

# ROCA & MARTILLO

CUCINA & BAR

Dinner Menu

## FEASTABLES

### SNACKS & SHARABLES

**Tuscan Risotto Arancini** | 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

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

## LIGHT

### SALADS & SOUP

**House Made Caesar Salad**  
Romaine Hearts, Sourdough Croutons & Parmigiano-Reggiano 12

**Mixed Field Greens**  
Tart Apple, Goat Cheese, Candied Pecan, Crispy Parsnips & Champagne Vinaigrette 14

### BREAD SERVICE

Artisan Bread Toasted with Garlic Butter & Fresh Herbs 3.50 pp

**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 17

**Marinated Steak Bites** | Pickled White Onion, Red Fresno Chile & Lemon with White Truffle Crema & Basil Oil Chimichurri 16

**Crispy Octopus Arugula** | Lemon, Parmigiano Reggiano, Marinated Cherry Tomatoes & Pickled Red Onion 17

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

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

## Family Style PER TUTTI NOI

Order Your Meal Per Tutti Noi & The Entire Table Will Be Served Family Style\* | Chef's Choice 55 pp

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

## CAZUELAS

**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

## PASTA

### HOUSE MADE

**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 20

**Bucatini** | Butternut Squash, Sage Brown Butter, Charred Lemon, Roasted Pepitas & Pecorino Romano 15

**Gnocchi Roulade** | Arrabiata Sauce, Basil Puree, Lemon Ricotta & Tomato Confit 13

Ask for Gluten Free Pasta Options 4

## MAIN

### ENTRADAS

**Parmigiano Fried Chicken**  
Creamy Yukon Gold Mashers & Parmigiano Gravy 29

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

**Pan Roasted Atlantic Salmon Fillet**  
Butternut Squash, Apple, Fennel, Lemon Zest Aioli & Pomegranate Agrodolce 34

**Veal Scallopini** | Lemon Buerre Blanc, Capers, Pickled Red Onion & Brown Butter Spaghetti 27

### TUSCAN MARINATED STEAKS

- o Pan Roasted Ribeye 60
- o Cast-Iron Seared Beef Filet 46
- o Grilled Tomahawk  
Bone in Ribeye 4.50/oz
- o Bistecca Alla Fiorentina  
Thick Cut Porterhouse 4.50/oz

Steak Selections served with Crispy Tuscan Potatoes & Grilled Asparagus

## SWEET

### DESSERTS

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

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

**Candied Brulée Brie-Goat Cheese Tart**  
Blueberry-Lavender Coulis, Luxardo Cherry & Almond Nougat 15

**Warm Brown Butter Blondie**  
Fresh Berries, Balsamic Reduction, Vanilla Ice Cream, Sea Salt & Flowers 14

**Limoncello Olive Oil Cake**  
Goat Cheese Mousse & Lemon Curd 13

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

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

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Hours of Operation

Weekdays  
11 - 10

Weekends  
11 - 11

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.

Director: Josh Schmidt  
Chef de Cuisine: Kent Russell

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**Crispy Octopus Arugula** | Lemon, Parmigiano Reggiano, Marinated Cherry Tomatoes, Pickled Red Onion 17

#### BREAD SERVICE

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### ENTRADAS

Served with Crispy Tuscan Potatoes and Grilled Asparagus

**Skinned Rainbow Trout With Salsa Verde** 17

**Parmigiano Fried Chicken**  
Creamy Yukon Gold Mashers & Parmigiano Gravy 18

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

**Chicken Breast** 15

**Pork Tenderloin** 16

**Beef Sirloin** 17

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### LIGHT

#### SOUPS & SALADS

Add Grilled Chicken Breast or Petite Filet & Make it an Entrée

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**Mixed Field Greens** | Tart Apple, Goat Cheese, Candied Pecan, Crispy Parsnips & Champagne Vinaigrette 14

