



Osteria San Rocco
RISTORANTE

MENÙ

English

STARTER

Mixed of three starters

mix of three starters chosen by chef -
1,2,4,5,7,8

17,00

Octopus Tentacles

Double-cooked octopus tentacles on potato and pimenton cream - 4,7

11,00

Shrimp Salad on Crispy Testarolo

Steamed prawn salad with organic lettuce, strawberries, snow peas and Brussels sprouts on crispy testarolo -1,2,4

9,00

Scallops, peas and ham

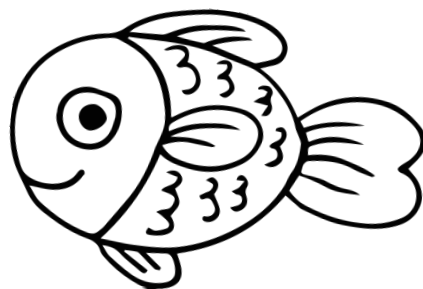
Seared scallops on fresh pea and ham cream - 4

11,00

Ligurian anchovies

Anchovies from our sea marinated in lemon seasoned with EVO oil, garlic and chilli pepper - 4

7,00



Our raw ones

Marinated croaker

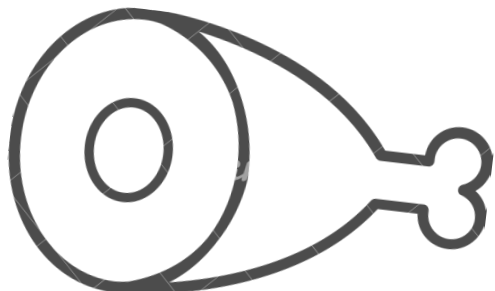
croaker marinated with lime and accompanied by herb oil -
2,4,8,14

10,00

Raw dish

Mixed raw fish platter depending on the catch - 2,4,14

35,00



Cured meat and cheese plate

Parma ham DOP, salami and coppa from original Alpine brown cow from the Ferdy Wild farm, caciotta from Garfagnana and Tuscan Pecorino - 1,7

15,00

Tartare on brioche bread

Knife-chopped beef tartare served on brioche bread, seasoned with mustard and marinated egg accompanied by garlic sauce - 1,3,5,7,8,9,11

15,00

Parmesan and truffle croquette

Breaded croquette filled with parmesan and truffle served on fried egg cream - 1,3,5,7,8,11

12,00

*Some products could be frozen depending on seasonality

FIRST DISHES

Sea bass ravioli with shrimp sauce

Ravioli stuffed with sea bass seasoned with shrimp sauce - 1,2,3,4,7,8,9,12,14

12,50

Risotto with cicadas and bottarga

Carnaroli rice with cicadas, cherry tomatoes and sea bottarga - 2,4

14,00

Spaghettoni with sea urchins and coconut

Spaghettoni alla gricia seasoned with sea urchins and coconut milk - 1,4,14

15,00

Cold pasta with raw shrimp

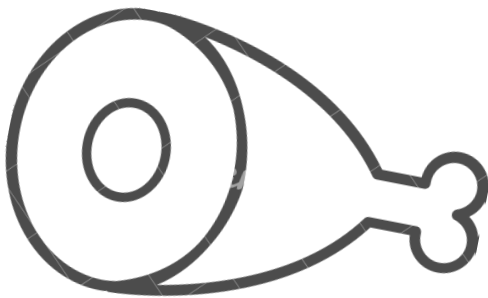
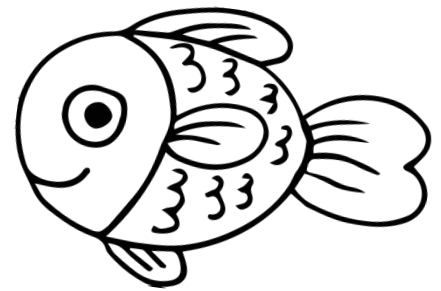
Cold pasta served with courgette pesto, peaches and raw prawns - 1,2,4,14

