



Tonino Lamborghini
Caffè

EXCLUSIVE IN ROCOCELLI RISTORANTE ONLY



Tonino Lamborghini Caffè's premium café and restaurant blend is perfectly suited for one palate. In addition to producing an excellent espresso, Tonino Lamborghini Caffè successfully retains its rich flavour when combined with milk, and therefore is suitable for all styles of coffee.

Our premium café and restaurant blend is made using only the finest Arabica beans from Brazil and Ethiopia, in addition to the most valuable Robusta beans from Java. All of the beans in Tonino Lamborghini Caffè are from coffee farms which have been extensively researched and then authorised for use by Tonino Lamborghini's head office in Bologna, Italy. Each variety of bean is carefully selected for its contribution to the overall blend - for its flavour or texture, and so contributing the taste, body or crema of our premium blend.



CAPPUCCINO AND VIENNOIS COFFEE



Aperitivi

ROCOCELLI RECOMMEND

CAMPARI/CAMPARI FRESH ORANGE JUICE	4cl	7,80€ / 9,80€
MARTINI BIANCO	4cl	7,80€
MARTINI ROSATO	4cl	7,80€
APEROL SPRITZ Aperol con prosecco y soda / Aperol with prosecco and soda water	4cl	8,80€
HUGO COCKTAIL		8,80€
Prosecco con flor de saúco, soda, y menta fresca y lima		
Prosecco with elderflower cordial, soda water, and fresh mint and lime		



MOËT & CHANDON ICE IMPERIAL	0,75l	128,00€
MOËT & CHANDON ROSÉ IMPÉRIAL	0,75l	120,00€
MOËT & CHANDON BRUT IMPERIAL	0,75l	80,00€
★		
PROSECCO	0,20l / 0,75l	9,80€ / 22,80€
CAVA	0,20l / 0,75l	9,80€ / 22,80€
CAVA ROSE	0,20l / 0,75l	10,80€ / 24,80€
LAURENT PERRIER CUVÉE ROSÉ BRUT	0,75l	128,00€
CHAMPAGNE VEUVE CLICQUOT BRUT YELLOW	0,75l	80,00€
DOM PÉRIGNON	0,75l	250,00€

PIATTO DI FRUTTA FRESCA DI STAGIONE	14,40 €
Plato de frutas frescas de temporada	
Fresh seasonal fruit platter	



CARPACCIO DI MANZO AL PARFUMO DI TARTUFO



BURRATA CON POMODORINI

Antipasti

BRUSCHETTA ROCOCELLI POMODORO

8,80€

Tostas de pan con tomate, ajo y albahaca

Roasted bread slices, garlic and basil (VEGETARIAN)

BRUSCHETTA ROCOCELLI GAMBERI

10,80€

Tostas de pan con tomate, gambas, ajo y perejil

Roasted bread slices, prawns, garlic and parsley

CARPACCIO DI MANZO AL PARFUMO DI TARTUFO

16,80€

Carne en rebanadas finas marinado en aceite de oliva, miel, menta y pimienta con queso parmesano, rucola, tomate cherry y aceite de tartufo

Thinly sliced beef marinated in olive oil, honey, mint and papper, served with parmesan cheese, rocket, cherry tomato and truffle oil

CARPACCIO DE SALMÓN

16,80€

Salmón, rúcula, cherry tomate, parmezan, piñón, zumo de limón, aciete de oliva extra virgen

Salmon, rucula, cherry tomato, parmesan, pine nuts, lemon juice, extra virgin olive oil

BURRATA CON POMODORINI

14,50€

Burrata queso con rucula y tomate cherry

Burrata chesse with rocket and cherry tomato



COCKTAIL DI SCAMPI Coctel de langostinos Prawns cocktail	12,80€
COZZE E VONGOLE AL PROSECCO VENETO Mejillones, almejas, tomate cherry, ajo, perejil y prosecco veneto Mussels, clams, tomatoes cherry, garlic, parsley and prosecco veneto	14,80€ 
MELONE E PROSCIUTTO DI PARMA Plato de melon con jamon de Parma Melon and Parma ham platter	14,80€ 
BURRATA CON PROSCIUTTO E FORMAGGIO - “HAM AND CHEESE” Burrata con jamón serrano y queso maduro con aceitunas (para 2 personas) Burrata with serano ham and mature cheese with olives (for 2 people)	24,50€ 
LANGONSTINOS PIL-PIL Langonstinos con aceite de oliva, vino blanco, tomate, chili, perejil y ajo Prawns with olive oil, white wine, tomato, chili, parsley and garlic	12,80€ 
COUVERT POR PERSONA-COVER CHARGE PER PERSON	1,50€



