

ROCCA

STARTERS

SOURDOUGH – lemon butter, sea salt

CARPACCIO – florida grass fed beef, horseradish, capers, egg yolk, nasturtium

SALUMI – prosciutto di parma, mortadella, coppa, salami calabrese

SOFT CHEESE – house stracciatella, gorgonzola, rocchetta di alta langa

TORTA SALATA – zucchini, fontina, mortadella, sesame seeds

CALAMARI – "salt and pepper style," warm tomato passata, lemon

MEATBALLS alla ROMANA – braised beef shank sugo

CEDAR KEY CLAMS – red chili conserva, bagna verde, toasted breadcrumbs

MARKET + GARDEN

LITTLE GEM SALAD – mint, radishes, white balsamic, crunchy seeds, ricotta vecchio

FRIED GREEN TOMATOES – house stracciatella, basil

EGGPLANT+PEPPERS – hazelnuts, chickpeas, bagna cauda

VERDURE in CARPIONE – summer vegetables, sage, white wine marinade

PASTA

SPAGHETTI alle VONGOLE – cedar key littlenecks, garlic, parsley, prosecco

RIGATONI alla CARBONARA – guanciale, egg yolk, black pepper, pecorino romano

RAVIOLINI del PLIN – salami calabrese filling, orange, grana padano, tangerine gem

BUCATINI – key west pink shrimp, roasted shell butter, prosciutto di parma, chives

TAGLIOLINI al RAGU – beef ragu, garlic, basil, 24 month parmigiano

RISO al SALTO – florida jupiter rice, zucchini blossoms, saffron, crescenza cheese

TORTELLI al UOVO – egg yolk center, spinach and ricotta filling, sage

*Gluten sensitive and vegan pasta options available

MEATS

BISTECCA – dry aged 60 days, crispy potatoes, roasted tomatoes, brown butter

GULF TILEFISH alla SALTIMBOCCA – prosciutto di parma, sage, romanesco

DUROC PORK RIB CHOP – dry aged 14 days, fennel, bagna verde

ROAST FLORIDA CHICKEN – king trumpet mushroom, chicken jus, arugula

DESSERT

NUTELLA PIE – toasted hazelnuts, whipped cream

PANNA COTTA – caramelized banana, espresso bean

SORBETO – cherry, green apple, ginger