

Rocca Pizzeria

3897 Government Street · Baton Rouge, LA · (225) 478-1286

Restaurant Menu

WHITE PIES

MUSHROOM MEDLEY \$18

fontal, mixed maggie's local mushrooms, red onion, grana

PISTACHIO \$19

bacon, rosemary, fingerling potato, fresh mozzarella, local honey

PESTO \$16

hazelnut-basil pesto, ricotta, chilis, mozzarella, onion agrodolce, balsamic

FOUR CHEESE \$16

mozzarella, provolone, fontal, burrata, nutmeg

SMOKED BRISKET \$21

provolone, roasted garlic, grana, gremolata

'NDUJA \$19

fresh mozzarella, spiced pork 'nduja, house italian sausage, red onion, gremolata

CARBONARA \$19

mozzarella, house-cured pancetta, cage-free egg, pecorino, ground pepper

BIANCHE \$19

house italian sausage, shishito peppers, mozzarella, fontina, pecorino

VESPA \$17

salami piccante, mozzarella, roasted red peppers, onion agrodolce, spicy bomba sauce

PEPPERONI \$18

ezzo pepperoni, mozzarella

BURRATA \$22

ezzo pepperoni, mozzarella, basil, hot honey, e.v.o.o., grana, ground pepper

RED PIES

MARGHERITA \$16

fresh buffalo mozzarella, basil, e.v.o.o., grana

DOLCE VITA \$18

salami, andouille, red onion, provolone, spicy chilis, honey

CARNOSA \$23

house italian sausage, bacon, 18-hour roasted pork, pepperoni, mozzarella

PROSCIUTTO DI PARMA \$19

hermes fontana, fresh mozzarella, burrata, arugula

GIARDANO \$17

mozzarella, mushrooms, oregano, tomato, roasted peppers, basil, onion

PASTA

MEATBALLS & SPAGHETTI \$18

beef & pork, sugo rosa, grana, basil oil

RIGATONI SORRENTINA	\$18
fresh tomato sauce, mezzi, house italian sausage, basil oil, mozzarella, ricotta	
PESCE & LEMON ORZO	\$24
seasonal pan-seared fish, white wine lemon butter, confetti orzo aglio olio, seasonal vegetables	
SHRIMP SCAMPI	\$21
white wine lemon butter, garlic, linguine	
VODKA CANNELLONI	\$18
whipped ricotta stuffed pasta, house vodka sauce, mozzarella	
CHICKEN PARMIGIANO	\$21
breaded cutlet, sugo rosa, mozzarella, linguine, cream sauce	
PRIMAVERA	\$16
seasonal vegetables, linguine, fresh tomato sauce, basil oil	
SANDWICHES	
ITALIAN HERO	\$16
pistachio mortadella, coppa, prosciutto cotto, soppressata, genoa salami, provolone, pepperoncini, red onion, oil & vinegar, dressed, sesame pistolet	
PASTRAMI	\$18
house-cured & smoked brisket, dijon, fontal cheese, coleslaw, rye bread	
SPICY VODKA CUTLET	\$16
breaded chicken cutlet, spicy vodka sauce, hazelnut-basil pesto, burrata, piquillo pepper salad, sesame pistolet	
MEATBALL	\$15
beef & pork, sugo rosa, provolone, lemon aioli, sesame pistolet	
CAPRESE	\$15
house focaccia, basil oil, goat cheese fondue, heirloom tomatoes, watermelon balsamic glaze	
ANTIPASTI	
CALAMARI FRITTI	\$16
polenta crusted, tender calamari, lemon aioli, sugo rosa	
BRUSSELS SPROUTS	\$13
chili vinaigrette, local honey crispy prosciutto	
ROCCA MEATBALLS	\$9
beef & pork, local polenta, sugo rosa, grana, basil oil	
ARANCINI	\$14
breaded risotto crocchette, seasonally inspired	
GARLIC KNOTS	\$12
chimichurri, herbs, grana, whipped provolone	
SALUMI BOARD	\$19
chef's selection of salumi, cheeses, garnitures, focaccia	
BROWN BUTTER MUSHROOMS	\$12
thyme, balsamic, calabrian chilis, garlic, focaccia	
BAKED GOAT CHEESE	\$10
sugo rosa, focaccia spiced pork 'nduja	