COZZE E VONGOLE AL PROSECCO VENETO



MELONE E PROSCIUTTO DI PARMA

Zuppe



GAZPACHO

ZUPPA DI POMODORO

Sopa de tomate

Tomato soup (VEGETARIAN)

7,00€



ZUPPA DI PESCE

Sopa de pescado con mariscos, ajo y albahaca

Fish soup with seafood garlic and basil

10,80€



GAZPACHO

Gazpacho Andaluz

Gazpacho Andalouse (VEGETARIAN)

7,00€



ZUPPA DI PESCE

IVA INCLUIDO / VAT INCLUDED

Insalate

INSALATA CON FORMAGGIO DI CAPRA

Mezcla de lechugas, queso de cabra caramelizado en miel, tomate cherry y nueces
Mixed lettuce, goat cheese caramelized in honey, cherry tomato and nuts

13,80€



INSALATA MISTA

Mezcla de lechugas, tomate, cebolla, pepino y aceite de oliva
Mixed lettuce, tomato, onions, cucumber and olive oil

10,80€



INSALATA GRECA

Lechuga iceberg, tomate, pimiento, pepino, cebolla, queso feta, aceitunas, oregano y aceite de oliva
Iceberg lettuce, tomato, pepper, cucumber, onion, feta cheese, olives, oregano and olive oil

13,50€



ENSALADA DE SALMÓN

Salmon, iceberg, rúcula, piñón, pera, gorgonzola queso, zumo de limón, aceite de oliva, nueces
Salmon, iceberg, pine nut, pear, gorgonzola cheese, lemon juice, olive oil, walnuts
(CHEF'S CHOICE)

15,80€



INSALATA CON FORMAGGIO DI CAPRA



INSALATA GRECA



INSALATA FILETTO DI MANZO - ROAST BEEF SALAD

AVOCADO E GAMBERI

INSALATA FILETTO DI MANZO - ROAST BEEF SALAD

15,80€

Solomillo de ternera, mezcla de lechugas, rucula, tomate cherry, queso parmesano
Filet steak - tenderloin, mixed lettuce, rucula, cherry tomatoes, parmesan cheese



CESARE

13,80€

Lechuga iceberg, dados de pollo asado, salsa cesar cesara, cuscurreones y queso parmesano
Iceberg lettuce, roasted chicken dices, homemade cesar dressing, croutons and parmesan cheese



INSALATA DI TONNO

13,80€

Mezcla de lechugas, cebolla roja, tomate cherry, atun y aceite de oliva
Mixed lettuce, red onion, cherry tomato, tuna and olive oil



CAPRESE CON MOZZARELLA DI BUFALA

12,80€

Ensalada de tomate, mozzarella di bufala, rucula y salsa pesto
Tomato salad with mozzarella di bufala, rocket and pesto sauce (VEGETARIAN)



AVOCADO E GAMBERI

15,80€

Mezcla de lechuga, gambas, aguacate, tomate cherry y salsa coctel
Mixed lettuce, prawns, avocado, cherry tomato and cocktail sauce



INSALATA QUINOA E AVOCADO

15,80€

Iceberg, quinoa, aguacate, piñón, cherry tomato, zumo de limón, aceite de oliva, sal
Iceberg, quinoa, avocado, pine nut, tomato cherry, lemon juice, olive oil, salt (CHEF'S CHOICE)

