

• DOLCI • desserts

- Tiramisu** 🥛🌿🥚 5.5
Mascarpone, savoiardi biscuits, Italian meringue, espresso coffee, cocoa powder
- Crème Bruleé** 🥛🌿🥚 6.0
Fresh vanilla beans, french custard, caramelized brown sugar, berries
- Torta di Formaggio** 🥛🌿🥚 6.0
Mascarponi, strawberry compote, fresh strawberry, lemon curd
- Torta al Cioccolato** 🥛🌿🥚🍫 6.0
Rich chocolate moist cake, milk chocolate grenache
- Mango Incanto** 🥛🌿 5.5
Fresh ripe mango, crema, graham cracker
- Sorrento** 🥛🌿🥚 6.0
Lemon mousse, lemon mirror glaze, lemon curd, white chocolate shell, berries



Please inform your Ambassador about any allergies or intolerances.
Please note that we don't offer Vegan dietary options.

🥛 Dairy 🌿 Gluten 🍫 Contains nuts 🦀 Crustaceans / seafood 🥚 Egg

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• About La Rocca •

Inspired by the iconic Italian fortress of the 16th century, La Rocca brings forth a modern interpretation of Italy's rich culinary heritage.

Our story is one of passion for Italy's culture, lifestyle, and cuisine, where a family's love for authentic Italian flavors led to the creation of a quaint neighborhood eatery. Just like the enduring fortress it's named after, La Rocca stands as a testament to tradition, offering simple yet timeless recipes crafted from the highest quality ingredients. It's sights, sounds, and aromas of Italy, call for a celebration of life's simple pleasures.

"We want to invite our guests to savor the essence of "La Bella Vita" - the beautiful life"

La Rocca Family

*la bella vita
the beautiful life*



La Rocca Ristorante & Pizzeria

• ANTIPASTI •
starters

Suppli al Funghi   	5.0	Bruschetta Caprese   	6.5
<i>Suppli filled with mushrooms and mozzarella, pesto drops, balsamic glaze, served with home-made pomodoro sauce</i>		<i>Burrata cheese, datterini tomatoes, basil, pesto, balsamic caviar, basil oil</i>	
Gamberi Croccanti   	6.0	Nero al Tartufo   	6.5
<i>Seared king prawns, fried shrimp rolls, aioli sauce, served with sweet chili sauce</i>		<i>Truffle-infused black risotto, truffle cheese, parmesan, mozzarella, served with bittersweet chocolate sauce and truffle cacio e pepe</i>	

• ZUPPE •
soups

Zuppa Di Funghi  	5.0	Zuppa Cremosa al Pomodoro  	4.5
<i>Cream of wild shimegi and button mushrooms, focaccia crouton</i>		<i>Cream of tomato, rosemary, basil</i>	

• INSALATE •
salads

Insalata La Rocca  	7.0
<i>Mixed leaves, green apples, pomegranate, dates, walnuts, parmigiano shavings, La Rocca dressing</i>	
Insalata di Frutti di Bosco 	7.0
<i>Rocket leaves, strawberries, blueberries, blackberries, parmigiano shavings, strawberry vinaigrette dressing</i>	
	
Insalata di Quinoa alle Bacche  	8.0
<i>Rocket leaves, mint, berries, beetroot crisps, pomegranate, quinoa, parmigiano shaving, lemon & mint dressing</i>	
Insalata di Cesare  	6.0
<i>Romaine lettuce, ice burg, grilled diced chicken breast, parmigiano shavings, focaccia croutons, sun-dried tomatoes, homemade caesar dressing</i>	