CITRUS OLIVES	\$11
wood-fired (contains pits)	
SHRIMP AGLIO	\$15
local pan-seared shrimp, white wine lemon butter, garlic, focaccia	
INSALATA	
CAESAR	\$7
romaine, radicchio, breadcrumbs, grana	
CAESAR - Full	\$11
romaine, radicchio, breadcrumbs, grana	
PASTA CHOPPED SALAD	\$14
chilled rigatoni, pesto, salumi, artichoke, olives, roasted peppers, tomato, red onion, chickpeas, mozzarella, grana, oregano vinaigrette	
WEDGE	\$14
little gem, house-cured pancetta, blue cheese, red onion, glassy pecans, tomato, radish, vinaigrette	
SENSATION	\$7
romaine, kalamata olives, pepperoncini, romano	
SENSATION - Full	\$11
romaine, kalamata olives, pepperoncini, romano	
SHAREABLE SIDES	
SEASONAL VEGETABLES	\$5
lightly sautéed	
GRANA FRIES	\$7
grana cheese, herbs	
GLAZED CARROTS	\$8
brown sugar, bourbon, tarragon, glassy pecans	
BURRATA PLATE	\$19
hazelnut-basil pesto, burrata, piquillo pepper salad, wood-fired, burrata, chef's seasonal accoutrements	
BIRRA - DRAFT	
CIDER	-
seasonal	
CANEBRAKE	\$8
Parish - Wheat Ale 5%	
GHOST IN THE MACHINE	\$10
Parish - Double IPA 8%	
PERONI	\$8
Nastro Azzurro - Lager 5.1%	
INVINCIBLE	\$9
Chafunkta - Blonde Ale 4.2%	
FAUX	\$8
Seventh Tap - White/Golden Stout 8%	
PESCADOR	\$8
Parish Brewing Co. - Mexican Lager 4.1%	

WAVEZ	\$9
Seventh Tap - Seasonal Sour 6.7%	
KAJUN KOLSCH	\$8
Seventh Tap - Kolsch 5%	
BAYOU BLAZE	\$8
Chafunkta - Red Ale 5.5%	
JUCIFER	\$8
Gnarly Barley - Juicy Hazy IPA 6%	
SKATER AID	\$8
Gnarly Barley - Pilsner-Italian 4.2%	
VINO - SPARKLING & ROSÉ	
GRENACHE/MACABEO	\$14
Parés Baltà 'Pink Bubbles', Spain 2020	
MACABEO	\$11
Torre Oria Cava Brut, Spain	
PIQUEPOUL NOIR	\$12
Foncalieu, France 2024	
GLERA	\$12
Prosecco Serenello, Italy	
VINHAO	\$13
Lago Cerqueira, Vinho Verde, Portugal 2024	
VINO - WHITE	
CHARDONNAY	\$17
Singing Tree, California 2024	
ALBARINO	\$13
Flor de Verano, Rias Baixas, Spain 2024	
CORTESE	\$13
Gavi, Piemonte, Italy DOCG, 2023	
PINOT GRIS	\$13
Foris, Vin de Pays, France 2022	
GRÜNER VELTLINER	\$13
Band of Stones, Edna Valley, California 2024	
VERDICCHIO	\$13
Garofoli Macrina, Central Italy, Italy 2023	
SAUVIGNON BLANC	\$15
Domaine de La Motte, France 2023	
PICPOUL BLANC	\$13
Florensac, Languedoc, France 2023	
VINO - RED	
CABERNET SAUVIGNON 1975	\$15
Mendocino County, California 2021	

PINOT NOIR	\$16
Ezy Tgr-Willamette Valley 2024	
TEMPRANILLO	\$13
Luchador, Castilla y León, Spain 2022	
SANGIOVESE	\$14
Castellani, Toscana, Italy 2019	
CHIANTI	\$14
Bastioni dei Collazzi, Toscana, Italy 2023	
CAB FRANC	\$13
Domaine de la Chanteleuserie Bourgueil, France 2023	
SANGIOVESE-MALVASIA NERA	\$13
Fattoria Le Pupille, Toscana, Italy 2024	
NEBBIOLO	\$13
Imma, Langhe, Italy DOC, 2022	
CORVINA	\$13
Scaia, Northern Italy, Italy 2022	
COCKTAILS	
FROZEN FRENCH 75	\$15
gin, lemon, sparkling wine, simple syrup	
AMALFI SMOKE	\$15
house infused lemongrass mezcal, aperol, lime, pineapple, basil syrup	
REYNOLDS RITA	\$16
tequila, orange liqueur, lime, ginger foam, tiki bitters, (rocks upon request)	
VIOLET YOU'RE TURNING VIOLET	\$15
honeysuckle vodka, house limoncello, lemon, blueberry, lavender bitters	
STEEPED NEGRONI	\$15
gin, cocchi americano, genepy, gunpowder cordial, saline	
CAMP DAVID	\$15
bourbon, sweet vermouth, lemon, cinnamon	
ITALIAN FASHION	\$15
bourbon, house limoncello, turbinado, orange bitters, angostura bitters	
FROZEN ESPRESSO MARTINI	\$15
vodka, espresso, coffee liqueur, bailey's irish cream, turbinado	
SPRINGTIME SPRITZ	\$15
mandarin satsuma vodka, elderflower liqueur, pear liqueur, lime, cava, trinity bitters	
WILD HARE	\$15
white rum, amaretto, carrot, strawberry, lemon, black pepper bitters	
VESUVIUS	\$15
gin, sloe gin, spiced hibiscus, lemon, grapefruit bitters	