I Primi Piatti

DISPONIBLE SIN GLUTEN, GLUTEN FREE AVAILABLE SPAGHETTI AND PENNE

LASAGNA	13,95€
PENNE ALL 'ARRABBIATA Penne con tomate, ajo, perejil, chili y queso parmesano Penne with tomato, garlic, parsley, chili y parmesan cheese (VEGETARIAN)	11,80€ 
SPAGHETTI ALLA CARBONARA Spaghetti con beicon, hevo, pimienta y queso parmesano Spaghetti with bacon, egg, black pepper and parmesan cheese	13,50€ 
TORTELLONI RICOTTA E SPINACI Tortelloni con ricotta, espinaca, sabio, mantequilla y queso parmesano Tortelloni with ricotta, spinach, sage, butter and parmesan cheese (VEGETARIAN)	13,80€ 
PENNE ALFREDO Penne con pollo, champinones, nata, ajo, perejil y queso parmesano Penne with chicken, mushrooms, sour cream, garlic, parsley and parmesan cheese	13,80€
SPAGHETTI ALLE VONGOLE Spaghetti con almejas, ajo, aceite de oliva, vino blanco, perejil Spaghetti with clams, garlic, olive oil, white wine, parsley	15,80€ 
TAGLIATELLE ZAFFERANO E GAMBERI Tagliatelle con gamberi, azafran, perejil y queso parmesano Tagliatelle with prawns saffron, sour cream, parsley and parmesan cheese (vegetarian)	15,80€ 
PENNE AL SALMONE CON CAVIALE ROSSO Penne con salmón, caviar rojo, crema, aceite de oliva virgen extra Penne with salmon, red caviar, cream, extra virgin olive oil	19,80€ 
SPAGHETTI AL TONNO CON ASPARAGI Spaghetti con espárragos, cherrytomate, aceitunas, parmezan, atun Spaghetti with asparagus, cherrytomate, olives, parmezan, tuna	19,80€ 



PENNE AL SALMONE CON CAVIALE ROSSO



SPAGHETTI FRUTTI DI MARE



SPAGHETTI CON PARMIGIANO E TARTUFO (CHEF'S CHOICE)

TAGLIATELLE NERI CON ASTICE (CHEF'S CHOICE)

Pasta Speciale

TAGLIATELLE AL RAGÙ DI CARNE (ALLA BOLOGNESE)

15,80€

Tagliatelle con salsa de carne

Tagliatelle with meat sauce (CHEF'S CHOICE)



RIGATONI CON SALSICIA E FUNGHI

14,80€

Rigatoni con salchicha de cerdo champinones, mantequilla, ajo, perejil y queso parmesano

Rigatoni with pork sausage, mushrooms, butter, garlic, parsley and parmesan cheese (CHEF'S CHOICE)

TAGLIATELLE NERI CON ASTICE

22,80€

Tagliatelle con langosta, salsa de pescado, tomate, ajo y albahaca

Tagliatelle with lobster, fish sauce, tomato, garlic and basil (CHEF'S CHOICE)

TAGLIATELLE CON PROSCIUTTO E CREMA DI TARTUFO

17,70€

Tagliatelle con jamon, crema de trufa, mantequilla y queso parmesano

Tagliatelle with ham, truffle cream, butter and parmesan cheese (CHEF'S CHOICE)

SPAGHETTI FRUTTI DI MARE

18,80€

Spaghetti con mariscos, salsa de pescado, tomate, ajo y albahaca

Spaghetti with seafood, fish sauce, tomato, garlic and basil



RIGATONI CON FILETTO DI MANZO Y BOLETUS "SOLOMILLO"

17,50€

Penne con solomillo de ternera, puerro, tomate, mantequilla, ajo, chili y parmesano, boletus

Penne with sirloin, leek, tomato, butter, garlic, chilli and parmesan cheese, boletus



SPAGHETTI CON PARMIGIANO E TARTUFO

19,80€

Spaghetti con parmesano, mantequilla y trufas

Spaghetti with parmesan cheese, with truffles and butter (CHEF'S CHOICE) (VEGETARIAN)



PENNE BERLUSCONI (BUNGA-BUNGA)

19,80€

Provola, tomate, nata y peso

Provola, tomato, cream and pesto (CHEF'S CHOICE)

IVA INCLUIDO / VAT INCLUDED

Gratinati e Risotto

NERO DI SEPPIA

Arroz con nero di seppia , tinta negra de seppia, mantequilla y queso parmesano

Rice with black sepia, sepia black ink sauce, butter and parmesan cheese (Chef's Choice)

15,80€



RISOTTO ZAFFERANO CON GAMBERI E ASPARAGI

Arroz con gambas, azafran, mantequilla y queso parmesano, espárragos, prosecco

Rice with prawns, saffron, butter and parmesan cheese, asparagus, prosecco

17,80€



VEGETARIANO

Arroz con pimientos, calabacin, champinones, apio, zanahoria, cebolla, mantequilla y queso parmesano

