

# ROGA & MARTILLO

CUCINA & BAR

## Dinner Menu

### FEASTABLES

#### SNACKS & SHARABLES

**Tuscan Risotto Arancini** | Tuscan Ragu Fritter with Mozzarella, Black Truffle Aioli & Parmigiano Mousse 12

**Porcini-Crusted Onion Rings**  
Balsamic Cippolini Jam & Calabrese Aioli 13

**"Deviled Eggs"** | Cherry Tomato Jam, Pistachio Pesto & Pecorino Toscano 13

**Pulled-to-Order Fresh Mozzarella**  
Sea Salt, EVOO & Buttered Toast 15

#### BREAD SERVICE

Artisan Bread Toasted with Garlic Butter & Fresh Herbs 3.50 pp

**Bourbon-Honey Texas Bobwhite Quail**  
Apple Confit, Blue Cheese Farrotto & Pear Mostarda 16

**Artisanal Cheese & Salumi Board**  
Chef's Seasonal Accoutrements 29

**Burrata Di Bufala** | Fresh Strawberry, Prosciutto di Parma, Fennel-Pink Peppercorn Jam, Basil & Tigelle Italian Streetbread 21

**Baked Wagyu Black Pepper-Parmigiano Meatballs**  
San Marzano, Basil & Fresh Mozzarella 16

### Family Style PER TUTTI NOI

Order Your Meal Per Tutti Noi & The Entire Table Will Be Served Family Style\* | Chef's Choice 45 pp

*\*Pricing & Plates Subject to Daily Change Only for Parties of 4+*

### LIGHT

#### SALADS & SOUP

**House Made Caesar Salad**  
Little Gem, Sourdough Croutons & Parmigiano-Reggiano 12

**Mixed Field Greens**  
Tart Apple, Goat Cheese, Candied Pecan, Crispy Parsnips & Champagne Vinaigrette 13

**Panzanella Salad** | Arugula, Red Onion, Cucumber, Cherry Tomato, Pecorino Romano & Bacon Vinaigrette 15

**Seasonal Chicory Salad**  
Charred Lemon, Smoked Walnut, EVOO & Pecorino Romano 15

**Roasted Cauliflower Bisque**  
Saffron Oil & Italian Herb Crema 10

### MAIN

#### ENTRADAS

**Parmigiano Fried Chicken**  
Creamy Yukon Gold Mashers & Parmigiano Gravy 28

**Sweet Tea-Brined Pork Tenderloin**  
Grilled Stone Fruit, Lardons, Fingerling Potato, Piquillo Peppers & Arugula 26

**Seared Ahi Tuna** | Cannellini White Bean, English Cucumber, Cherry Tomato, Dill Gremolata & Citrus Vinaigrette 39

#### TUSCAN MARINATED STEAKS

○ Pan Roasted Ribeye 60

○ Cast-Iron Seared Beef Filet 46

○ Grilled Tomahawk  
Bone in Ribeye 4.50/oz

○ Bistecca Alla Fiorentina  
3" Thick Cut Porterhouse 4.50/oz

Steak Selections served with Crispy Tuscan Potatoes & Grilled Asparagus

### CAZUELAS

**Creamy Mascarpone Crab Dip** 17

**Baked Goat Cheese**  
Thyme & Wild Mushrooms 15

**Sicilian Shrimp Scampi**  
Olives, Garlic Confit, Tomato & Italian Herbs 16

**Spicy Pepperoni Dip**  
Tomato Stew & Mozzarella 14

**Baked Gorgonzola**  
Walnuts, Figs & Saba 13

### PASTA

**HOUSE MADE** family style, served when ready

**Tuscan Bolognese** | Campanelle, Fresh Herbs & Parmigiano Reggiano 15

**Rigatoni Pomodoro** | "All the Tomatoes," Mozzarella & Sweet Italian Basil 14

**Duck Confit** | Sweet Corn, Garlic Breadcrumbs, Casarecce, Parmigiano Cream Sauce & Italian Parsley 17

**Smoked Brisket Lasagna** | Fresh Lasagna, Whole Milk Mozzarella, San Marzano, Texas Brisket & Parmigiano-Reggiano 19

**Ricotta and Spinach Cannelloni** | Marinara Sauce & Fontina Fonduta 18

Ask for Gluten Free Pasta Options 4

### SWEET

#### DESSERTS

**White Chocolate Cheesecake**  
Strawberry Three Ways & Almond Nougat 16

**Nutella Torte** | Peanut Butter Mousse, Banana Jam, Candied Peanuts & Salted Caramel 12

**Candied Brûlée Crusted Humboldt Fog Goat Cheese**  
Brandied Luxardo Cherries & Pecan Nougat 15

**Chilled Melon Gazpacho**  
Mixed Berries & Lemon Sorbetto 13

○ **The Martillo Ultimate Sundae**  
Vanilla Ice Cream, Nutella Torte, Chocolate Ganache, Luxardo Cherries, Strawberries, Nutella Mousse & Vanilla Chantilly (Serves Four) 25

*Familia es tu Roca. Roca es tu Familia.*

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Schedule Private Dining Online

[WWW.ROCAMARTILLO.COM](http://WWW.ROCAMARTILLO.COM)

Hours of Operation

Weekdays  
11-10

Weekends  
11-11

Happy Hour  
M-F 4-6

Director: Josh Schmidt  
Chef de Cuisine: Scott Ronczkowski  
Sous Chef: Kent Russell

Jason Dady **THE rock**  
AT LA CANTERA™

Please inform your server of any dietary restrictions or allergies, & we will do our best to accommodate your needs. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of food borne illness. Enjoy these dishes responsibly & at your own discretion.