

ROCCO ET SA MÈRE

la cucina che dice "je t'aime"



At Rocco et sa mère, we are foodies and winemakers - Domaine de la Grande Sieste in Aniane, 15 hectares of a magnificent terroir. Sharing, conviviality and pleasure is what makes us so passionate about what we do and we invite you to join the experience. Our chef imports great products from Italy and for the rest, he selects local products that are as organic as possible, sourced and in season. Welcome!

ANTIPASTI

FOCACCIA 	€5
Baked pizza dough with extra virgin olive oil, oregano, rosemary	
ROCKET SALAD 	€5
Pine nuts, parmesan and aged balsamic	
FRITTO CARCIOFO 	€9
Twice-fried small artichokes served with lemon ricotta	
CALAMARO WITH PAPRIKA	€11
Fried small squid with paprika	
CALAMARO N'DUJA 	€13
Seared squid, N'duja (Calabrian hot sausage) and parsley oil!	
CREMA DI CARCIOFI SERVED WITH FOCACCIA	€13
Artichoke and mascarpone cream, peppered pecorino, with pizza pastry cooked in extra virgin olive oil, oregano and rosemary.	
CARPACCIO DI TONNO AFFUMICATO	€13
Lightly smoked tuna, olive oil and sun-dried tomatoes	
BLACK ANGUS BEEF CARPACCIO	€13.50
Aged balsamic, rocket and parmesan shavings	
FOCACCIA AL VITELLO TONNATO - to share	€14
Focaccia, thin slices of roast veal and salsa tonnato, pickles, rocket, capers, truffle oil and parmesan	

AFFETTATI

A selection of deli meat directly imported from Italy.

SPECK DELL' ALTO ADIGE	€7
Lightly smoked, cured between 20 and 24 months	
SALAME PICCANTE CALABRESE	€7
Dried pork and beef seasoned with sweet paprika and chilli	
COPPA DI PARMA DOP 24 MESI, Melts in the mouth...	€8
BRESAOLA PUNTO D'ANCA IGP	€8
The famous dried beef from Northern Italy, lightly salted and seasoned with a drizzle of olive oil and lemon zest	
SAN DANIELE AOP FRIULI E VENETIE	€8
A prestigious and very high quality cured ham. It comes exclusively from the region of Friuli Venezia Giulia, on the hills of San Daniele	

CHEESES

- SMOKED STRACCIATELLA**  €9
Just the creamy centre of the smoked burrata with a spoon. 125 gr
- BURRATA PUGLIESE**  €10
Creamy burrata 125gr, fresh basil and pine nuts.
- BURRATA TARTUFO**     €13
The famous burrata with truffle shavings
- STRACCIATELLA AL TARTUFO**  €18
All the creaminess of the Burrata with a spoon... 250 gr to share. A real treat!
- BUFFALA BRAID (250 gr) to share**  €17
Huge buffalo braid, drizzle of olive oil, fresh basil and basta!

EXTRA CHARGE FOR HEIRLOOM TOMATOES, BEEF HEART +1€

PIZZA NAPOLETANA

- MARGHERITA**  €14
Neapolitan tomatoes, mozzarella fior di latte, fresh basil, oregano, parmesan
- NAPOLETANA** €15
Neapolitan tomatoes, garlic, capers, anchovies, Sicilian oregano
- MARGHERITA SBAGLIATA**  €16.50
Neapolitan tomatoes. After baking: Heirloom tomatoes, mozzarella di buffalo, basil, olives, olive oil
- THE ORTOLANO**  €17
Rocket pesto, aubergine, artichoke, grilled courgette and button mushrooms. After baking: olives, mixed baby greens, olive oil, stracciatella. Red base possible
- QUATTRO FORMAGGI**  €19
Red base, tomme, fontina, smoked scamorza, pecorino romano, gorgonzola, fior di latte
- THE REGGINA** €17
Neapolitan tomatoes, mozzarella fior di latte, mushrooms. After baking: Italian cooked ham with herbs and parsley
- BENVENUTO PRIMAVERA** €17
Artichoke cream, provola di buffalo affumicata, pancetta, carciofi, poached egg, balsamic cream, taralli with herbs
- NDUJA DI SPILINGA**   €17.50
Neapolitan tomatoes, Nduja (Calabrian hot sausage), caramelized onions, capers, stracciatella, Sicilian oregano, fresh basil, asparagus cream.
- PARMAMAMMA**    €18.50
Neapolitan tomatoes, 24-month Parma ham, mixed baby greens, burrata, parmesan shavings, balsamic cream
- TARTUFFO, The one and only...** €22
Ricotta with truffle cream, button mushroom carpaccio. After baking: truffle ham, mixed baby greens, burrata with truffle, truffle oil
- REGGINA GRANDE** €25
Tartufo cream, sautéed chanterelles, tarragon, spring onions, truffle ham, truffle burrata, truffle shavings