Rice with peppers, zucchini, mushrooms, celery, carrot, onion, butter and parmesan cheese

14,80€



RISOTTO LANGOSTINOS

Arroz con langostinos, salsa de tomate, ajo, calabacin, mantequilla y queso parmesano

Rice with prawns, tomato sauce, garlic, zucchini, butter and parmesan cheese

17,50€



RISOTTO CON FILETTO DI MANZO AI FUNGHI PORCINI

Arroz, solomillo, boletus, mantequilla, parmesano, perejil, ajo

Rice, sirloin, boletus, butter, parmesan, parsley, garlic

19,80€



RISOTTO BIANCO CON ASPARAGI

Arroz, espárragos, vino blanco, ajo, parmesano, herbico

Rice, asparagus, white wine, garlic, parmesan, herbs (VEGETARIAN)

15,80€



RISOTTO CON FILETTO DI MANZO AI FUNGHI PORCINI



RISOTTO ZAFFERANO CON GAMBERI E ASPARAGI



TUNA TARTARE



CALAMARI ALLA GRIGLIA

Pesce

PESCE DEL GIORNO

Pescado de dia (Salmon, Dorada, Lubina)
Fish of the day (Salmon, Dorada, Seabass)

18,80€



FILETTO DI TONNO

Filete de atun (Pregunte por disponibilidad)
Tuna steak (Ask for availability) **(CHEF'S CHOICE)**

19,80€



GAMBERONI-LANGOSTINOS ALLA GRIGLIA

Langostinos a plancha, salsa de chef, ajo, perejil y vino blanco
Grilled prawns, chef's sauce, garlic, parsley and white wine **(CHEF'S CHOICE)**

15,80€



FISH AND CHIPS

Merluza frita con patatas fritas
Deep fried hake fish with french fries

13,80€

CALAMARI ALLA GRIGLIA

Calamares a la parrilla
Grilled Calamari

17,70€



TUNA TARTARE

Tartar de atun (Pregunte por disponibilidad)
Tuna tartar (Ask for availability) **(CHEF'S CHOICE)**

19,80€



CALAMARI FRITTI ALLA ROMANA

Calamares fritos con salsa de yogur y salsa de eneldo
Fried squids with yoghurt and dill sauce

13,80€

FILETO DI BACCALA ALLA ISCHITANA

Lomo de bacalao con tomate cherry, alcaparras y aceitunas negras
Fillet codfish with cherry tomatoes, black olive and capers

18,80€

CON PESCADO PUEDE AÑADIR EXTRA GUARNICIONES

3,00€

YOU CAN ADD ANY OF THESE GARNISHES TO YOUR SEA FOOD DISHES

Patatas fritas	Patatas al horno	Patata asada	Verduras a la parilla	Ensalada o arroz
French fries	Oven-baked potatoes	Roasted potato	Grilled vegetables	Salad or rice



FILETO DI MANZO CON SALSA AI FRUTTI DI BOSCO CON VINO GAVI DI GAVI

Selezione di carne



**WE USE ALWAYS FRESH, NEVER FROZEN, VERY HIGH QUALITY BLACK ANGUS BEEF
PARA LA PREPARACION, NOSOTROS USAMOS SOLO LA MEJOR CARNE - BLACK AGNUS**

ROCOCELLI BLACK ANGUS BURGER

15,80€

100% black angus ternera, tomate, cebolla roja, pepinillo, queso cheddar, bacon y huevo frito

100% black angus beff, tomato, red onion rings, pickled cucumber, cheddar, crispy bacon and fried egg

POLLO ALLA SALSA AL CURRY - "CHICKEN CURRY"

17,70€

Pollo a la plancha con salsa de curry, servido con arroz
Grilled chicken with curry sauce, served with rice

FILETO DI MANZO CON SALSA AI FRUTTI DI BOSCO CON VINO GAVI DI GAVI

27,80€

Solomillo de ternera con salsa de frutos con vino Gavi di Gavi

Filet steak - tenderloin with Berry Sauce with Gavi di Gavi wine **(CHEF'S CHOICE)**

