



## APPETIZERS SMALL PLATES

- garlic bread** 6.00 **v** **henry's original spinach loaf** 7.95 **v**
- mozzarella sticks** 7.25
- antipasti plate** italian meats, cheeses, celery olive salad **14.95 GF**
- beans & greens** 6.95 italian sausage **10.95 v GF v**
- chicken noodle** 6.95
- pasta fagioli** 6.95
- arancini** over rocco's sauce **10.95**
- stuffed hot peppers** siena style **11.95**
- tripe** basil, chick peas, tomato sauce **10.95 GF**
- rapini & sausage** **10.95 GF**
- crispy calamari** cannellini beans, fennel, pepperoncini, arugula, lemon aioli **12.95**
- eggplant parmesan** **12.95**

## INSALATA

- italian salad** mixed greens, cucumber, tomato, red onion, chick peas, olives, creamy italian **6.95** family **16.95 v GF v**
- caesar** classic preparation **8.95** family **18.95 v**
- caprese** fresh mozzarella, tomato, onion, basil, evoo, aged balsamic **11.95 v GF v**
- meatball salad** italian salad, homemade meatball, fresh ricotta **10.95**

## SANDWICHES

- housemade burger** cheddar, lettuce, tomato, onion, pickle, burger sauce **13.95**
- chicken cutlet milanese** arugula salad, balsamic **14.95**
- grilled chicken** spinach, roasted peppers, mozzarella **14.95**
- ny strip steak** spinach, mushrooms, mozzarella **16.95**
- crispy eggplant** roasted sweet pepper schmear, arugula, balsamic **11.95 v**
- veal cutlet** sautéed spinach, provolone **16.95**
- meatball bomber** tomato sauce, mozzarella **13.95**
- chicken cutlet diavolo** stuffed banana pepper, spinach **15.95**

## LARGE PLATES

- chicken or veal parmesan** served with spaghetti **19.95 / 24.95**
- chicken cutlet milanese** arugula salad, balsamic **19.95**
- bricked chicken** farro, white wine shallot sauce **21.95**
- cacio e pepe** buccatini, pecorino romano, black pepper, butter **15.95 v**
- veal marsala** served with spaghetti **24.95**
- NY strip steak** roasted garlic compound butter, choice of potato **29.95 GF**
- spaghetti** meatball or sausage **15.95** gluten-free **add 2.00**
- farro salad** grilled salmon, cucumber, olives, pepperoncini, tomato, scallions, feta, red wine vinaigrette **19.95 v**
- spinach salad** grilled strip steak, roasted mushrooms, artichokes, grilled asparagus, red onion, goat cheese, lemon truffle vinaigrette **21.95 GF v**
- chopped salad** chicken, apples, almonds, gorgonzola, romaine, raddichio, scallions, whole grain mustard vinaigrette **18.95 GF v**

## SIDES

- italian sausage** 8.95 extra **4.50** per **GF**
- meatballs** 8.95 extra **4.50** per
- one & one** 8.95
- basket of french fries** 6.95

## CHICKEN WINGS

### TRADITIONAL BUFFALO STYLE WINGS

fried crispy available as plain, mild, medium, hot, or BBQ served with celery, bleu cheese

- |                                 |                                 |
|---------------------------------|---------------------------------|
| <b>single</b> (9) <b>10.95</b>  | <b>double</b> (18) <b>19.95</b> |
| <b>triple</b> (27) <b>29.95</b> | <b>bucket</b> (45) <b>42.</b>   |
- (Extra bleu cheese 1.00)

### SPECIALTY WOOD-OVEN WINGS **GF v**

marinated in lemon, olive oil, garlic, herbs, roasted in our wood-burning oven

- |                                 |                                 |
|---------------------------------|---------------------------------|
| <b>single</b> (9) <b>11.95</b>  | <b>double</b> (18) <b>21.95</b> |
| <b>triple</b> (27) <b>32.50</b> | <b>bucket</b> (45) <b>45.</b>   |

### CHICKEN THIGHS WITH VINEGAR PEPPERS **GF**

- |                                |                                |
|--------------------------------|--------------------------------|
| <b>regular</b> (2) <b>9.95</b> | <b>double</b> (4) <b>17.95</b> |
|--------------------------------|--------------------------------|

## WOOD-OVEN PIZZA

the finest ingredients, baked in wood-burning ovens at 900° \*pizza can be made gluten free, ask server\*

