

Via Via san Rocco

Ristorante Italiano

DELICIOUS ITALIAN FOOD

STARTERS

GARLIC MUSHROOMS TOSCANA 9.95 €
Pan-fried in a garlic white wine and lemon juice

KING PRAWNS RIO 13.95 €
Sauted King Prawns in a garlic and honey chilly juice, on a toasted bruschetta

PORK RIBS SAN ROCCO 13.95 €
Oven baked pork ribs in an orange and Grand Marnier sauce

CHICKEN LIVER VERONIQUE 11.95 €
Pan fried with onions, white wine and topped with fresh grapes, served on a garlic crouton (When available)

KING PRAWN SALAD 14.95 €
Fresh King prawns topped with a Mary Rose sauce on a bed of mixed leaf salad

MIXED SALAD DE LA CASA 11.95 €
Fresh mixed salad

BRUSCHETTA NAPOLITANA 8.95 €
Toast ciabatta bread topped with chopped tomato, red onions and fresh basil dressing

GARLIC BREAD AND TOMATO FOCACCIA 7.95 €

GARLIC BREAD TOMATO WITH CHILLY FOCACCIA 7.95 €

GARLIC BREAD WITH MOZZARELLA FOCACCIA 8.95 €

BASKET OF BREAD WITH ALIOLI MAYONNAISE 2.80 €

PASTA

SPAGHETTI BOLOGNESE 14.95 €
Traditional home made Bolognese sauce

FUSILLI SAN ROCCO 17.95 €
Fusilli pasta with fresh basil pesto, chicken, sun-dried tomatoes, and pine nuts, topped with parmesan shavings

LASAGNA DE LA CASA 14.95 €
Traditional oven baked layered pasta, with meat, cheese and tomato sauce

LASAGNE PICCANTE 15.95 €
With extra chorizo, red onions and chillies

TORTELLINI CREMA ROSA 15.95 €
Pasta stuffed with ricotta cheese and spinach, cooked in a mushroom cream sauce

CANNELLONI DELLA NONNA 13.95 €
Rolls of pasta stuffed with pork and beef mince meat, spinach, ricotta cheese sauce, baked in the oven

SPAGHETTI CARBONARA 13.95 €
Cooked with pan fried pancetta ham and creamy cheese sauce

PENNE AMATRICIANA 14.95 €
Small tubes of pasta, cooked with onions, bacon and a hot chilli tomato sauce

SPAGHETTI DE LA CASA 13.95 €
Pasta tossed with sauted cherry tomatoes and garlic oil topped with fresh parmesan shavings

PIZZAS

MARGARITA	9.25 €	PRIMAVERA	14.95 €
Tomato, mozzarella cheese		Tomato, mozzarella cheese, mushrooms, artichoke, bell peppers, zucchini (courgettes) and spinach	
CALABRESE	14.95 €	MARINARA	16.95 €
Tomato, mozzarella cheese, salami, red onions, olives and chilli		Tomato, mozzarella cheese, tuna, anchovies, King prawns and smoked Salmon	
TROPICANA	12.95 €	PIZZA PAVAROTTI	16.95 €
Tomato, mozzarella cheese, ham and pineapple		Tomato, mozzarella cheese, gorgonzola cheese, topped with home-made caramelized onions	
CALZONE DE LA CASA	16.95 €	QUATTRO STAGIONI	14.95 €
Folded pizza, stuffed with tomato, mozzarella cheese, ham, red onions, mushrooms and topped with Napoli tomato sauce and salad garnish		Tomato, mozzarella cheese, mushrooms, ham, onions and peppers	
PIZZA SAN ROCCO	14.95 €		
Tomato, mozzarella cheese, parma Ham, mushrooms topped with rocket salad and basil oil drizzle			

SPECIALS

STARTERS

BETROOT AND MOZZARELLA SALAD	12.25 €	FUSILLI CAPRI	17.95 €
On a bed of balsamic and pesto dressing		Fusilli pasta with garlic oil, oregano, cherry tomatoes, fresh basil, King prawns, topped with fresh rocket & parmesan shavings	
AUBERGINE PARMIGIANA	10.95/13.95	TORTELLINI BOLOGNESE	15.95 €
baked in the oven topped with parmesan and mozzarella gratin (Served as starter or main course)		Tortellini stuffed with minced beef & ricotta in a creamy bolognese sauce	
LANGONSTINOS KING PRAWNS PIL PIL	13.95 €		
Pan fried prawns in a garlic, white wine and chilli sauce			

PASTAS

RAVIOLI DE LA CASA	15.95 €
Ravioli filled with pumpkin and caramelized onions, in a wild sage butter sauce	
PASTA LUNA NERA	17.95 €
Black pasta cooked with King prawns, onions and mushrooms, in a white wine garlic sauce	
FIOQUETTI	15.95 €
Fresh pasta parcels stuffed with ricotta cheese and pear, in a light gorgonzola cream sauce	
PASTA CORFU	17.95 €
Pasta with ventresca tuna, red pesto, pine nuts and feta cheese top	

Pizzas

AMERICANA	16.95 €
Topped with mozzarella, red onions, bacon, mushrooms, jalapeño peppers & salami piccante	