TAGLIATA CON RUCOLA E PARMIGIANO

25,80€

Tagliata de ternera con rucula y queso parmesano
Beef tagliata with rocket and parmesan cheese

CHILI DI MANZO - "BEEF CHILI"

19,50€

Ternera picante, carnaval de pimientos dulces, cebolla, servido con arroz
Spicy beef, carnaval of sweet peppers, onion, served with rice

COTOLETTA ALLA MILANESE

17,70€

Escalopes de ternera a la milanese
Breaded veal Wiener schnitzel

IVA INCLUIDO / VAT INCLUDED

PETTO DI POLLO CON RUCOLA E PARMIGIANO

15,80€

Pechuga de pollo servida con rucula y queso parmesano
Grilled chicken breast served with rocket and parmesan cheese

FILETTO DI MANZO A LA TOSCANA E GORGONZOLA

27,80€

Solomillo, pera, salsa de gorgonzola, herbico
Sirloin, pear, gorgonzola sauce, herbs

CHICKEN WINGS

13,80€

Alitas de pollo a la barbacoa servidas con patatas fritas
Barbecued chicken wings served with french fries

BISTECCA ALLA FIORENTINA

27,80€

Filete de fiorentina
Fiorentina steak

CON CARNE PUEDE AÑADIR EXTRA GUARNICIONES

3,00€

YOU CAN ADD ANY OF THESE GARNISHES TO YOUR MEAT DISHES

- | | |
|-----------------------|---------------------|
| Patatas fritas | French fries |
| Patata asada | Roasted potato |
| Patatas al horno | Oven-baked potatoes |
| Verduras a la parilla | Grilled vegetables |
| Ensalada o arroz | Salad or rice |

CON CARNE PUEDE ANADIR EXTRA SALSAS

3,00€

YOU CAN ADD ANY ONE OF THESE SAUCES TO YOUR MEAT DISHES

- | | |
|---------------------------------------|--|
| Salsa de pimienta verde | Green pepper |
| Salsa de setas | Mushrooms sauce |
| Salsa gorgonzola | Gorgonzola sauce |
| Salsa de frutos con vino Gavi di Gavi | Berry Sauce with Gavi di Gavi wine (CHEF'S CHOICE) |



SOLOMILLO A LA TOSCANA E GORGONZOLA

IVA INCLUIDO / VAT INCLUDED



FRUTI DI MARE (CHEF'S CHOICE)

Le Pizza

FOCACCIA

Hogaza italiana con ajo, romero y aceite de olive
Flat Italian bread with garlic, Rosemary and olive oil

8,80€

MARGHERITA

Con salsa de tomate y queso mozzarella
With tomato sauce and mozzarella cheese

11,95€

VESUVIO

Con salsa de tomate, jamon york y queso mozzarella
With tomato sauce, ham and mozzarella cheese

12,80€

CAPRICCIOSA

Con salsa de tomate, jamon york, champiñone y queso mozzarella
With tomato sauce, ham, mushrooms and mozzarella cheese

13,50€

FUNGI

Con salsa de tomate, champiñones y queso mozzarella
With tomato sauce, mushrooms and mozzarella cheese

13,50€

PROSCIUTTO

Con salsa de tomate, jamon serrano y queso mozzarella
With tomato sauce, iberian ham and mozzarella cheese

14,80€

NERO DI SEPPIA

Con nero di Seppia, tinta negra de Seppia, salsa de tomate, mozzarella
With black sepia, sepia black ink sauce, tomato sauce, mozzarella (CHEF'S CHOICE)

15,80€

NORCHINO

Con nata, mozzarella di Bufala, mozzarella, aceite perfume di tartufo
With cream, mozzarella di Bufala, mozzarella, perfume di tartufo oil