• PIZZE •
Pizzas

Neapolitana   	7.5
<i>Fresh mozzarella, marinara base, pesto drops, basil leaves</i>	
Margherita  	6.5
<i>Mozzarella, marinara base, datterini tomatoes, basil leaves</i>	
Funghi E Tartufo  	8.0
<i>Mushrooms, il burro e tartufo bianco, mozzarella, truffle paste</i>	
Pepperoni  	8.0
<i>Pepperoni, mozzarella, marinara base</i>	
ADD : honey and chili flakes	
Vegetariana  	7.0
<i>Grilled vegetables, mozzarella, marinara base, ranch sauce</i>	
Rucola   	7.5
<i>Buffalo mozzarella, marinara base, rocket leaves, oak leaves, parmesan</i>	

Our dough is stretched by hand
and is slowly proved for 36 hours

• PASTE •
pastas

Gnocchi Al Pesto    	8.5	Alla Mamma Rosa  	7.5
<i>Homemade potato gnocchi pasta, basil pesto, parmigiano, pine nuts, basil leaves</i>		<i>Rigatoni pasta, parmigiano, pomodoro & il borro sauce, basil</i>	
Beetroot Capelletti   	8.0	Penne Toscana  	8.0
<i>Oven-baked beetroot with ricotta cheese filling, served with gorgonzola and herb-infused sauce</i>		<i>Burnt butter garlic sauté, creamy parmigiano, oven-dried tomatoes, basil oil, chili flakes, baby spinach</i>	
Gamberoni Al Limone   	8.5	Tortelloni di Mirtilli     	8.0
<i>Capellini pasta, prawns, lemon zest, orange zest, parmigiano, creamy lemon sauce</i>		<i>Blueberry sauté, mascarpone, nutmeg, balsamic spiced orange non-alcoholic gin, blueberry garlic sauce</i>	
Tuscan Lamb Ravioli   	8.5	Lasagna    	8.5
<i>Homemade black & white striped ravioli, stuffed with braised lamb shank, served with braised ju, balsamic caviar, balsamic orange non-alcoholic gin</i>		<i>Homemade pasta sheets, bolognese al ragu, parmigiano reggiano, mozzarella</i>	
		Tortelloni di Melanzane    	8.0
		<i>Tortelloni home-made pasta, stuffed with egg plant & parmigiana, casio peppe, chili flakes, honey, basil</i>	

Please note that all of our homemade pastas
contain eggs and gluten and many pasta dishes contain dairy.

• RISOTTI •
risottos

Risotto Funghi E Tartufo  	9.0
<i>Creamy mushroom risotto, sautéed mushrooms, white truffle oil</i>	
Risotto al Tartufo con Parmigiano  	8.0
<i>Creamy risotto, parmigiano, truffle paste, white truffle oil</i>	
Risotto ai Gamberi col Pomodoro   	9.0
<i>Pan-seared prawns, creamy pomodoro risotto, parmigiano</i>	

• CONTORNI •
side dishes

Patate Fritte	3.0
<i>Served with aioli sauce</i>  	
Patate Fritte al Tartufo  	4.5
<i>Served with tartufo parmigiano sauce</i>	
Grilled Asparagus   	4.5
<i>asparagus, brussel sprouts, pine nuts, garlic mustard sauce</i>	
Roasted Baby Potatoes  	4.0
<i>Oven-roasted baby potatoes, herb garlic sauce</i>	

• CARNE, POLLAME,
E PESCE •
meats, poultry and fish

Ossobuco  	15.0
<i>Slow cooked veal cross-cut, saffron risott, balsamic veal Jus, orange zist</i>	
Bistecca di Onice Angus  	18.0
<i>300g flame-grilled striplion onyx angus, baked potatoes, pepper mushroom sauce</i>	
Orange Grilled Chicken  	8.0
<i>Orange-glazed grilled chicken breast, mashed potato, butter-braised asparagus, & carrots, orange sauce</i>	
Puttanesca Hammour   	13.0
<i>Oven-baked & broiled hammour filet (300gm), puttanesca sauce, roasted baby potatoes, dill, served with saffron risotto</i>	
Salmone Scottato in Padella   	10.0
<i>Pan-seared salmon fillet, fondant potatoes, butter braised green peas, creamy tuscan spinach sauce</i>	

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