



LUNCH

ROCCA RIVIERA

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## **STARTERS & SMALL DISHES**

Crema di Burrata  
Burrata di Bufala, figs, tomatoes, pine nuts,  
balsamic vinegar ... **18**

Rocca Caesar Salad  
romaine hearts, confit cherry tomatoes,  
radicchio, focaccia croutons, bacon,  
Parmigiano ... **16**  
with prawns or chicken breast suprême ... **29**

Riviera salad  
mixed greens, grilled artichokes,  
Kalamata olives, confit cherry tomatoes, quinoa  
pop ... **19**

Rocca Flammkuchen  
Italian truffle, crème fraîche,  
confit datterini tomatoes, spring onion ... **29**

Carpaccio di Manzo  
herb oil, mayonnaise, arugula, Parmigiano  
Reggiano ... **25**  
with fresh truffle ... **+ 10**

Vitello Tonnato  
fried capers, Amalfi lemon ... **19**

Parmigiana  
eggplant, Mozzarella di Bufala,  
tomato sugo, basil cream ... **17**

**2-GANG LUNCH MENU**  
starter & main ... **29.5**

## **PASTA**

Fettuccine  
Italian truffle, velouté ... **34**

Spicy Rigatoni  
vodka, San Marzano tomatoes,  
mascarpone, Calabrian peperoncini,  
Tropea onions ... **19.5**

Risotto del giorno ... **18**

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## **HOLZKOHLEGRILL**

1 lb Black Tiger Prawns  
charcoal grilled, tomato-fennel peperonata,  
Calabrian chili, olives ... **36**

Simmental Dry Aged Beef Tenderloin  
from regional pasture farming,  
finished with tomato-tarragon butter  
or coated in fruity spicy pepper  
**200 gr ... 38**

Simmentaler Dry Aged Entrecôte  
from regional pasture farming  
**250 gr ... 39**

Catch of the day  
vegetables ... **32**

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## **SIDES**

Mashed potatoes  
from locally sourced potatoes,  
beurre noisette ... **8**  
with fresh truffle ... **18**

French fries ... **8** · with truffle ... **18**

Parmesan garlic fries ... **9**

Riviera side salad ... **8**

Roasted vegetables  
pine nuts, pesto ... **9**

Creamed spinach  
brown butter ... **9** · with truffle ... **19**

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## **DESSERTS**

Rocca Riviera Tiramisù  
homemade coffee liqueur cream ... **13**

Three handcrafted pralines from  
our chocolaterie ... **8.5**