### SPECIALTY PIZZA

	large 16"	small 12"
<b>margherita</b> fresh mozzarella, tomato, basil <b>v</b>	<b>large 23.95</b>	<b>small 19.95</b>
<b>broccoli rabe</b> sausage, olive oil, hot roasted banana peppers	<b>large 23.95</b>	<b>small 19.95</b>
<b>meatball</b> hot peppers, ricotta, romano, mozzarella	<b>large 23.95</b>	<b>small 19.95</b>
<b>vegetarian</b> onions, calamata, green olives, mozzarella, roasted peppers, mushrooms, pesto <b>v</b>	<b>large 23.95</b>	<b>small 19.95</b>
<b>white</b> sliced tomato, evoo, ricotta, romano, oregano, onion <b>v</b>	<b>large 23.95</b>	<b>small 19.95</b>
<b>loaded</b> meatballs, sausage, sweet, hot peppers, ricotta, mozzarella	<b>large 24.95</b>	<b>small 20.95</b>
<b>arugula</b> sliced tomato, pesto, arugula salad, reggiano parmesan <b>v</b>	<b>large 23.95</b>	<b>small 19.95</b>

### TRADITIONAL PIZZA large 16" 16.95small 12" 13.95

grande mozzarella, san marzano sauce, romano, evoo, fresh basil

- additional toppings:** pepperoni, sausage, calamata olives, green olives, meatball, 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 or proscuitto:** **large 3.50 small 2.50**

Chef: **Donald Dzierzak**

Please inform your server of any food allergies. 20% gratuity added to parties of 8 or more.

Sous Chef: **Anthony Tedesco**

**Rocco's Wood-Fired Pizza** 5433.transit.rd. williamsville, ny. 14221 ph:(716) 247.5272 fax:(716) 247.5273 roccoswoodfiredpizza.com

## SPARKLINGWINE

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

## WHITEWINE

	glass	quartino	bottle
<b>white zinfandel</b> shadow brook, california	7.00	10.50	28.00
<b>pinot grigio</b> circa, italy '16	8.25	12.50	33.00
<b>riesling</b> chateau ste. michelle, washington '15	8.25	12.50	33.00
<b>soave</b> gini, italy '16	8.50	12.75	34.00
<b>sauvignon blanc</b> brancott estate, new zealand '16	8.50	12.75	34.00
<b>chardonnay</b> franciscan, napa '15	8.75	13.00	35.00
<b>chardonnay</b> precessi, california '15	9.25	14.00	37.00
<b>arneis</b> damilano, italy '16	9.25	14.00	37.00
<b>pinot grigio</b> santa margherita, italy '16	12.00	18.00	48.00
<b>pinot gris</b> cristom, oregon '12			39.00
<b>gavi di gavi</b> "la meirana", italy '15			45.00
<b>falaghina fattoria</b> la rivolta, italy '10			45.00
<b>sauvignon blanc</b> cloudy bay, new zealand '14			54.00

## REDWINE

	glass	quartino	bottle
<b>rosè</b> pigoudet, france '16	7.00	10.50	28.00
<b>moma</b> umberto cesari, italy '15	8.25	12.50	33.00
<b>chianti classico</b> san jacopo, italy '15	8.25	12.50	33.00
<b>shiraz</b> rosemount, australia '16	8.50	12.75	34.00
<b>zinfandel</b> ravenswood, "lodi", california '14	8.50	12.75	34.00
<b>pinot noir</b> blazon, california '15	8.50	12.75	34.00
<b>merlot</b> raymond, "R collection", california '15	8.50	12.75	34.00
<b>cabernet sauvignon</b> seven falls, washington '14	8.75	13.00	35.00
<b>cabernet sauvignon</b> justin, paso robles '15	13.50	20.00	54.00
<b>malbec</b> dona paula "estate", argentina '14 (91 pts)	9.25	14.00	37.00
<b>non confunditur</b> argiano, italy '14	12.00	18.00	45.00
<b>barbera</b> d'alba seghesio, italy '15			38.00
<b>dolcetto</b> san luigi, italy '13			39.00
<b>rosso</b> piceno rio maggio, italy '12			39.00
<b>chianti</b> riserva nipozzano, italy '12			43.00
<b>pinot noir</b> soter "north valley", oregon '14			63.00
<b>barolo</b> revello "vigna gattera", italy '10			72.00
<b>brunello di montalcino</b> la palazzetta, italy '09			80.00
<b>cabernet sauvignon</b> ramey, napa '12			99.00

