

Aperitif

Martini extra dry	Cinzano Bianco	Martini Rosso
Cockburns Port	Tio Pepe	Harveys Amontillado
Croft Original	Harveys Bristol Cream	Campari
Pernod	Pimms	Malibu
Taboo	Archers	

Whiskey

Bells	Famous Grouse	Glenfiddich
Glenmorangie	Jonnie Walker Black Label	Jamesons
The MaCallan	Highland Park	

Southern Comfort	Jim Beam	Jack Daniels
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Brandy

Courvosier	Remy Martin VS	Remy Martin VSOP
Hennesey VS	Vecchia Romagna	Remy Martin XO
Hennesey XO		

Liqueurs

Baileys	Tia Maria	Benedictine
Drambuie	Cointreau	Grand Mariner
Ameretto	Sambucca	Grappa

Wine by the Glass

Trebbiano	Pinot Grigio	Chardonnay
Piesporter		

Merlot	Chianti	
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House Champagne	Pinot Grigio Rose	Zinfandel Rose
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Bottled Drinks

WKD ironBru/Blue

Soft Drinks

Pepsi	Diet Pepsi	Lemonade
J20 Apple & Mango / Orange & Passion Fruit		Britvic 55
Schweppes Orange/Pineapple/Tonic		Slimline Tonic
Bitter Lemon	Appetize	

Draught Beers

Becks Vier	Boddingtons	Peroni
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Bottled Beers

Morreti	Corona	
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Other Restaurants in the San Rocco Group

San Rocco, Bury High Street, Walshaw Cross, Bury BL8 3AG
Telephone: 0161 761 3832

Bellavista Ristorante & Pizzeria, Wildhouse Lane, Milnrow, Rochdale OL16 3JW
Telephone - Restaurant: 01706 342479 Telephone - Pizzeria: 01706 359766

Ancora, 195 Broadway, Chadderton Manchester OL9 8RR. Telephone: 0161 624 3298

The Wine Press, Hollinworth Lake, Littleborough O15 0AZ. Telephone: 01706 378 168

Altavista Function Rooms 01706 527744

Website: www.sanrocco.co.uk
email: www.ashton@sanrocco.co.uk



San Rocco
RISTORANTE



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MENU

Garlic Breads

Pane al Rosmarino (V)	With rosemary and olive oil	3.50
Pane al Pomodoro (V)	Garlic bread with tomato	4.00
Pane al Formaggio (V)	with cheese	5.00

Antipasti

Bruschetta (V)	Homemade crusty bread, topped with fresh tomatoes, olive oil and basil	3.95
Bowl of Olives (V)		3.00
Pate della Casa	Homemade chicken liver pate	5.50
Insalata di Gamberetti	Prawn salad	5.95
Funghi con Aglio (V)	Garlic mushrooms	5.50
Costolette di Maiale	Spare ribs with a delicious sweet and sour sauce	6.50
Funghi Ripieni	Baked flat mushrooms stuffed with goats cheese and spinach	5.50
Mozzarella Fritta (V)	pieces of mozzarella cheese in breadcrumbs deep fried	5.50
Calamari Fritti	deep-fried squid in a light batter	6.95
Cozze	mussels with garlic, white wine & cream	6.50
Gamberoni al Limone	King prawns grilled with white wine and lemon juice	8.50
Goats Cheese (V)	wrapped in filo pastry served with cranberry sauce	5.50
Minestrone	Italian vegetable soup	4.50
Zuppa del Giorno	Soup of the day	4.50