Main Courses

POLLO DIANE	16.95 €
Strips of chicken breast in a mustard, shallots, mushrooms and brandy creamy sauce (Served with rice)	
STEAK ROSMARINO	24.95 €
Pan fried entrecote, with a rosemary butter and white wine sauce (served with potatoes)	
HAKE AL HORNO	23.95 €
Herb-crusted hake, topped with cherry tomatoes and lemon zest, baked in the oven (served with potatoes or mixed salad)	

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DELICIOUS ITALIAN WINE

WHITE WINES

PINOT GRIGIO 17.95

Despite originating from Alsace as Pinot Gris, today Pinot Grigio is Italy's most successful white wine, characterised by its dry, light style, subtle citrus fruit, and refreshing acidity

SAUVIGNON BLANC 14.95 €

Sauvignon Blanc is a green-skinned grape variety which originates from the Bordeaux region of France producing a crisp, dry, and refreshing white varietal wine

SAUVIGNON BLANC RESERVE 19.95 €

Sauvignon Blanc Reserve is a green-skinned mature grape variety which originates from the Bordeaux region of France producing a crisp, dry, and refreshing white varietal wine

RUEDA VERDEJO 16.95 €

A delicious and versatile dry white wine, Rueda Verdejo will delight, with fresh and fruity flavours of lime, melon, lemon, grapefruit, grass, fennel, and peach.



RED WINES

BARDOLINO 17.95

Bardolino is an Italian red wine produced along the chain of morainic hills in the province of Verona to the east of Lake Garda. It takes its name from the town Bardolino on the shores of Lake Garda.

NERO DI AVOLA 17.95

Nero d'Avola ("Black of Avola" in Italian) is "the most important red wine grape in Sicily" and is one of Italy's most important indigenous varieties. It is named after Avola in the far south of Sicily.

CHIANTI 21.95 €

Red Italian wine produced in Tuscany. Most Chianti is bottled in traditionally shaped wine bottles. Baron Bettino Ricasoli (later Prime Minister in the Kingdom of Italy) created the Chianti recipe in the mid nineteenth century.

CORVO ROSSO 24.95 €

Corvo rosso is a Sicilian wine produced in the central western area of the island. It is made from the grapes Nero d'Avola, Perricone and Nerello Mascalese. It ferments in the traditional manner and is bottled during its second year.

MONTEPULCIANO DE ABRUZZO 24.95 €

Red wine made from the Montepulciano wine grape in the Abruzzo region of east-central Italy. It is typically a dry wine with soft tannins, and is therefore often consumed young.

CHIANTI CLASSICO 42.95 €

Chianti Classico is a DOCG wine and shows unique peculiarities and characteristics. Simply said, it is not enough to be produced in within the Chianti region to be called a "Classico", a particularly esteemed wine.

AMARONE DELLA VALPOLICELLA 112.00 €

Bardolino is an Italian red wine produced along the chain of morainic hills in the province of Verona to the east of Lake Garda. It takes its name from the town Bardolino on the shores of Lake Garda.

BRUNELLO DI MONTALCINO 108.00 €

Is a red Italian wine produced in the vineyards surrounding the town of Montalcino located southwest of Florence in the Tuscany wine region. Brunello, roughly translated as "nice dark one" in the local dialect, it is one of Italy's best-known and most expensive wines.



ROSE WINES

J FERNANDO 14.95 €
A refreshing medium rose wine from Spain

CORVO 23.95 €
This wine comes from Central and Western Sicily in the province of Trapani. It is bright rosé in colour with cherry-red highlights; the aroma is rich, fragrant, fruity with the scent of wild berries

LAMBRUSCO 14.95 €
Red Italian wine produced in Tuscany. Most Chianti is bottled in traditionally shaped wine bottles. Baron Bettino Ricasoli (later Prime Minister in the Kingdom of Italy) created the Chianti recipe in the mid nineteenth century.

FRAGOLINO ROSSO 17.95 €
This acclaimed drink is renowned for its unmistakable flavour of freshly-picked wild strawberries and is distinguished by a pleasantly sweet flavour that turns it into the ideal drink at any time of the day.

PINOT GRIGIO BLUSH 19.95 €
This is a fresh and crisp wine with a zesty aroma and a fruity flavour with notes of ripe pear and peach.

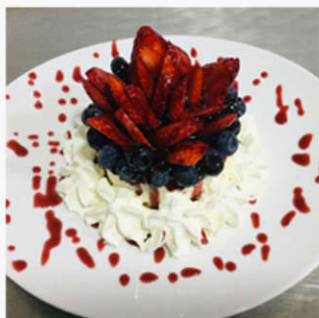


DELICIOUS ITALIAN DESSERTS

DESSERTS

Please ask your waiter for our fresh homemade desserts! If you're thinking of popping in for dinner one evening always remember to leave room for a Dessert!

There is always a good variety on our board!



ADDRESS

We are here



Av. Playa Serena 178
04740 Roquetas de Mar
Spain

RESERVE OR ORDER TAKEAWAY

You can contact us during our regular opening hours

Reservations are recommended, especially during the summer!

• +34 950 334 602

• +34 666 949 200

E-Mail: info@viaviasanrocco.com

OPENING HOURS

Unless otherwise stated, these are our regular opening hours

Monday – Tuesday

- Lunch **CLOSED**
- Evening **CLOSED**

Wednesday – Sunday

- Lunch 13:00 – 16:00
- Evening 19:00 – Till Late