

## Pizzas...

- Margarita**, mozzarella, basil, tomato base \$17  
**La Alice (Bianca)**, white anchovy fillets, rocket, chilli oil, shaved parmigiano reggiano \$19  
**Siciliana**, anchovies, kalamata olives, hot cacciatore sausage, chilli, mozzarella, tomato base \$19  
**WA Style**, ham, pineapple, mozzarella, tomato base \$19  
**Americano**, peperoni, mozzarella, tomato base \$19  
**Ruocco's Speciale**, peperoni, bacon, ham, mushrooms, kalamata olives, mozzarella, tomato base \$20  
**Quattro Stagioni**, cacciatore sausage, roast capsicum, marinated prawns, mushrooms, mozzarella, tomato base \$20  
**Pollo**, chicken, mushroom, sun-dried tomatoes, mozzarella, tomato base \$20  
**Rucola (Bianca)**, rocket, buffalo mozzarella, prosciutto crudo, balsamic reduction \$21  
**Gorgonzola Chicken**, chicken, gorgonzola, roast capsicum, roast walnut, mozzarella, tomato base \$21  
**Tony's Special**, roast pumpkin, spinach, pine nuts, ricotta, pesto, mozzarella, tomato base \$21  
**Mexicana**, chilli con carne, jalapenos, buffalo mozzarella, honey, fresh tomatoes & onions \$23  
**Patate e Pollo**, chicken, potato, mushrooms, onions, cherry tomatoes, shaved parmesan, rocket, cream base, truffle oil \$23  
**Seafood**, prawns, clams, mussels, squid, barramundi, anchovy, mozzarella, tomato base \$23  
**Arancia**, prosciutto, balsamic caramelised onions, goat's cheese, sweet potato base, mozzarella \$23  
**Gamberetti**, marinated prawns, chilli, garlic, mozzarella, tomato base, rocket, fresh tomato & onions \$23  
**Louisa**, grilled eggplant, zucchini, sweet potato, rocket, buffalo mozzarella, toasted almonds, balsamic reduction \$23 (we recommend adding hot cacciatore sausage)  
**All Meat**, peperoni, ham, bacon, chicken, cacciatore sausage, mozzarella, bbq sauce \$24  
**Trio of Mushrooms**, chicken, mushrooms, porcini, cream base, truffle oil, toasted almonds 24  
**The Lot**, combination of meat, seafood & vegetables, anchovy, mozzarella, tomato base \$24

## Calzone (Folded Pizzas)...

- Calzone con Carne**, peperoni, ham, bacon, anchovy, onions, mozzarella, tomato base \$21  
**Veggie Calzone**, roast capsicum, mushrooms, onions, olives, sun-dried tomatoes, mozzarella, tomato base \$21  
**Pizza Baguette**, zucchini, roasted capsicum, pine nuts, spinach, ricotta, mozzarella, rocket & parmesan salad, truffle oil, balsamic reduction \$22

## Extras...

- Any seafood or meat toppings +\$4 ea  
Any vegetable topping +\$3 ea  
Any cheese topping +\$4 ea



217 South Terrace  
South Fremantle, WA 6163  
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Ruocco's was first established in 1978 by Matteo Ruocco, boasting the first wood-fired pizza oven in Fremantle, and possibly Australia. The family-owned restaurant has been serving traditional authentic Italian cuisine to the local community for over 35 years. We now hope to continue to offer the same traditional values and respect of the food and ingredients served to you and your family.  
Buon Appetito

## Il Primo (To Start)...

- Garlic Bread** \$5  
**Fresh Bread**, butter, EVOO, aged balsamic \$6  
**House-marinated Olives**, rocket, parmesan \$8  
**Pizza Bianca / Garlic Pizza** \$12  
**Soup of the Day**, please check specials \$12  
**Bruschetta Caprese**, tomato, onion, basil, buffalo mozzarella, crostini \$12  
**House-made Meatballs**, beef & vegetable ragu \$13  
**Funghi Ripieni**, stuffed mushrooms, parmesan, rocket \$15  
**Trio of Dips**, please check specials \$16  
**Crumbed White Anchovy**, verde mayo \$16  
**Calamari Fritto**, cayenne pepper, flour-dusted, verde mayo \$16  
**Grilled Salsiccia**, potatoes, rosemary, goat's cheese \$16  
**Calamari Ripieni**, stuffed calamari, chilli, anchovy, prosciutto, hot tomato sugo \$16  
**Potato Arancini**, mozzarella, feta & parmesan filled, hot tomato sugo \$16  
**Bruschetta 3 ways**, caprese, siciliana, formaggi \$17  
**Chicken Liver Parfait**, garlic crostini \$17  
**Grilled Scallops**, sweet potato puree, fresh tomato & onion \$17/\$27  
**Sizzling Garlic Prawns**, fresh bread \$16/\$27  
**Seared Tuna Carpaccio**, capers, toasted almonds, fresh herbs, rocket, shaved parmigiano reggiano, mango vinaigrette \$19  
**Cozze Bianco**, mussels, chilli, garlic, white wine, parsley, fresh bread \$20/\$29  
**Antipasto ai Frutti di Mare**, seafood tasting platter, grilled scallops, calamari ripieni, marinated white anchovies, calamari fritto, grilled prawns \$29  
**Traditional Antipasto Platter**, prosciutto, bresaola, ham, cacciatore, pickled vegetables, sun-dried tomatoes, chicken liver parfait, marinated olives, buffalo mozzarella, feta, gorgonzola, garlic crostini \$38

Tuesday – Sunday 11.30AM - Late  
[www.ruoccos.com](http://www.ruoccos.com)

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### Pastas...