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

**Italian Cobb Salad** | Cippolini Onion, Soft Boiled Egg, Fennel Jam, Candied Pecan, Cucumber, Lardons, Roasted Chicken Breast & White Balsamic Vinaigrette 15

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

### SANDWICHES

**“The Baller” Classic Meatball Sub**  
San Marzano, Mozzarella & Wagyu Meatballs 14

**“The Grinder” Hot Italian Hero** | Prosciutto, Genoa, Provolone, Sweet Peppers, Giardiniera, Lettuce, Tomato & Red Wine Vinaigrette 13

**Grilled Goat Cheese Sandwich & Creamy Tomato Bisque** 14

### PASTA

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Phone 726.224.2927



Signature  
**COCKTAILS**

BOURBON / WHISKEY

**ROCA OLD FASHIONED**

Bourbon, Agave Nectar, Blood Orange Cordial, Angostura Bitters

**FOOLS RUSH IN**

Bourbon, Lavender-Blueberry Simple, Honey, Lemon Juice

**THE SOUTHTOWNER**

Bourbon, Amaro, Sweet Vermouth, Chocolate Bitters

**CHERRY WAVES**

White Rum, Elderflower Liqueur, Blue Curacao, Butterfly Pea Tea Simple, Grapefruit Juice, Lime Juice, Luxardo Cherry Syrup, Ginger Ale

**ROCA RED SANGRIA**

House Cabernet, Triple Sec, Simple Syrup, Roca Sweet & Sour\*, Orange Juice

**I DON'T PRACTICE SANGRIA**

Sauvignon Blanc, Brandy, Peach Puree, Blackberry-Basil Simple, Roca Sweet & Sour\*,

**CHOICE OF:**

Campari, Aperol, Elderflower, Limoncello Topped With Avissi Prosecco & Club Soda

RUM

SANGRIA

SPRITZ

TEQUILA

**NOT SO BLOODY MARIA**

Tequila Blanco, Mezcal, Hot Sauce, Cucumber Simple, Bell Pepper Simple, Lime Juice

**MARGARITA ON THE ROCA**

Silver Tequila, Triple Sec, Roca Sweet & Sour\*

**ROCA RANCH WATER**

Silver Tequila, Triple Sec, Agave Nectar, Lime Juice, Club Soda

**LAVENDER HONEY SUCKLE**

Silver Tequila, Lavender-Blueberry Syrup, Honey, Lime Juice

**FULL OF FLOWERS**

Vodka, Elderflower Liqueur, Hibiscus Simple, Roca Sweet & Sour\*, Pomegranate Juice, Grapefruit Juice

**CANDY RED VESPA**

House Strawberry Infused Vodka, Nutella Simple, Coconut Syrup, Lemon Juice

VODKA

GIN

**BOTANICAL BLISS**

Gin, Elderflower Liqueur, Lavendar Blueberry Syrup, Lime Juice , Mint and Club Soda

*\*ALLERGY WARNING: Contains Egg White*

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# Signature COCKTAILS

|        |  |
|--------|--|
| VODKA  | Derel<br>Titos<br>Grey Goose<br>Chopin<br>Enchanted Rock   |
| GIN    | Bombay Sapphire<br>Ford's<br>Gunpowder<br>Monkey 47<br>Tanqueray<br>Ranch  |
| RUM    | Mur Mur Coconut Rum<br>Barcardi Rum<br>Flor De Cana 4 yr Anejo<br>Myers Dark Rum<br>Ron Zacapa 23 yr<br>Derel Rum  |
| SCOTCH | Glenlivet 15 yr French Oak<br>Macallan 12 Double Cask<br>Balvenie 12<br>Glenfiddich 15 Unique Solera<br>Dewar's 12 |
| BRANDY | Torres 10  |
| COGNAC | Remy Martin 1738 Accord<br>Hennessy  |
| MEZCAL | Rey Campero Espadin<br>Dos Hombres   |