15,50€

IVA INCLUIDO / VAT INCLUDED

DIAVOLA Con salsa de tomate, pepperoni, chili y queso mozzarella With tomato sauce, pepperoni, chilli and mozzarella cheese	13,50€
VEGETARIANA Con salsa de tomate, berenjena, calabacin, pimiento, champiñones, rucula y queso mozzarella With tomato sauce, aubergine, zucchini peppers, mushrooms, rocket and mozzarella cheese	14,40€
HAWAII Con salsa de tomate, jamon york, pina y queso mozzarella With tomato sauce, ham, pineapple and mozzarella cheese	12,80€
AL TONNO Con salsa de tomate, mozzarella, cebolla With tomato sauce, mozzarella, onion	14,80€
PIZZA AL SALMONE Mozzarella, salmón y perejil Mozzarella, salmon and parsley	15,80€
PIZZA ALLA PARMIGIANA Provola, mozzarella, berenjena y parmesano Provola, mozzarella, aubergine and parmesan cheese	13,50€
CONTADINO Con salsa de tomate, mozzarella, beicon, salami Milano, champiñones, cebolla With tomato sauce, mozzarella, bacon, salami Milano, mushrooms, onion (CHEF'S CHOICE)	13,80€
FRUTI DI MARE Con salsa de tomate, mozzarella, mariscos With tomato sauce, mozzarella, sea food	18,80€
PIZZA CREMA DI TARTUFO Con salsa de tomate, crema de trufa, aceite de trufas y queso mozzarella With tomato sauce, truffle cream, truffle oil and mozzarella cheese (CHEF'S CHOICE)	19,80€



PIZZA CREMA DI TARTUFO (CHEF'S CHOICE)



PIZZA FILETTO DI MANZO “SOLOMILLO” - “FILET STEAK - TENDERLOIN”

CARBONARA 13,50€
Con nata, mozzarella, bacon, huevo y cebolla
With cream, mozzarella, bacon, egg and onion

QUATTRO FORMAGGI 13,50€
Con salsa de tomate, cuatro tipo de quesos seleccionados por el chef
With tomato sauce, 4 types of cheese selected by chef

PIL-PIL “GAMBERI” 14,80€
Con salsa de tomate, gambas,tomate cherry, ajo y queso mozzarella
With tomato sauce, prawns, cherry tomatoes, garlic and mozzarella cheese

FORMAGGIO DI CAPRA 13,80€
Con salsa de tomate, queso de cabra, tomate cherry, pimiento
With tomato sauce, goat cheese, cherry tomato, peppers,

PIZZA ALFREDO 14,40€
Con salsa de tomate, pollo, champiñones y queso mozzarella
With tomato sauce, chicken, mushrooms and mozzarella cheese

PIZZA FILETTO DI MANZO “SOLOMILLO” - “FILET STEAK - TENDERLOIN” 17,70€
Con salsa de tomate, salsa barbacoa, laminas finas de solomillo, cebolla roja, pimiento y queso mozzarella
With tomato sauce, bbq sauce, thin slices of beef steak, red onion, pepper and mozzarella cheese

INGREDIENTES EXTRA / EXTRA TOPPINGS 3,00€
Elija entre varias opciones de topping de Pizza, incluyendo ingredientes vegetales, ingredientes no vegetales, ingredientes de queso y mucho más
Choose from various Pizza topping options including veg toppings, non-veg toppings, cheese toppings and much more.



SPAGHETTI AL POMODORO



POLLO ALLA GRIGLIA

Per i Bambini

POLLO ALLA GRIGLIA

Pechuga de pollo con patatas fritas
Grilled chicken breast with french fries

9,80€



TAGLIATELLE AL RAGÙ DI CARNE (ALLA BOLOGNESE)

Tagliatelle con salsa de carne
Tagliatelle with meat sauce **(CHEF'S CHOICE)**

12,80€



SPAGHETTI AL POMODORO

Spaghetti con tomate y queso parmesano
Spaghetti with tomato and parmesan cheese

9,80€



SPAGHETTI ALLA CARBONARA

Spaghetti con beicon, huevo, pimienta y queso parmesano
Spaghetti with bacon, egg, black pepper and parmesan cheese

10,80€



CHICKEN WINGS

Alitas de pollo alla barbacoa servidas con patatas fritas
Barbecued chicken wings served with french fries

9,80€





PISTACCHIO CHEESECAKE (CHEF'S CHOICE)