13,00

Spaghetti with mussels, cherry tomatoes and pine nuts

Spaghetti with mussels, cherry tomatoes and pine nuts - 1,4,14

13,00



Fusilloni with beef tartare

Fusilloni topped with beef tartare, burrata and fresh basil - 1,3,7,8,9

13,00

Risotto with beetroot, burrata and pistachios

Carnaroli rice seasoned with beetroot, burrata and pistachios - 7,8 (vegetarian plate)

12,00

Trofie with pesto

1, 3, 5, 7 (vegetarian plate)

10,00

Meat ravioli in ragù sauce

1, 3, 5, 7, 8, 9

11,00

*Some products could be frozen depending on seasonality

SECOND DISHES

Mixed grill

Mixed grilled depending on seasonability - 2, 4, 5, 8, 14

18,50

Tuna grilled

grilled tuna served with guacamole, burrata foam and baby carrots - 1,2,4,5,8,14

14,00

Cod in pistachio crust

Double-cooked cod in pistachio crust, served with smoked potato foam and lemon - 3,4,5,7,8

14,00

Prawns and shrimps grilled

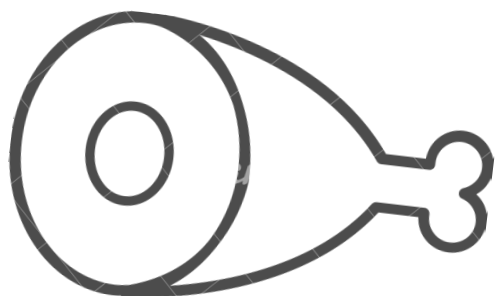
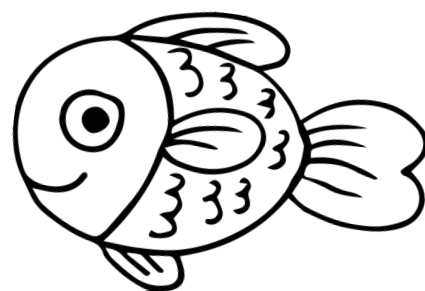
2, 4, 5, 8, 14

15,00

Stuffed mussels

Stuffed mussels according to the La Spezia tradition - 1,2,4,5,8,14

13,00



Fillet with truffle

Beef fillet with black truffle, served with crispy carrots and cauliflower - 1,7,8,10

20,00

Iberian plume

Grilled Iberian Pluma with Chimichurri, served with Baked Carrots - 3,7,8

18,00

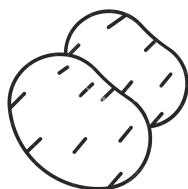
Tomahawk

Grilled Italian Beef Tomahawk Steak - 3,7,8

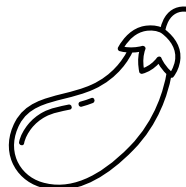
4,50/hg

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SIDE DISHES



4,00
Baked Potato
Mixed Salad



DRINKS

Still water 75cl	2,00
Sparkling water 75cl	2,00
Coca Cola	3,00
Fanta	3,00
Lemon tea	2,50
Peach tea	2,50
Beer 50cl	5,00
House wine 0,25cl	4,00
House wine 0,50cl	6,00
House wine 0,75cl	8,00
Limonate "Lurisia"	4,00



BITTERS

3,00
Amaro Montenegro
Amaro del Capo
Limoncino
Averna
Jack Daniel's
Whisky Sambuca
Limoncino
Grappe
Johnnie Walker
Branca menta

DESSERTS

Dessert of the day 6,00

Tiramisù 5,00

Homemade tiramisù as traditional recipe

Chocolate souffle 5,00

Dark chocolate cake with a soft heart inside

Casket with apple and almonds 5,50

casket with apple and almonds inside served with a scoop of ice cream

Sorbet 4,00

Ask to our staff to know with spoonful sorbet we have



SWEET WINES



Sciacchetrà
Cantina Capellini



- 75,00

Passito Villa di Negro 5,00 24,00

Passito di Pantelleria 4,00 17,00

Passito Cantina Lunae 6,00 30,00

Moscato d'Asti- La Morandina - 18,00