|                   |   |
|-------------------|---|
| BOURBON / WHISKEY | Buffalo Trace Bourbon<br>Redemption Bourbon 88 Proof<br>Weller Special Reserve<br>Woodford Reserve<br>Jameson Irish Whiskey<br>Garrison Brothers Small Batch Texas Bourbon<br>Maker's Mark Bourbon Whiskey<br>Jim Beam Bourbon Whiskey<br>Elijah Craig Small Batch<br>Four Roses Small Batch Bourbon<br>Blantons Bourbon<br>Angel's Envy Bourbon Whiskey<br>High West Double Rye<br>Jack Daniel's Old No. 7 Tennessee Whiskey<br>Ranger Creek .44 Rye<br>Southern Comfort |
| TEQUILA           | Herradura Reposado<br>Texano Gold Tequila<br>Lalo<br>Hornitos Plata<br>Don Fulano Blanco<br>Don Julio Blanco<br>Don Jullio Reposado<br>Don Julio 1942<br>Tres Generaciones Plata<br>Casamigos Blanco<br>Herradura Silver<br>Casamigos Reposado<br>Fortaleza Anejo<br>Hijole Blanco<br>Tres Agaves Reposado<br>Codigo 1530<br>Milagro Silver<br>Campo Bravo  |
| BEER              | Michelob Ultra<br>Miller Lite<br>Peroni<br>Altstadt Peach Radler<br>Twisted X McConauhaze<br>Shiner Bock<br>Lone Star<br>Seasonal - <i>Ask Your Server</i><br>Yuengling<br>Dos XX<br>Austin East Cider<br>Modelo<br>High Noon   |

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# WINE MENU

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| WINES           | REGION                                 | 5oz                        | 8oz | BTL |     |
|-----------------|--|----------------------------|-----|-----|-----|
| SPARKLING       | Avissi Prosecco                        | Veneto, Italy              | 12  | 15  | 48  |
|                 | Beni di Batasiolo Moscato D'Asti       | Piedmont, Italy            | 14  | 17  | 56  |
|                 | Schramsberg Vineyards Blanc de Blancs  | North Coast, California    |     |     | 82  |
|                 | Taittinger Brut La Francaise           | Champagne, France          |     |     | 150 |
|                 | Bollinger Special Cuvee Brut           | Champagne, France          |     |     | 277 |
| ROSÉ            | Bieler Pere et Fils Reserve            | Provence, France           | 19  | 22  | 76  |
|                 | AIX Rosé Coteaux d'Aix                 | Provence, France           | 10  | 13  | 40  |
|                 | Avaline Rosé Organic                   | Provence, France           | 11  | 14  | 44  |
|                 | DAOU Rosé                              | Paso Robles, CA            |     |     | 55  |
| SAUVIGNON BLANC | Provenance Vineyard                    | Rutherford, CA             | 12  | 15  | 48  |
|                 | Matua Marlboragh                       | New Zealand                | 9   | 12  | 36  |
|                 | Decoy by Duckhorn                      | Sonoma County, CA          | 9   | 12  | 36  |
|                 | Comte de la Chevalière Sancerre        | France                     |     |     | 80  |
|                 | Treana by Hope Family Wines            | Central Coast              |     |     | 64  |
| CHARDONNAY      | Rocca della Macie "Moonlite"           | Tuscany, Italy             | 12  | 15  | 48  |
|                 | La Crema "Monterey"                    | Monterey, CA               | 15  | 18  | 50  |
|                 | Castello Banfi "Fontanelle"            | Tuscany, Italy             | 17  | 20  | 68  |
| MISC WHITES     | Bottega Vinaia Pinot Grigio            | Trentino-Alto Adige, Italy | 11  | 14  | 48  |
|                 | Saldo by Prisoner Chenin Blanc         | California                 | 23  | 26  | 92  |
|                 | The Seeker Riesling                    | Mosel, Germany             | 10  | 13  | 40  |
|                 | Banfi "San Angelo" Pinot Grigio        | Tuscany, Italy             |     |     | 53  |
|                 | William Fevre Saint Bris Chablis       | Burgundy, France           |     |     | 48  |
|                 | Becker Vineyards Viognier              | Texas High Plains          | 12  | 15  | 48  |
| PINOT NOIR      | Diora La Petite Grace                  | Monterey, CA               | 17  | 20  | 68  |
|                 | Elouan                                 | Oregon                     | 18  | 21  | 72  |
|                 | RouteStock                             | Sonoma Coast, CA           | 15  | 18  | 60  |
|                 | Bouchard Pere & Fils Reserve Bourgogne | Burgundy, France           |     |     | 71  |
|                 | Belle "Glos Balade"                    | Central Coast, CA          |     |     | 108 |

