

TO SHARE - STARTERS

Basket of Bread	3.00	AMB	6.75
Olives, Sundried tomatoes, olive oil and balsamic vinegar		Thinly sliced Avocado, Mozzarella cheese and crispy Bacon	
Pane al Rosmarino (V)	4.00	Polpette al Pomodoro	4.75
Olive oil, garlic and rosemary		Homemade meat balls, with a garlic tomato sauce	
Pane al Pomodoro (V)	4.50	Smoked Salmon	7.95
Garlic bread with tomato		Served with capers and mayonnaise	
Pane al Formaggio (V)	4.75	Gamberetti con Tempura	5.50
Garlic Bread with cheese		King prawns lightly battered and served with hot chilli dip	
Dough balls	3.00	Brie wedges (V)	5.75
With garlic and tangy tomato dip		Deep fried Brie wedges, with cranberries sauce	
Bruschette al Pomodoro	3.75	Funghi all'aglio (V)	5.50
With olive oil, onions, basil and fresh tomatoes		Baked garlic mushrooms with a creamy sauce	
Bruschetta Mista	4.75	Asparagi con Caprino	7.50
(mixed peppers-tapenade-goat ches)		Fresh asparagus topped with goats cheese and baked	
Zuppa del Giorno	4.50	Gamberoni Olio e Limone	8.95
Soup of the day		King prawns grilled with Olive oil, white wine and garlic	
Parma Ham and Melon	7.50	Pate della Casa	5.95
Prawn Salad	6.75	Homemade chicken liver pate with onion marmalade & toast	
With Marie Rose sauce		Costolette di Maiale	7.95
		Roasted spare ribs with a delicious sweet and sour sauce	

PASTA

Spaghetti Napoli (V)	8.50
Tomato and basil	
Spaghetti Bolognese	8.75
Beef ragu sauce	
Lasagna al Forno	9.50
Made the traditional Italian way	
Spaghetti Carbonara	8.95
With crispy bacon, egg yolk, parmesan and a little cream	
Cannelloni alla Romana	9.50
Thin pancakes filled with oven roasted mince beef and spinach, topped with cheese and tomato sauce and baked	
Penne con Caprino (V)	9.25
Penne with sun dried tomatoes, asparagus, basil, goat cheese and a little cream	
Tagliatelle Salmone	8.75
Thin flat pasta with smoked salmon, basil, tomato and a touch of cream	
Spaghetti con Polpette	8.75
Spaghetti with meat balls, tomato and chillies	
Penne con Pollo	9.50
Penne with strips of grilled chicken, mushrooms, cream and a dash of tomato	
Tagliatelle Livornese	9.50
Thin flat pasta with King prawns, chilli, tomatoes and garlic	
Tagliatelle all'Anatra	9.50
Pasta ribbons with crispy duck, chilli tomato and cream	
Spaghetti Pescatora	9.95
With garlic, chilli, mixed sea food and tomato	
Ravioli Ripieni (V)	10.50
Large Ravioli filled with ricotta cheese and spinach. Served with Dolcelatte and pea sauce	
Risotto con Pollo	9.50
Risotto with chicken, fresh mushrooms, garlic and tomato	
Any pasta as a starter	7.00
Gluten free pasta also available Please ask your waiter when you order	

PIZZE

Pizza Margherita (V)	7.95
Tomato sauce, basil and mozzarella cheese	
Pizza Funghi (V)	8.75
Fresh mushrooms, garlic, tomato and mozzarella cheese	
Pizza Parma	8.50
Tomato, mozzarella, Parma Ham, Parmesan shavings and rocket salad	
Pizza Pulled Pork	8.95
With pulled pork, pineapple, chilli and BBQ sauce	
Pizza Quattro Stagioni (V)	8.75
Courgettes, peppers, mushrooms, asparagus and pesto drizzle	
Pizza Pescatora	9.50
With a selection of fresh sea food, chilli and tomato	
Pizza Calabrese	8.95
Spicy salami, red onions and chilli	
Pizza Tonno	8.95
With tuna, red onions, mozzarella and tomato	
Pizza Polpette	9.50
Only if you like it very hot.	
Spicy meat balls and Nduja sausage, garlic, tomato and mozzarella cheese	
Calzone	8.95
Folded pizza with spicy salami, ham, mushroom, peppers & tomato sauce	
Extra toppings	1.00
Ham, salami, mushrooms, peppers, pineapple, corn, onions	

Gluten free pizzas are available

MAIN COURSES

Bistecche	
Fillet Steak 8oz	22.50
Rib Eye Steak 10oz	17.50
T-bone 16oz	19.95
Sauces	2.00
Pepe Nero - Peppercorns, brandy and cream	
Dolcelatte - Creamy Italian blue cheese	
Diane - Fresh mushrooms, onions, French mustard, cream & brandy	
Pollo Parmigiana	14.25
Breast of chicken, topped with Parma ham, mozzarella cheese and tomato	
Pollo alla Crema	14.50
Chicken breast with fresh mushrooms, crispy bacon, white wine and cream	
Pollo Calabrese	14.75
Chicken breast pan fried with Cannellini beans, Italian sausages, garlic and tomato	
Lamb Cutlets	14.95
Grilled with shallots, cherry tomatoes, black olives and garlic	
Anatra Arrosta	15.95
Crispy roasted half of duck with chillies, oranges and honey	
Vitello alla Zingara	14.25
Escalopes of veal, sautéed with fresh mixed peppers, garlic, a little cream and white wine	
Vitello alla Milanese	14.50
Veal escallop coated in bread crumbs and pan fried Served with Spaghetti Napoli	
Salmone all'Aragosta	14.75
Scallop of fresh salmon with Prawns, Garlic and Lobster bisque sauce	
Sogliola San Rocco	13.95
Fillets of sole lightly poached with white grapes, asparagus and a light cheese sauce	
Sea Bass Fillets	15.75
Grilled with lemon, mixed peppers, basil and white wine	

