

Lunch 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

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

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

BREAD SERVICE

Artisan Bread Toasted with Garlic Butter & Fresh Herbs 3.50 pp

ENTRADAS

Served with Crispy Tuscan Potatoes and Grilled Asparagus

Skinned Rainbow Trout With Salsa Verde
Crispy Skin Rainbow Trout with Italian Salsa Verde 14

Lunch Skewers
Your choice of Grilled Protein, marinated in Toasted Cumin Seed, Fennel & Garlic, skewered with Sweet Peppers & Onion

- Chicken Breast 15
- Pork Tenderloin 16
- Beef Sirloin 17

All skewers are served with Sweet Peppers, Onion & Marinated with Toasted Cumin Seed, Fennel Seed & Minced Garlic Marinade & Olive Oil Based

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

LIGHT

SOUPS & SALADS

Add Grilled Chicken Breast or Petite Filet & Make it an Entree’

House Made Caesar Salad
Romaine Hearts, 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 & Bacon Vinaigrette 15

Seasonal Chicory Salad
Charred Lemon, Toasted Walnut, EVOO & Pecorino 15

Roasted Cauliflower Bisque
Saffron Oil & Italian Herb Crema 10

CAZUELAS

Creamy Mascarpone Crab Dip 17

Baked Goat Cheese
Thyme & Wild Mushrooms 15

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

Spicy Pepperoni Dip
Tomato Stew Fennel & Mozzarella 14

Baked Gorgonzola
Walnuts, Figs & Saba 13

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 Brie-Goat Cheese Tart
with Blueberry-Lavender Coulis, Luxardo Cherry and Almond 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

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.

Jason Dady THE rock AT LA CANTERA

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Schedule Private Dining Online

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





FEASTABLES

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BREAD SERVICE

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

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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 50 pp

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

CAZUELAS



Creamy Mascarpone Crab Dip 17

Baked Goat Cheese
Thyme & Wild Mushrooms 15

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

Spicy Pepperoni Dip
Tomato Stew Fennel & Mozzarella 14

Baked Gorgonzola
Walnuts, Figs & Saba 13

LIGHT



SALADS & SOUP

House Made Caesar Salad
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Panzanella Salad | Arugula, Red Onion, Cucumber, Cherry Tomato, Pecorino & Bacon Vinaigrette 15

Mixed Field Greens
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Seasonal Chicory Salad
Charred Lemon, Toasted Walnut, EVOO & Pecorino 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**
Thick Cut Porterhouse 4.50/oz

Steak Selections served with Crispy Tuscan Potatoes & Grilled Asparagus



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DESSERTS

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THE rock
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BUTTERED PASTA | 7

SPAGHETTI & TOMATO SAUCE | 7

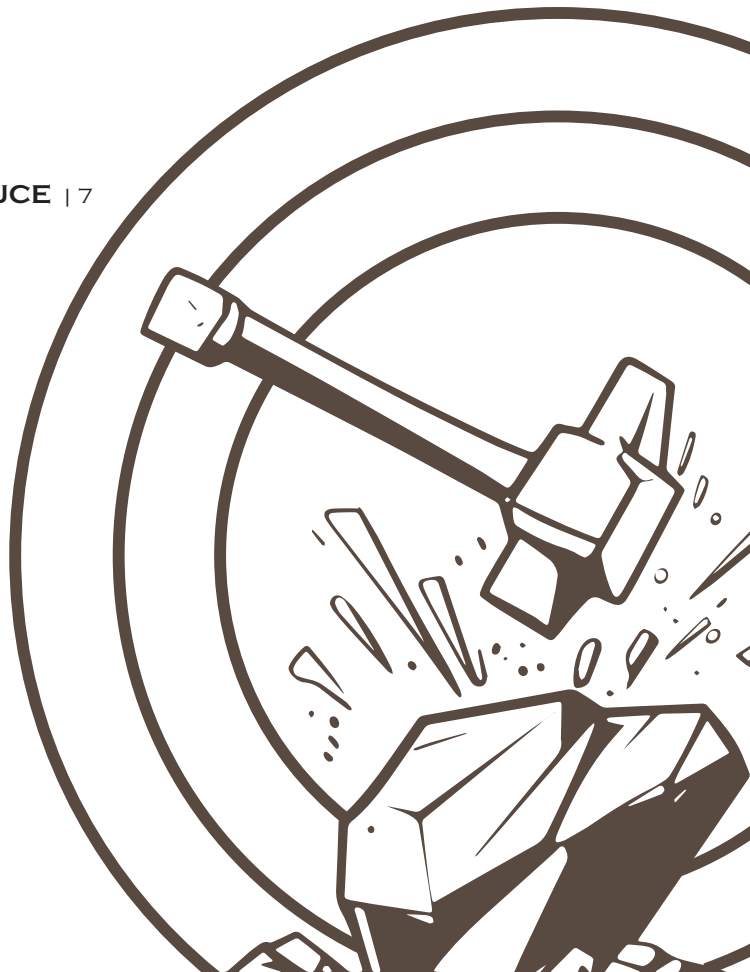
**GRILLED MOZZARELLA
CHEESE SANDWICH | 7**

BOLOGNESE PASTA | 8

**CHICKEN TENDERS &
YUKONG GOLD MASHERS
& PARMIGIANO GRAVY | 15**

Jason Dady

rock
AT LA CANTINA





Signature
COCKTAILS

COGNAC	Grandioso Courvoisier Courvoisier VS Cognac, Grand Marnier, Lemon Juice, Simple Syrup, OJ & Moscato	VODKA	Full of Flowers Titos, St. Germain, Hibiscus Syrup, Pomegranate Juice & Grapefruit Juice
	Il Carrozzino Courvoisier VS Cognac, Grand Marnier, REAL Peach & Lemon Juice		Margarita on the Roca Casamigos Reposado, Grand Marnier, Sweet & Sour & Lime Wedge
BOURBON/WHISKEY	Buffalo Old Fashioned Buffalo Trace, Agave Nectar, Liber & Co Blood Orange Liqueur & Angostura Bitters	TEQUILA	Acqua di fiume Lalo Blanco, Cointreau, Lime Juice, Agave Nectar & Topo Chico
	Umo Italiano Redemption Bourbon 88 Proof, Liquor 43, Cocchi Di Tornio, Angostura Bitters & Cherry Syrup		The Healer Bacardi Rum, Green Tea, Basil Simple, Agave & Lime Juice
	Fly by SATX Woodford Reserve, Aperol, Amaro Nonino & Lemon Juice	BRANDY	Nutella Alexander Torres 10, Crème De Cocoa, Nutella Ganache & Heavy Cream
GIN	The Eastern Sunset Bombay Sapphire, Lemon Juice, Mint Sprigs, Cucumber Juice & Saffron Syrup	SPRITZ	Choice Campari Aperol, St. Germain Avisi Prosecco & Club Soda

POUND THE ROCK.
NOT THE DRINKS.
Consume Responsibly.

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M-F 4:00 - 6:00