



## appetizers insalata small plates

- italian salad** mixed greens, cucumber, tomato, red onion, chi-chi beans, olives **5.95** family **12.95**
- italian cold cuts & cheeses** with celery olive salad **10.95**
- caesar** classic preparation **8.50** family **17.00**
- caprese** fresh mozzarella, tomato, onion, fresh basil, extra virgin olive oil & aged balsamic **9.95**
- celery & olive salad** **7.50**
- stuffed hot peppers** (2) (siena style) **9.95**
- pasta fagioli** **5.95**
- homemade tripe** with basil & chick peas **9.95**
- beans & greens** **6.75** with italian sausage **9.75**
- chicken noodle soup** **5.95**
- meatball salad** rocco's italian salad with homemade meatball & fresh ricotta **9.95**
- rapini & sausage** in garlic & oil **9.95**
- eggplant parmesan** (please let server know if you are a vegetarian) **10.95**

**garlic toast w/ rocco's sauce 4.95**

## sides

- sausage in rocco's sauce** **7.95** extra **3.95** per
- meatballs in rocco's sauce** with seasoned ricotta **7.95** extra **3.95** per
- one sausage & one meatball** in rocco's sauce **7.95**
- side of spaghetti** in rocco's sauce **7.95**
- french fries** **4.95**

**henry's original spinach loaf 6.95**

## sandwiches

- burger** housemade (we grind our own meat) served with or without cheddar, lettuce, tomato & onion **10.95**
- chicken cutlet milanese** breaded, sauteed, served with arugula, tomato & balsamic **12.95**
- chicken breast** grilled with seasoned spinach, roasted peppers & mozzarella **12.95**
- steak sandwich** new york strip steak grilled with seasoned spinach, mushrooms & mozzarella **14.95**
- eggplant** grilled with portobello mushroom, seasoned ricotta & roasted sweet pepper schmear **9.95**
- italian-style tuna** olive, celery, cannellini beans & extra virgin olive oil on whole wheat roll **9.50**
- veal cutlet** on spinach bread **14.95**
- italian pulled pork** tomato sauce, broccoli rabe & provolone cheese **10.95**

## beverages

- coke · diet coke · coke cherry · coke cherry zero · coke zero · coke glass · sprite · sprite zero · golden peak fuze iced tea · ginger ale · barqs root beer · crystal beach loganberry · lemonade · apple juice · sunkist · dasani water · vitamin water

**san pellegrino - aqua panna**

## specialties

- spaghetti w/ rocco's sauce** & choice of meatball, sausage, chicken cutlet, stuffed pepper or burrata **14.95**
- chicken cutlet milanese** our famous cutlet served with arugula salad **14.95**
- bricked chicken** seared half chicken marinated w/ evoo & fresh herbs **16.95**
- veal parmesan** served with spaghetti **21.00**
- veal marsala** veal cutlet pounded thin & sautéed with mushrooms in a marsala wine sauce served with a side of spaghetti **21.00**
- new york strip sirloin** usda choice served with charred rapini, escarole mashed potatoes & finished with rocco's garlic butter **29.00**

## chicken wings

### specialty wood-oven wings

- marinated in lemon, olive oil, garlic & herbs, slow roasted in our wood-burning oven
- single** (9) **10.75**    **double** (18) **19.95**
- triple** (27) **29.75**    **bucket** (45) **38.75**

### traditional buffalo style wings

- fried crispy available as plain, mild, medium, hot, or BBQ served with celery & bleu cheese
- single** (9) **10.75**    **double** (18) **19.95**
- triple** (27) **29.75**    **bucket** (45) **38.75**    (Extra bleu cheese **1.00**)

### chicken thighs with vinegar peppers

- marinated & slow roasted in the wood-burning oven    **regular** (2) **7.95**    **double** (4) **15.95**

## wood-oven pizza

using only the finest ingredients, baked in wood-burning ovens at 900°

### traditional cheese pizza

- grande mozzarella, san marzano tomatoes, romano, extra virgin olive oil & fresh basil
- large** 16" **15.95**    **small** 12" **12.95**

**additional toppings:** pepperoni, sausage, calamata olives, green olives, hot cherry peppers, mushrooms, roasted hot banana peppers, roasted sweet peppers, onions, spinach, artichokes, anchovies, arugula, broccoli rabe, ricotta

- large** add **2.50** per item
- small** add **1.95** per item
- add fresh mozzarella: **large** **3.50**    **small** **2.50**

### specialty pizza

- large** 16" **21.00**    **small** 12" **16.95**

- margherita** fresh mozzarella, tomato, basil
- broccoli rabe** sausage, olive oil, hot roasted banana peppers
- homemade meatball** hot peppers, ricotta, romano, mozzarella
- vegetarian** onions, calamata & green olives, mozzarella, roasted peppers, mushrooms, pesto
- white** sliced tomato, extra virgin olive oil, ricotta, romano
- loaded** meatballs, sausage, sweet & hot peppers, ricotta, mozzarella
- arugula** arugula salad & reggiano parmesan