For our fresh fish specials please see the blackboard

SIDE ORDERS

Zucchini (V) Courgette fritters	4.00
Spinaci (V) Creamed spinach	4.00
Insalata Verde (V) Green salad with shavings of Parmesan	4.00
Patate Fritte Chips	4.00
Sweet potato Fries	4.00
Insalata Mista (V) Mixed Salad	4.00

An optional 10% Service charge will be added on tables of 8 and over.
All tips and gratuities are kept by the staff

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VINI BIANCHI / WHITE WINES

		bottle 75cl
Italian House Wine Pinot Grigio Fruity white wine, straw yellow, dry and crisp	(1/2 Litre 10.50)	15.50
Fiano Campania - Italy Delicate, rich dry wine, with an almond After-taste.		16.75
Frascati DOC Dry light in colour with a taste of almonds		17.50
Verdicchio di Jesi - Italy Crisp and fresh with citrus aromas and an almond after taste		18.75
Chardonnay - Australia Medium bodied wine with lovely lemon and lime flavours		17.95
Gavi di Gavi An established star amongst crisp, dry whites, made from Cortese grapes		22.50
Orvieto Classico Light straw color, with a delicate fragrant taste, medium-sweet		17.75
Chenin Blanc – South Africa Elegant with a creamy texture and a tropical peach and pear finish		18.75
Sauvignon Blanc - Chile Crisp and elegant with citrus flavours and gooseberry hints		17.50
Marlborough Sauvignon Blanc – New Zealand Lovely fruity aromatic wine with notes of citrus, gooseberry and a subtle vanilla touch		19.95
Chablis A C Dry and crisp, a classic white wine		23.75
Chablis Premier Cru Rich and complex with a lasting taste		28.95
Greywacke Sauvignon Blanc – New Zealand From the creator of Cloudy Bay, Kevin Judd, with citrus and cassis flavours, deliciously ripe and succulent, finishing with that classic Marlborough zing		29.50

CHAMPAGNE E PROSECCO

Prosecco Brut Mid-dry, very soft, easy drinking sparkler		18.50
Prosecco Rosé		18.95
House Champagne Renard Barnier Brut		29.50
Bollinger Special Cuvee		49.75
Laurent Perrier Rose		64.50
Dom Perignon		150.00

VINI ROSSI / RED WINES

		bottle 75cl
Italian House Wine - Merlot Full bodied red with ripe fruit flavours	(1/2 Litre Merlot £10.50)	15.50
Nero d'Avola - Sicily Slightly spicy and fruity with notes of blackberries, blueberries and mulberries. The finish is rounded and fruity with well integrated tannins		17.75
Primitivo Salento Ruby red with plum and cherry fruit flavor mid to full bodied		17.95
Chianti Classico Ruby color, medium bodied wine, with lasting flavours		17.95
Cabernet Sauvignon – Chile Blackcurrant Cabernet, rich with a soft vanilla after taste.		17.50
Australian Shiraz A lovely rich and rounded palate with soft tannins. Lingering fruit driven finish		18.50
Pinotage - South Africa Ruby red with cherry and vanilla perfumes with hints of spices, smooth and full bodied		17.75
Rioja Crianza - Spain Oak barrel aged for two years, produces a mature wine with a lingering velvety style.		20.95
Malbec - Argentina Premium selection with great intensity and concentration, ripe and fruity		19.75
Chianti Classico Riserva Mature, complex, with a rich, ripe taste.		21.95
Zanato Valpolicella Ripasso Classico Intense red colour, fruity aromas and a slightly spicy finish		34.00
Amarone della Valpolicella An impressive, strong, smooth and fruity dry red wine, with intense colour and flavour.		36.00
Brunello di Montalcino 2007 Deep ruby red full bodied bouquet, elegant spicy notes and a fantastic length on the palate		36.50
Amarone Bertani 2003 A much sort after vintage of this great wine		65.00

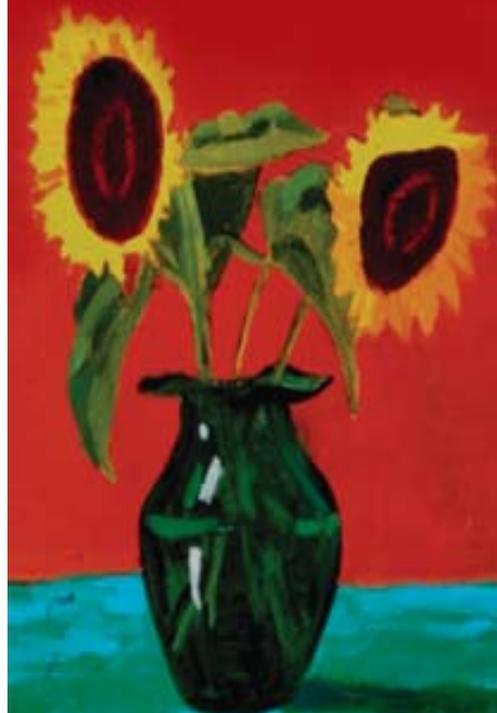
ROSÉ

		bottle 75cl
Pinot Grigio Rosé Rich and well balanced mid-dry Rosé with a fresh and fruity flavour		17.50
Mateus Rose		16.95
Zinfandel-USA Californian soft fruity wine with a hint of strawberries & raspberries medium rose		17.50

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R I S T O R A N T E

MENU

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