SUPPLEMENTS:

BURRATA	€7.50
TRUFFLE SHAVINGS 10G	€5
PARMA HAM	€4.50
COOKED HAM WITH HERBS	€4
POACHED EGG	€1

PASTA FRESCA



Our pasta is fresh & homemade!

ORECCHIETTE WITH SPINACH AND THREE TOMATOES San Marzano tomatoes, cherry tomatoes, sun-dried tomatoes, burrata cream, oregano, spinach	€16.50
RIGATONI MARE E MONTI Wild king prawns, grilled courgettes, basil and hazelnut pesto	€18.50
SPAGHETTI ALLE VONGOLE Tellini clams, garlic, parsley	€22
LINGUINE CARBONARA Guanciale, egg yolk, pecorino, pepper & lots of love!	€20
MAFALDINE AL TARTUFO, the one and only 🌿 🍷 🍷 🍷 Cream of truffled button mushrooms, truffle	€22

RISOTTO

RISOTTO GIROLLES Carnaroli rice, chanterelles, taggiasche olives, tarragon, parmesan shavings, veal gravy	€23
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MONDAY SPECIAL 🍷 🍷

LINGUINE IN A PARMESAN WHEEL In the wheel of a parmesan cheese, flambéed with grappa (only on Mondays)	€38 / 2 pers. €54 / 3 pers. €72 / 4 pers.
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PIATTO DELLA NONNA

AUBERGINES ALLA PARMIGIANA 🌿 Grilled aubergine, parmesan, basil, mozzarella fior di latte, tomato sauce, rocket	€16.50
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CARNE

Italian style knife-cut BEEF TARTARE Dried tomatoes, capers, caramelized onions, mozzarella di buffala, beef heart tomatoes	€19
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POACHED EGG SUPPLEMENT + €1

INSALATA DI PASTO



INSALATA TONO

€17

Smoked tuna carpaccio, heirloom tomatoes, grilled courgette, spring onions, black venere rice*, white balsamic vinegar, olive oil, taralli

Venere rice*: a variety of black rice of Chinese origin which is produced in northern Italy. The taste of the rice is reminiscent of hazelnut.

CAPRESE BUFFALA BRAID

€18,50

Heirloom tomatoes, mozzarella di buffala 250 gr, spring onions, grilled courgettes, mint and basil, hazelnuts, black venere rice, olive oil

BURRATA PESTO E PROSCIUTTO

€18

Huge burrata 250 gr, rocket pesto, olives, parma ham, olive oil, pecan, rocket, taralli with herbs

KIDS' MENU €9.50

Up to 12 years

PIZZA MARGHERITA WITH HAM
or FUSILLI WITH TOMATO SAUCE AND COOKED HAM

SQUASH
ICE CREAM

DOLCI



OUR FAMOUS HOMEMADE TIRAMISU 	€9
Secret recipe	
PIZZA NOCCIOLATA	€9
Organic hazelnut paste, almonds, summer fruits, pistachio	
CANNOLI SICILIANI	€9
Crisps filled with sweet ricotta (pistachio, chocolate, candied orange)	
LEMON & PASSION FRUIT CREAM	€9
Lemon and passion fruit cream with mango coulis	
CAFE DOLCE	€10
Pana cotta pistachio, summer fruit coulis and chocolate fondant	
AFFOGATO AL CAFFE <i>affogato al caffè</i>	€8.5
3 scoops of homemade ice cream, made with love, served with a coffee - a real treat!	
HOMEMADE VANILLA ICE CREAM	€4
OTHER FLAVOURS, homemade ice cream	€4
Chocolate, Sicilian pistachio, strawberry, lemon sorbet	