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| WINES              | REGION   | 5oz                          | 8oz | BTL |     |
|--------------------|--|------------------------------|-----|-----|-----|
| CABERNET SAUVIGNON | Joel Gott 815 _____                                      | California                   | 11  | 14  | 44  |
|                    | Black Stallion _____                                     | Napa Valley, CA              | 25  | 28  | 100 |
|                    | Decoy _____  | Sonoma, CA                   | 13  | 16  | 52  |
|                    | DAOU _____   | Paso Robles, CA              |     |     | 69  |
|                    | Austin _____   | Paso Robles, CA              |     |     | 64  |
|                    | Hess Mavrick Ranch _____                                 | Paso Robles, CA              |     |     | 57  |
|                    | Robert Mondavi Winery _____                              | Napa Valley, CA              |     |     | 150 |
|                    | Provenance Vineyards _____                               | Napa Valley, CA              | 19  | 22  | 76  |
| MISC REDS          | Badia a Coltibuono Chianti Classico _____                | Chiani, Tuscany              | 18  | 21  | 72  |
|                    | Masi Campofiorin del Veronese _____                      | Vento, Italy                 | 12  | 15  | 48  |
|                    | Salentain Killka Malbec _____                            | Mendoza, Argentina           | 11  | 14  | 44  |
|                    | Markham Vineyards "Six Stack" Merlot _____               | North Coast, CA              | 14  | 17  | 56  |
|                    | Salentein Reserve Cab Franc _____                        | Mendoza, Argentina           | 14  | 17  | 56  |
|                    | Shatter Grenache _____                                   | Roussillon, France           | 13  | 16  | 52  |
|                    | Angove "Family Crest" Grenache _____<br>Shiraz Mourvedre | McLaren Vale, Australia      |     |     | 40  |
|                    | DAOU Pessimist Red Blend _____                           | Paso Robles, CA              |     |     | 59  |
|                    | Stags' Leap Winery Petite Syrah _____                    | Napa Valley, CA              |     |     | 66  |
|                    | Seghesio Zinfandel _____                                 | Sonoma Valley, CA            |     |     | 54  |
|                    | Banfi Rosso di Montalcino _____                          | Toscana, Italy               |     |     | 72  |
|                    | Vietti Nebbiolo Percacco Langhe _____                    | Piedmont, Italy              |     |     | 78  |
|                    | Aia Vecchia Bolgheri Rosso Sorugo _____                  | Tuscany, Italy               |     |     | 102 |
|                    | Ruffino Toscana Rosso Modus _____                        | Tuscany, Italy               | 15  | 18  | 60  |
| RESERVED WINES     | Jermann Chardonnay "Where Dreams" _____                  | Frulli Venezia Giulia, Italy |     |     | 177 |
|                    | Flowers Chardonnay _____                                 | Sonoma Loas, CA              |     |     | 132 |
|                    | Darioush Caravan Cabernet Sauvignon _____                | Napa Valley, CA              |     |     | 153 |
|                    | Don Melchor Cabernet Sauvignon _____                     | Puente Alto, Chile           |     |     | 250 |
|                    | Palmaz Vineyards Cabernet Sauvignon _____                | Napa Valley, CA              |     |     | 426 |
|                    | Ceretto Barolo _____                                     | Piedmont, Italy              |     |     | 125 |

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