### daily dinner specials

- sunday** la famiglia dinner family style spaghetti & meatballs w/ italian salad & garlic bread
- monday** tagliatelle with grilled shrimp
- tuesday** fettucine bolognese
- wednesday** chicken piccata
- thursday** chicken & eggplant palermo
- friday** fish fry



## wine

### sparkling

	glass	split	bottle
domaine ste. michelle <b>blanc de blanc</b>	7.00		28.00
<b>prosecco mionetto brut</b> gold label		10.00	
<b>prosecco santa margherita brut</b>			43.00
<b>veuve cliquot</b> yellow label brut			95.00

### white wine

	glass	quartino	bottle
<b>white zinfandel</b> fox hollow '13	7.00	10.50	28.00
<b>pinot grigio</b> circa '14	8.00	12.00	32.00
<b>riesling</b> chateau ste. michelle '13	8.00	12.00	32.00
<b>soave</b> gini '13	8.50	12.75	34.00
<b>sauvignon blanc</b> brancott estate, new zealand '14	8.50	12.75	34.00
<b>chardonnay</b> franciscan, napa '13	8.75	13.00	35.00
<b>arneis</b> damilano '13	9.00	13.50	36.00
<b>chardonnay</b> poseidon vineyard, napa '13	12.00	18.00	48.00
<b>fiano di gavi</b> rocca principe '11	9.00	13.50	36.00
<b>pinot grigio</b> santa margherita '13	12.00	18.00	48.00
<b>vernaccia</b> la lastra '10			33.00
<b>pinot gris</b> crustom, oregon '12			39.00
<b>gavi di gavi</b> "la meirana" '12			45.00
<b>falanghina</b> fattoria la rivolta '10			45.00
<b>sauvignon blanc</b> cloudy bay '14			52.00

### red wine

	glass	quartino	bottle
<b>moma</b> umberto cesari (80% sangiovese, cab, merlot), italy '12	8.00	12.00	32.00
<b>chianti classico</b> san jacopo, italia '13	8.00	12.00	32.00
<b>shiraz</b> peter lehman, australia '13	8.50	12.75	34.00
<b>zinfandel</b> ravenswood "lodi" '13	8.50	12.75	34.00
<b>pinot noir</b> healdsburg ranches, russian river '11	9.00	13.50	36.00
<b>merlot</b> milbrandt, washington '12	8.50	12.75	34.00
<b>cabernet sauvignon</b> seven falls, washington '12 (91 pts)	8.75	13.00	35.00
<b>malbec</b> dona paula "estate", argentina '12 (91 pts)	9.00	13.50	36.00
<b>non confunditur</b> argiano (cab, merlot, syrah, sangiovese) '12	12.00	18.00	45.00
<b>barbera d'alba</b> seghesio '13			36.00
<b>dolcetto</b> san luigi '11			39.00
<b>rosso piceno</b> rio maggio (70% montepulciano, 30% sangiovese) '10			39.00
<b>chianti</b> riserva nipozzano '10			43.00
<b>pinot noir</b> soter "north valley" oregon '12			63.00
<b>barolo</b> revello "vigna gattera" '09 (92 pts)			72.00
<b>brunello</b> di montalcino la palazzetta '08			80.00

## specialty drinks 9.00

**red sangria / white sangria**  
our homemade blend of wine & fruit

**love for sale**  
orange vodka, orange juice, triple sec, pineapple juice

**strawberry lemonade**  
dragonberry rum, strawberry purée, lemonade

**italian kiss**  
champagne, st germaine, club soda

**cucumber martini**  
cucumber vodka, dry vermouth,  
simple syrup, splash of 7up

**pear flower martini**  
pear vodka, st germaine, sour mix, champagne

**buffalo manhattan**  
jim beam, sweet vermouth,  
fresh cherry juice

**classic negroni**  
bombay sapphire gin, campari, sweet vermouth

**espresso martini**  
absolut vanilla vodka, dark cocoa, espresso

**mojito**  
rum, simple syrup, muddled mint, lime juice, triple sec

## beer

### bottles 5.00

brooklyn brown ale, moretti, newcastle, sam adams, heineken, shock top raz, sierra nevada, magic hat #9, corona, bass

### bottles 4.50

bud light, bud, amstel light, coors light, labatt blue, labatt blue light, michelob ultra, miller lite, molson, labatts na

### drafts 5.50

hamburg irish red, flying bison rusty chain, peroni, stella artois, blue moon, sam adams seasonal, southern tier ipa, elicottville blueberry



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