## FALL COCKTAILS 9.75

**drunken pumpkin** absolut vanilla, baileys, pumpkin spice syrup, amaretto, cinnamon sugar rim

**fire and ice** jack daniels tennessee fire, apple cinnamon shrub, club soda

**honey pear margarita** josé silver, pear juice, honey, triple sec, rosemary

**maple beam** jim beam, maple, simple syrup, bitters, grapefruit juice

**prosecco smash** muddled plums, thyme simple syrup, prosecco

**peach basil mule** absolut vodka, peach schnapps, lemon juice, ginger beer, muddled basil, peaches

## BEVERAGES

**lurisia** sparkling or distilled

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

## DRAFT BEER

(flights available, choose any 4)

	origin	abv%	price	flight
<b>12 gates coffee porter</b>	williamsville, ny	5.1	8.00	3.00
<b>ballast point sculpin</b>	san diego, ca	7.0	7.00	3.00
<b>ballast point grapefruit ipa</b>	san diego, ca	7.0	7.00	3.00
<b>big ditch hayburner american ipa</b>	buffalo, ny	7.0	6.00	2.00
<b>blue moon</b>	golden, co	4.8	5.50	2.00
<b>caramel apple cuvèe</b>	ellicottville, ny	8.5	7.50	3.00
<b>ebc blueberry</b>	ellicottville, ny	4.2	5.50	2.00
<b>fat tire</b>	fort collins, co	5.2	6.00	2.00
<b>flying bison rusty chain</b>	buffalo, ny	5.0	5.50	2.00
<b>guinness</b>	ireland	4.3	6.00	2.00
<b>hamburg small town</b>	hamburg, ny	4.8	5.50	2.00
<b>peroni</b>	italy	4.7	5.50	2.00
<b>sam adams seasonal</b>	boston, ma	5.2	5.50	2.00
<b>southern tier i.p.a.</b>	upstate, ny	7.0	5.50	2.00
<b>stella artois</b>	belgium	5.0	5.50	2.00
<b>warlock imperial stout</b>	southern tier, ny	8.6	9.00	3.00

## BOTTLED BEER

	origin	abv%	price
<b>amstel light</b>	amsterdam	3.5	4.50
<b>angry orchard hard cider</b>	boston, ma	5.0	5.50
<b>bass ale</b>	england	5.0	5.00
<b>brooklyn brown ale</b>	brooklyn, ny	5.6	5.00
<b>budweiser</b>	st. louis, mo	5.0	4.50
<b>bud light</b>	st. louis, mo	4.2	4.50
<b>coors light</b>	golden, co	4.2	4.50
<b>corona</b>	mexico	4.6	5.00
<b>heineken</b>	netherlands	5.0	5.00
<b>ithaca flower power</b>	ithaca, ny	7.5	5.50
<b>labatt blue</b>	canada	5.0	4.50
<b>labatt blue light</b>	canada	4.1	4.50
<b>magic hat #9</b>	s. burlington, vt	5.1	5.00
<b>magic hat circus boy</b>	s. burlington, vt	4.5	5.00
<b>michelob ultra</b>	st. louis, mo	4.2	4.50
<b>miller light</b>	milwaukee, wi	4.2	4.50
<b>molson canadian</b>	canada	4.9	4.50
<b>moretti</b>	italy	4.6	5.00
<b>new castle</b>	england	4.7	5.00
<b>sam adams boston lager</b>	boston, ma	4.8	5.00
<b>sierra nevada</b>	chico, ca	5.6	5.00

## SPECIALTY DRINKS 9.75

**blueberry lavender shrub** hana gin, fresh lemon juice, blueberry lavender shrub, soda water

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

**cucumber martini** effen cucumber, simple syrup, soda water

**pear flower martini** absolut pear, st. germaine, sour mix, champagne

**red or white sangria** our homemade blend of wine and fruit

**rosè lemonade** muddled rosemary, lemon, simple syrup, rosè, lemonade

**ruby red martini** deep eddy ruby red grapefruit, st. germaine, fresh lemon juice, sugar rim



5433.transit.rd.  
williamsville, ny.14221  
ph:(716) 247.5272  
fax:(716) 247.5273  
roccoswoodfiredpizza.com

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10.17 Prices subject to change. Tax not included on menu.