FONDENTE AL CIOCCOLATO

Dolci fatti

POSTRES CASEROS / HOMEMADE DESSERTS

TIRAMISU	7,00€
FONDENTE AL CIOCCOLATO Fondant de chocolate Chocolate fondant	7,00€
PISTACCHIO OR NUTELLA CHEESECAKE (CHEF'S CHOICE) Tarta de queso de pistacho o nutella	7,00€
PANNA COTTA	7,00€ 🍷
CREMA DI FRAGOLA Marscapone con fresas Marscapone with strawberries	7,00€ 🍷
CREPES Marmelada / Nutella con nata / Azucar, mantequilla o limon Jam / Nutella with whipped cream / Sugar, butter or lemon	7,00€
GELATO DI CIOCCOLATO, VANIGLIA E FRAGOLA Helado de chocolate, vanilla y fresa Chocolate, vanilla and strawberry ice cream	7,00€
TORTA DI MELE Tarta de manzana Apple pie	7,00€
PIATTO DI FRUTTA FRESCA DI STAGIONE Plato de frutas frescas de temporada Fresh seasonal fruit platter	14,40 €

Bibite

REFRESCOS Y ZUMOS

Zumo de naranja natural – Fresh orange juice		5,80€
Zumo de manzana – Apple juice		3,80€
Zumo de piña – Pineapple juice		3,80€
Zumo de melocoton – Peach juice		3,80€
Zumo de tomate – Tomato juice		3,80€
Zumo de fresa – Strawberry juice		3,80€
Zumo de arándano – Cranberry juice		3,80€
Agua sin gas – Still water	0,5l	3,80€
Agua con gas – Sparkling water	0,5l	3,80€
Schweppes		3,80€
Schweppes ginger		3,80€
Coca cola		3,80€
Coca cola light		3,80€
Coca cola zero		3,80€
Fanta		3,80€
Sprite		3,80€
Nestea		3,80€
Red Bull		5,80€
Aquarius limón		3,80€
Aquarius orange		3,80€

CAFFE TONINO LAMBORGHINI

Espresso		3,00€
Espresso macchiato		3,30€
Café con leche – Coffee with milk		3,80€
Cappuccino		3,80€
Viennois coffee		3,80€
Americano		3,00€
Descafeinado – Decaffeinated		3,80€
Café latte		4,00€
Café Irlandes – Irish coffee		7,00€
Café bombon – Coffee with condensed milk		3,30€



Tonino Lamborghini
Caffè

CHOCOLATE CALIENTE SELECCION – HOT CHOCOLATE SELECTION FROM TONINO LAMBORGHINI

Bebida al sabor de chocolate/chocolate flavoured drink	4,50€
Bebida al sabor de chocolate a la avellana/Halzenut-chocolate flavoured drink	4,50€

SELECCION DE TE – TEA SELECTION FROM TONINO LAMBORGHINI

Te blanco “Pai Mu Tan Fujian” – White tea	4,00€
Te negro “Darjeeling” – Black tea	4,00€
Te verde “Bancha” – Green tea	4,00€
Te negro “Earl grey imperial” - Black tea	4,00€
Te Menta – Mint Tea	4,00€
Te Rooibos – Rooibos Tea	4,00€
Te Frutti di bosco – Berries Tea	4,00€
Te Dopo Pasto – After meal Tea “Herbal”	4,00€



Tonino Lamborghini

BIRRA

Draft Amstel 0,3	3,30€
Draft Amstel 0,5	4,80€
Coronita	4,00€
Heineken	4,00€
San Miguel	4,00€
Guinness	5,00€
Birra Moretti	4,00€
Buckler Sin alcohol - Alcohol free	4,00€
Clara 0,3/Radler - Lemon Beer	3,30€
Clara 0,5/Radler - Lemon Beer	4,80€

WHISKY

Jameson	7,80€
Chivas Regal 12y	9,80€
Chivas Regal 18y	15,80€
Johnnie Walker black	10,00€
Ballantine´s	7,80€

BORBON

Jack Daniels	9,00€
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**PARA LOS AMANTES DEL WHISKY LE RECOMENDAMOS
FOR WHISKY LOVERS WE RECOMMEND**

WHISKY

Cardhu	18,00€/0,05l
Lagavulin	25,00€/0,05l
Macallan	20,00€/0,05l

BRANDY

Cardenal Mendoza gran reserva	11,00€
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VODKA

Grey goose	11,00€
Absolut	8,00€
Belvedere	11,00€

COGNACS

Remy Martin X.O	35,00€
Fine Hennessy	17,00€
Hennessy X.O	28,00€
Martel VS	14,00€

DIGESTIVES

Ramazzotti Amaro Fratelli	8,00€
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TEQUILA

