

# Rocco's Menu

## ENTREES

<b>Loaf of Garlic Bread</b> (with accompanying toppings)	<b>12.5o</b>
<b>Today's Soup</b> Homemade with freshest of ingredients served with a bread bun	<b>11.5o</b>
<b>Smoked salmon</b> Served with a delicate horseradish and cream sauce	<b>20.5o</b>
<b>Deep Fried Camembert Cheese</b> served with Cranberry Sauce	<b>17.5o</b>
<b>Gamberoni all' aglio e olio</b> Juicy prawns cooked in little olive oil and garlic with a hint of chilli	<b>24.oo</b>

## PASTA ( Please note: our pasta mains are **legendary large!!** ) **entrée 21.50 / main size 24.50**

<b>Tagliatelle Fantasia</b> Home-made noodles with a ham, cream, and mushroom sauce
<b>Spaghetti alla Bolognese</b> Mamma's delicious tomato and lean beef meat Sauce
<b>Penne al Pesto</b> Pasta with a traditional sauce of basil, finely ground Pine-nuts, extra-virgin olive oil, cherry tomatoes and Parmesan.

# **Spaghetti alla Marinara** **entrée 26.oo / main 32.oo**

# **Pasta of the day** **entrée 22.5o / main 25.5o**

Salad or fresh Vegetables with pasta mains or entrees extra **7.5o**

## MAINS

<b>Crumbed Fish Fillets</b>	<b>entrée 20.oo / main 30.oo</b>
<b>Marlborough Fisherman's Basket</b> The traditional mix of crumbed mussels, fillet of fish, prawn cutlets, squid rings.	<b>32.oo</b>
<b>Scaloppine con Funghi</b> Fillet escalopes (thin slices of eye fillet) cooked to perfection and smothered with Brandy, mushroom and cream sauce	<b>37.oo</b>
<b>Ribeye Steak</b> 300g Aged Beef ribeye served plain or pepper sauce or with garlic	<b>33.oo</b>
<b>Filletto con Gamberoni</b> Aged Angus fillet steak topped with juicy prawns cooked with a little olive oil and garlic with a hint of chilli... <b>Our Signature Dish!!</b>	<b>42.5o</b>
<b>Eye Fillet Steak</b> 250g Prime Aged beef fillet served either plain <u>or</u> with garlic	<b>34.5o</b>
<b>Fillet Mignon</b> Prime Aged beef eye fillet wrapped in bacon, grilled and topped with mushrooms poached in Chardonnay. Magnifico!	<b>38.oo</b>
<b>Pollo alla Mafia</b> Tender boneless chicken thigh fillets, gently pan fried then topped with Portabello mushrooms, mozzarella cheese and browned under the grill	<b>34.5o</b>
<b>Chicken Kiev alla Rocco</b> Chicken breast, ham, garlic butter and cheese, wrapped in veal schnitzel, crumbed and panfried, served with plum or apricot sauce.	<b>32.5o</b>

All mains are Served with Fresh Seasonal Vegetables or Salad with potato on the side  
Salad or fresh Vegetables with entrees extra **7.5o** # Basket of fries **8.5o**

**Buon Appetito from Fabio, Carlo & staff**