€ 13.00

\*Blast chiller treatment

# STEAK - BURGER & CO

ALLERGENS

**TOMAHAWK** € 7.00/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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**IRISH BEEF TENDERLOIN** 1 • 9 € 23.00  
Approx. 200/250g beef, served with brown sauce and a side dish

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**ENGLISH BEEF SIRLOIN** € 21.00  
Approx. 200/250g beef, served with a side dish

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**PLUMA DI PATANEGRA IBERICO** € 21.00  
Noble cut of the typical Iberian pork, distinguished by its delicacy, tenderness and juiciness. Served with a side dish

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**CLASSICAL HAMBURGER** 1 • 3 • 7 • 11 € 14.00  
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 € 15.00  
Home-made bun sandwich, pulled pork served with BBQ sauce and traditional American coleslaw 10 • 11

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 **HAMBURGER CALABRO** 1 • 3 • 7 • 11 € 15.00  
Home-made bun sandwich, 180g Italian Scottona beef, hot sauce, cheddar, caramelised onions, nduja from Spilinga, crispy Calabrian spianata, salad and tomatoes

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 **VEGGIE BURGER** 1 • 3 • 7 • 11 € 13.00  
Home-made bun sandwich, homemade veggie burger, chickpea humus, salad and tomatoes


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**HAMBURGER PIEMONTESE** 1 • 3 • 7 • 11 € 15.00  
Home-made bun sandwich, 180g Italian Scottona beef, BBQ sauce, smoked scamorza cheese, crispy bacon, salad and tomatoes


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**GOUJON** 1 • 3 • 7 • 11 € 13.00  
Home-made bun sandwich, fried chicken fillets, ginger mayonnaise, lettuce and tomatoes

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 **INSALATA PORTOFINO** 2 • 7 € 14.00  
Corn salad and rocket, avocado, steamed prawns, seasoned tomatoes, burrata cheese and crispy bacon

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 **INSALATA QUINOA** 1 • 4 • 7 • 8 € 13.00  
Quinoa, rocket and seasoned julienne courgettes, smoked salmon, stracciatella pugliese cheese and toasted almonds

## DESSERTS

	ALLERGENS	
Home-made tiramisù	1 • 3 • 7	€ 7.00
Salted pistachio and chocolate mock affogato	3 • 7 • 8	€ 7.00
Chocolate cupcake with a warm heart accompanied by a quenelle of pistachio ice cream and fresh fruit	1 • 3 • 7 • 8	€ 7.00
Berry cheesecake	1 • 3 • 7	€ 7.00
Freshly whipped ice cream	3 • 7 • 8	€ 7.00
Freshly whipped sorbet		€ 5.00
Cielo D'Alcamo Vend. Tardiva - Tenuta Rapitalà '17 (glass)		€ 5.00

## SPARKLING & DESSERT WINES

Champagne: ask the staff (subject to availability)

Franciacorta Brut La Scala - Bellavista '13	€ 45.00
Franciacorta Brut - Contadi Castaldi	€ 32.00
Franciacorta Brut Satèn - Contadi Castaldi	€ 35.00
Metodo Classico Brut Rosè Mattia Vezzola - Costaripa	€ 35.00
Metodo Classico Brut Mattia Vezzola - Costaripa	€ 32.00
Metodo Classico Lugana Brut - Hirundo	€ 28.00
Prosecco Valdobbiadene Brut - Zardetto	€ 22.00
Moscato di Pantelleria Kabir - Donnafugata '17 375 ml	€ 22.00
Cielo D'Alcamo Vend. Tardiva - Tenuta Rapitalà '17 500 ml	€ 27.00
El Aziz Vend. Tardiva - Fina 500 ml	€ 27.00

# BEERS

## DRAUGHT BEER - RIEGEL

	0,30 L	0,50 L
Privat (extra-light) 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 L

Ayinger Keller (extra-light) 4.9°	€ 6.00
Ayinger Urweisse (Waizen) 5.8°	€ 6.00
Ayinger Dunkel (dark) 5.0°	€ 6.00
Riegele Privat (light) 5.2°	€ 6.00
Riegele Herren (pils) 4.7°	€ 6.00
Birra Felice Vivaldi 4.8°	€ 8.00
Labi la Bianca 4.5°	€ 10.00
Labi la Dorata 7.0°	€ 10.00
Labi la Glutenfree 5.0°	€ 10.00
Labi la Bionda 4.8°	€ 10.00
Labi la Rossa 6.5°	€ 10.00
Labi la Ambrata 6.0°	€ 10.00

## BOTTLED BEER 0.75 L

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 L

Riegele Speziator Hell (double malt) 8.5°	€ 4.00
Simco 3 (IPA) 5.0°	€ 6.00



# WINES

## RED WINES

Alto Adige Pinot Nero Riserva Mazon - Hofstätter	€ 48.00
Valle d'Aosta Syrah - Les Crêtes	€ 35.00
Riviera del Garda Classico Il Valtenesi - Az. Agr. Pasini San Giovanni	€ 21.00
Riviera del Garda Classico San Gioan i Carati - Az. Agr. Pasini San Giovanni	€ 28.00
Riviera del Garda Classico Gropello Sara - Az. Agr. Due Pini	€ 22.00
Garda Classico rosso superiore Madér - Selva Capuzzo	€ 29.00
Benaco Bresciano Rebo - Franzosi	€ 22.00
Benaco Bresciano Rebo - Franzosi (375 ml)	€ 13.00
Valpolicella Ripasso superiore San Rocco - Tedeschi	€ 28.00
Valpolicella Ripasso superiore Scriani	€ 28.00
Chianti Classico - Castello della Paneretta	€ 25.00
Maremma Toscana Lodai - Tenuta Fertuna	€ 27.00
Tenuta Perano Chianti Classico - Frescobaldi	€ 39.00
Nipozzano Vecchie Viti Chianti Rùfina Riserva - Frescobaldi	€ 39.00
Nipozzano Chianti Rùfina Riserva - Frescobaldi	€ 39.00
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
Terre Siciliane Merlot - Fina	€ 25.00

# WINES

## WHITE WINES

Alto Adige Gewürztraminer Joseph - Hofstätter	€ 28.00
Friuli Isonzo Sauvignon - Lis Neris	€ 29.00
Alpi Retiche Cà Brione - Nino Negri	€ 31.00
Lugana - Cà Lojera	€ 25.00
Lugana - Il Lugana - Franzosi	€ 22.00
Lugana - Riserva del Lupo - Ca' Lojera	€ 30.00
Lugana Selva - Selva Capuzza	€ 25.00
Garda Riesling Emanuela - Az. Agr. Due Pini	€ 24.00
Calabria IGT Critone - Librandi	€ 22.00
Terre Siciliane Kikè - Fina	€ 25.00
Antinori Vermentino - Bolgheri	€ 24.00

## 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
Calabria Ligrezza - Terre di Balbia	€ 25.00

# SOFT DRINKS

<b>CANNED DRINKS</b> 0.33 L	€ 3.00
Coca Cola, Coca Zero, Sprite, Fanta, Lemon Tea, Peach Tea	
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<b>BIO GALVANINA SOFT DRINKS</b> 0.355 L	€ 3.50
Lemonade, soda, chinotto	
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Mineral Water 0.75 L (Elegantia Tavina)	€ 2.50
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Espresso	€ 1.50
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Laced coffee	€ 2.00
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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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