Jose Cuervo	8,00€
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APERITIFS

Campari/Campari fresh orange juice	4cl	7,80€/9,80€
Martini bianco	4cl	7,80€
Martini rosato	4cl	7,80€
Aperol Spritz	4cl	8,80€

Aperol con prosecco y soda
Aperol with prosecco and soda water

Hugo Cocktail	8,80€
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Prosecco con flor de saúco, soda, y menta fresca y lima
Prosecco with elderflower cordial, soda water, and fresh mint and lime

LIQUEURS

Baileys	7,80€
Malibu	7,80€
Amaretto Italiano	7,80€
Limoncello	7,80€
Sambuca Molinari	7,80€
Jagermeister	7,80€
Grappa reserva	8,80€

RONS

Havana 3	8,00€
Zaya gran reserva 12 years old	12,80€
Zacapa X.O	19,50€
Bacardi	8,80€
Ron Brugal anejo	8,80€

RESTAURANTE ROCOCELLI LE RECOMIENDA PARA UNA BUENA DIGESTIÓN UN BUEN GIN & TONIC
RESTAURANT ROCOCELLI RECOMMENDS YOU FOR A GOOD DIGESTION A GOOD GIN & TONIC

GIN

Bombay Sapphire	12,00€
Beefeater	10,00€
Tanqueray	10,00€
Gordons	10,00€
Puerto de Indias (Sabor a fresa / Strawberry flavor)	12,00€

SPECIAL GIN

Gin Mare	14,00€
Brockmans	14,00€
Hendricks	14,00€

SANGRIAS COPA / JARRA

Sangria de vino tinto (jarra"jug) – Red wine sangria	5,80€/19,80€
Sangria de vino blanco (jarra"jug) – White wine sangria	5,80€/19,80€
Sangria de champagne (jarra"jug) – Champagne sangria	22,80€
Copa de tinto de verano – Glass of Red summer wine	5,80€





Cocktails

CLASSIC MOJITO (Ron Havana 3, menta fresca, lima, azúcar moreno y hielo picado) (Ron Havana 3, fresh mint, lime, brown sugar and crushed ice)	10,00€
PINA COLADA (Ron blanco, zumo de pina, Malibu, leche de coco y hielo) (Ron blanco, pineapple juice, Malibu, coconut milk and ice)	10,00€
BLOODY MARY (Vodka, zumo de tomate, Worcestershire, Tabasco, pimienta, sal y hielo) (Vodka, tomato juice, Worcestershire, Tabasco, pepper, salt and ice)	10,00€
MARGARITA (Tequila, triple seco, zumo de lima y hielo) (Tequila, triple sec, lemon juice and ice)	10,00€
SEX ON THE BEACH (Vodka, licor de melocoton, zumo de naranja, zumo de arandano y hielo) (Vodka, peach liquer, orange juice, cremberry and ice)	10,00€
COSMOPOLITAN (Vodka, triple seco, zumo de lima, zumo de arándano y hielo) (Vodka, triple sec, lemon juice, cremberry juice and ic)	10,00€
VANILLA BOOM (Vodka, Kahlua, Baileys, helado de vanilla y hielo) (Vodka, Kahlua, Baileys, vanilla ice cream and ice)	10,00€
LONG ISLAND ICED TEA (Vodka, gin, tequila, ron, triple seco, zumo de lima, coca cola y hielo) (Vodka, gin, tequila, ron, triple sec, lemon juice, Coca Cola and ice)	10,00€
STRAWBERRY DAIQUIRI (Ron blanco, zumo de lima, fresas frescas, granadina, azúcar moreno y hielo) (Ron blanco, lemon juice, fresh strawberries, grenadine, Brown sugar and ice)	10,00€
ESPRESSO MARTINI (Kahlua, vodka, espresso Lamborghini y hielo) (Kahlua, vodka, espresso Lamborghini and ice)	10,00€
WHITE RUSSIAN (Vodka, Kahlua, leche y hielo) (Vodka, Kahlua, milk and ice)	10,00€
CUBA LIBRE (Ron blanco, zumo de lima, coca cola y hielo) (Ron blanco, lemon juice, Coca Cola and ice)	10,00€