



ROCCO'S

ITALIAN RESTAURANT

NIBBLES

Rosemary & Sea Salt Focaccia £5.95
Olives, Halen Môn butter, olive oil & balsamic vinegar

STARTERS

Minestrone Soup £7.95
Parmesan, wedge of crusty bread

Arancini ai Funghi £7.95
Wild mushroom arancini, truffle & garlic aioli

Antipasto £14.50
Platter of Italian cured meats and cheeses

Frittura di Calamari £8.95
Salt & pepper calamari, spicy aioli

Bruschetta £7.95
Toasted garlic bread, olive oil, tomatoes, basil & sea salt

Prosciutto e Melone £8.95
Prosciutto with cantaloupe melon

Insalata Caprese £7.95
Buffalo mozzarella, tomato, basil & balsamic dressing

MAIN COURSES

FROM THE LAND

Chicken Piccata £17.95
Golden pan-fried chicken fillets finished in a tangy lemon and caper sauce, served with roasted parmesan potatoes

Medaglioni di Maiale £18.95
Pork medallions with a rich Chianti reduction and fondant potato

8oz Rump Steak Florentine Style £27.95
Cooked to your liking, served with triple-cooked chips and garlic-infused Portobello mushrooms

FROM THE SEA

Seabass al Cartoccio £21.50
Whole roasted seabass baked in parchment with rosemary, lemon and potatoes, finished with salsa verde

Tuscan Salmon £19.95
Pan-fried salmon fillet in a sundried tomato, spinach and cream sauce, served on mashed potato

VEGETARIAN

Risotto con Piselli al Vino Bianco £14.95
White wine and pea risotto finished with shaved parmesan

Melanzane Parmigiana £14.95
Layers of aubergine in a rich tomato sauce glazed with cheese

STONE-BAKED PIZZAS

Margherita £14.95
Tomato sauce, mozzarella, basil and olive oil

Funghi £15.50
Portobello mushrooms, spinach and blue cheese

Prosciutto £16.95
Prosciutto ham, mozzarella, tomato sauce and rocket

Diavola £17.50
Mozzarella, tomato sauce and spicy salami

PASTA

Nonna's Lasagne alla Bolognese £15.95
Traditional beef ragù layered with pasta and cheese sauce, baked until golden and served with a green salad

Spaghetti alla Carbonara £15.95
Creamy sauce with pancetta, mushrooms and parmesan
Add chicken breast £3.50

Pork Polpette £17.95
Italian meatballs in rich tomato sauce, served with spaghetti and parmesan

Ravioli di Brasato £19.95
Braised beef ravioli in a rich tomato and mascarpone sauce

Spaghetti allo Scoglio £18.95
Spaghetti with mussels, prawns, squid and fresh tomatoes

Gnocchi Burro e Salvia £14.95
Gnocchi with sage brown butter and spinach

SIDE DISHES

Homemade Onion Rings £3.95
Creamy Garlic Button Mushrooms £3.95
Garlic Flatbread £6.50
Cheesy Garlic Flatbread £7.50
Tossed Salad £3.95
Medley of Greens £3.95
Chipped Potatoes £3.95
Sweet Potato Fries £4.95
Macaroni Cheese £6.95

DESSERTS

Tiramisu £8.95
Coffee-soaked sponge fingers, mascarpone & cocoa

Panna Cotta £6.95
Served with berry compote

Affogato £4.95
Vanilla gelato with an espresso shot

Meringata al Sicilian Limone £7.95
Sicilian lemon meringue

Crostata alla Ciliegie e Liquore d'Amaretto £7.95
Cherry, Amaretto and almond tart served with mascarpone

Coppa di Gelato £7.95
Gelato sundae with cream, fruit and syrup

Local & Continental Cheese Board £15.95
Pecorino al Tartufo, Brie, Stilton, Welsh Cheddar and speciality Snowdonia cheeses, served with grapes, walnuts, savoury biscuits and Welsh pear & date chutney

COFFEE & HOT DRINKS

Espresso £3.25
Cappuccino £3.75
Latte £3.75
Flat White £3.75
Americano £3.50
Liqueur Coffee £8.25
Pot of Tea £3.50
Fruit or Herbal Tea £3.50
Hot Chocolate £3.75
Luxury Hot Chocolate £3.95
Flavoured Syrup Shot £0.60



Food Allergies & Intolerances

Please speak to a member of our team if you have any allergies, intolerances or dietary requirements.

Our menu is prepared using locally sourced ingredients wherever possible. Some dishes may be adapted subject to ingredient availability.



Restaurant Notice

Guests wishing to dine from the bar menu within the restaurant are subject to a £7.50 cover charge per person.