Pasta

	Starter 7.00	Main Course 8.95
Spaghetti Napoli (V)	with tomato sauce	7.50
Spaghetti Bolognese	traditional pasta with beef sauce	7.95
Lasagne Verde	sheets of baked pasta with Bolognese, mozzarella and tomato sauce	
Penne Carbonara	with bacon, egg and a little cream	
Penne Picante	with spicy sauce of tomato, chilli and chopped salami	
Cannelloni alla Romana	thin pancakes filled with spinach and meat topped with cheese baked in a tomato sauce	
Penne con Caprino (V)	with sundried tomatoes, asparagus & goats cheese	
Pepperoni Ripieni (V)	baked pepper, stuffed with fresh vegetables & rice	
Risotto Pollo	Italian rice with chicken & mushrooms in a tomato sauce	
Rigatoni all'Amatricana	large pasta tubes with bacon, ham onions and garlic in a tomato sauce	
Penne con Pollo	with strips of grilled chicken, mushrooms in a roasted garlic, cream and white wine sauce	
Linguine Frutta di Mare	with prawns, mussels & calamari in garlic, chilli, white wine & olive oil	
Lasagne Vegetariana (V)	Vegetarian Lasagne	
Linguine Salmone	with smoked salmon and tomato sauce with a touch of cream	
Rigatoni all'Anatra	pasta tubes with roast duck and chillies in a tomato and cream sauce	
Risotto Marinara	Italian rice with prawns, mussels & calamari	

Side orders

Zucchini (V)	Courgette fritters	3.00
Spinaci (V)	Creamed spinach	
Insalata Verde (V)	Green salad with shavings of Parmesan	
Patate Fritte	Chips	
Insalata Mista (V)	Mixed Salad	

Pizze

Pizza Margherita (V)	tomato sauce and mozzarella cheese	7.00
Pizza Funghi (V)	with mushrooms	7.50
Pizza Calabrese	with spicy salami	7.50
Pizza Prosciutto	with ham	7.50
Pizza Quattro Stagioni	artichokes, peppers, mushrooms & asparagus	8.95
Pizza Pescatora	prawns, tuna, sardines & anchovies	8.95
Pizza Tailandese	strips of barbequed chicken, peppers and black olives	8.50
Pizza ai Formaggi (V)	dolcelatte, goats cheese, mozzarella and fresh cherry tomatoes	7.95
Pizza Hawiian	Ham and Pineapple	8.00
Pizza Diavola	with spicy salami, red onions and chilli	8.25
Pizza Carne	spicy salami, ham, chicken & spicy beef	9.25
Calzone	folded pizza with spicy salami, ham, mushroom peppers & tomato sauce	9.00
Extra toppings:	ham salami, mushrooms, peppers, pineapple, corn, onions	1.00

From the Grill

Steaks are served with hand cut chips

Bistecca

Fillet Steak	8oz	20.50
Sirloin Steak	10oz	17.50
Rib-eye	10oz	17.50

Sauces

Peppercorn	brandy, pepper and cream	2.00
Dolcelatte	Italian blue cheese	
Cacciatore	mushrooms, red wine and tomatoes	
Diane	mushrooms, onions, French mustard, cream & brandy	

Main Courses

Served with potatoes & vegetables of the day

Pollo Caprino	Breast of chicken stuffed with goats cheese & basil in a cream and tomato sauce	13.75
Pollo alla Crema	Chicken breast with fresh mushrooms white wine and cream	13.75
Pollo Diavola	Chicken Breast in a tomato piri piri sauce	13.50
Anatra Arrosta	Half Crispy Roast Duck with chilli & honey	15.50
Agnello al Rosmarino	Slow roasted shank of lamb with rosemary and a rich lamb jus on a bed of mash	15.50
Veal Saltimbocca	topped with Parma ham & sage in a Masala sauce	15.50
Monk Fish	Fish fillets wrapped in Pancetta on a bed of spinach served with a white wine and lemon sauce	18.50
Sogliola San Rocco	Fillet of sole poached & topped with mushrooms, asparagus & a cheese sauce	14.50
Salmone	Grilled salmon with prawns in a cream, tomato and white wine sauce	14.50
Gamberoni al Limone	King Prawns grilled with white wine and lemon juice	16.50
Branzino	Fillet of Sea Bass with olive oil, rosemary, roasted peppers & cherry tomatoes	16.50

A discretionary 10% service charge will be added to tables of 6 or more.
All tips and gratuities are kept by the waiting staff