**Spaghetti Aglio e Olio**, anchovy, garlic, EVOO, fresh herbs, pangrattato \$17

**Gnocchi Ragu Bolognese**, house-made gnocchi, 6-hour braised ragu Bolognese, parmesan crust \$21

**Penne Carbonara**, bacon, pancetta, cream, egg \$23

**Penne Arrabiata con Barramundi**, pan-fried barramundi pieces, garlic, chilli, basil, tomato sugo, toasted almonds \$24

**Lasagne con Carne**, beef & pork mince, bresaola, cacciatore, béchamel, tomato sugo, fresh herb \$25

**Roast Vegetable Lasagne**, pesto béchamel, oven-roasted seasonal vegetable, truffle oil \$25

**Linguine Neri ala Trabaccolara**, house-made squid ink pasta, mixed seafood sauce, chilli, squid \$25

**Linguine con Polpetta**, house-made meatballs, rich beef & vegetable ragu \$25

**Spaghetti Vongole (Bianco)**, clams, garlic, chilli, white wine, parsley \$26

**Gnocchi Gorgonzola**, house-made sweet potato dumplings, gorgonzola, cream, toasted walnuts, rocket, truffle oil \$26

**Spaghetti Marinara**, prawns, barramundi, clams, mussels, squid, anchovy, garlic, chilli, house-made seafood bisque, tomato sugo \$26

**Penne Pollo**, chicken, potato, cauliflower, bacon, spinach, pesto, cream, parmesan wafer \$27

**Linguine al Granchio**, crab meat, capers, cherry tomatoes, spinach, ricotta, lemon zest, white wine, parsley \$28

**Sweet Potato Gnocchi**, burnt butter, sage, pesto, spinach, goat's cheese, balsamic reduction \$28 (we recommend adding hot cacciatore sausage for the non-vegetarians)

**Risotto Marinara con Cacciatore**, prawns, barramundi, clams, mussels, squid, hot cacciatore sausage, seafood bisque, tomato sugo \$28

**Risotto con Coniglio**, oven-braised rabbit, cannellini beans, prosciutto, porcini mushrooms, red wine, rocket, parmesan wafer \$29

### Il Bambino (For the Lil' Ones)...

**Gnocchi Napolitana**, potato dumplings, tomato sugo, parmesan \$10

**Gnocchi Ragu Bolognese**, potato dumplings, rich Bolognese sauce, parmesan \$11

**Sage Butter Pasta**, penne, parmesan \$11

**Pesce Fritto**, battered fish & chips, tomato sauce, mini salad \$11

**Crumbed Chicken & Chips**, house-made crumbed chicken cutlet, mini salad \$11

**Spaghetti con Polpetta**, house-made meatballs, rich beef & vegetable ragu \$13

### La Verdura (For the Vegetarians)...

**Insalata di Funghi Ripieni**, stuffed mushrooms, spinach, parmesan, pesto, cherry tomatoes, balsamic reduction \$26

**Melanzane Parmigiana**, battered eggplant, tomato sugo, mozzarella, chips, salad \$27

**Potato Arancini**, filled with mozzarella, feta & parmesan, hot tomato sugo, wilted spinach, soft polenta, rocket, shaved parmigiano reggiano \$27

### Frutti di Mare (Seafood)...

**Grilled Squid**, marinated squid, garlic, chilli, parsley, EVOO, chips, salad \$25

**Insalata di Tonno**, seared tuna, kalamata olives, orange segments, cherry tomatoes, feta, rocket, mango vinaigrette \$26

**Grilled Barramundi**, wilted spinach, béchamel, mozzarella, pangrattato, chips, salad \$27

**Misto Fritto**, flour-dusted & fried barramundi, prawns, squid, scallops, chips, salad \$29

**Grilled Seafood Platter for One/Two**, barramundi, squid, prawns, clams, mussels, morten bay bugs, scallops, chips, salad \$55/\$99

### Carne (Meat)...

**Parmigiana**, crumbed pork fillet, tomato sugo, parmesan, mozzarella, chips, garden salad \$27

with gnocchi Bolognese (instead of chips & salad) +\$6

**Capretto**, 6-hour oven-braised baby goat, cannellini beans, prosciutto, soft polenta \$28

**Petto di Pollo Farcito**, prosciutto wrapped chicken breast filled with spinach, walnuts & goat's cheese, soft polenta, creamy marsala sauce \$28

**Scallopine Funghi Porcini**, tender pork fillet cutlets, porcini mushroom sauce, chips, salad \$29

**500gm Ribeye**, truffle mash, buttered beans, choice of sauce: porcini mushroom/ garlic/ red wine jus \$35 (add grilled prawn +\$8)

**Rack of Lamb**, sweet potato puree, truffle mash, green beans, red wine jus, crispy prosciutto \$35

### Insalata (Salads)...

**Garden Salad**, citrus dressing, balsamic reduction \$12

**Greek Salad**, feta, kalamata olives, sun-dried tomatoes, citrus dressing, balsamic reduction \$15

**Spinach Salad**, roast pumpkin, pine nuts, feta, pesto, cherry tomatoes, balsamic reduction \$16

**Rocket Salad**, prosciutto, goat's cheese, melon, cherry tomatoes, toasted almonds, balsamic reduction \$18

**Insalata di Funghi Ripieni**, stuffed mushrooms, spinach, parmesan, pesto, cherry tomatoes, balsamic reduction \$26

**Insalata di Tonno**, seared tuna, kalamata olives, orange segments, cherry tomatoes, feta, rocket, mango vinaigrette \$26

### Contorni (Sides)...

**Truffle Mash** \$6

**Soft Polenta** \$6

**Beer-battered Chips** \$7

**Buttered beans**, wilted spinach, pangrattato \$9

**House-made Meatballs**, beef & vegetable ragu \$13