

APPETIZERS SMALL PLATES

garlic bread 6.00 v henry’s original spinach loaf 7.95 v

antipasti plate italian meats, cheeses, celery olive salad 14.95 GF
beans & greens 6.95 italian sausage 9.95 v GF v
chicken noodle 5.95
pasta fagioli 5.95
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
italian tuna olives, celery, cannellini beans, arugula, evoo 12.95 GF v
meatball salad italian salad, homemade meatball, fresh ricotta 10.95
farro salad grilled salmon, cucumber, olives, pepperoncini, tomato, scallions, feta, red wine vinaigrette 19.95 GF v
spinach salad grilled strip steak, roasted mushrooms, artichokes, grilled asparagus, red onion, goat cheese, lemon truffle vinaigrette 21.95 GF v
chopped salad shrimp, genoa salami, romaine, sweet peas, tomato, fennel, radicchio, gorgonzola, white balsamic vinaigrette 18.95 GF v

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
rocco’s imperial italian sausage, capicola, salami, vinegar peppers, provolone 15.95
meatball bomber tomato sauce, mozzarella 13.95
chicken cutlet diavolo stuffed banana pepper, spinach 15.95

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
mozzarella sticks 7.25

BEVERAGES

san pellegrino aqua panna
coke diet coke 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



ITALIAN SPECIALTIES

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

open ravioli v
exotic mushrooms, asparagus,
goat cheese, white truffle oil
18.95

veal marsala
served with spaghetti
24.95

spaghetti
meatball or sausage
15.95 gluten-free add 2.00

NY STRIP
roasted garlic compound butter,
choice of potato
29.95 GF

DAILY DINNER SPECIALS

sunday dinner
spaghetti
meatball, italian salad, garlic bread

meatless monday
chef’s vegetarian preparation

tuesday
fettucine bolognese

wednesday
chicken piccata

thursday
frutti di mare

friday
fish fry

good food takes time

CHICKEN WINGS

SPECIALTY WOOD-OVEN WINGS GF v
marinated in lemon, olive oil, garlic, herbs, roasted in our wood-burning oven
single (9) 11.95 double (18) 21.95
triple (27) 32.50 bucket (45) 45.

TRADITIONAL BUFFALO STYLE WINGS
fried crispy available as plain, mild, medium, hot, or BBQ served with celery, bleu cheese
single (9) 10.95 double (18) 19.95
triple (27) 29.95 bucket (45) 42.
(Extra bleu cheese 1.00)

CHICKEN THIGHS WITH VINEGAR PEPPERS GF
regular (2) 9.95
double (4) 17.95

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"

margherita fresh mozzarella, tomato, basil v
large 23.95 small 19.95

broccoli rabe sausage, olive oil, hot roasted banana peppers
large 23.95 small 19.95

meatball hot peppers, ricotta, romano, mozzarella
large 23.95 small 19.95

vegetarian onions, calamata, green olives, mozzarella, roasted peppers, mushrooms, pesto v
large 23.95 small 19.95

white sliced tomato, evoo, ricotta, romano, oregano, onion v
large 23.95 small 19.95

loaded meatballs, sausage, sweet, hot peppers, ricotta, mozzarella
large 24.95 small 20.95

arugula sliced tomato, pesto, arugula salad, reggiano parmesan v
large 23.95 small 19.95

TRADITIONAL PIZZA

grande mozzarella, san marzano sauce, romano, evoo, fresh basil
large 16" 16.95 small 12" 13.95

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

SPARKLINGWINE

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

WHITEWINE

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

REDWINE

rosè	pigoudet, france '13	glass	quartino	bottle
moma	umberto cesari, italy '14	7.00	10.50	28.00
chianti classico	san jacopo, italy '15	8.25	12.50	33.00
shiraz	rosemount, australia '15	8.25	12.50	33.00
precessi	bordeaux blend, napa '07	8.50	12.75	34.00
zinfandel	ravenswood, "lodi", california '14	8.50	12.75	34.00
pinot noir	blazon, california '15	8.50	12.75	34.00
merlot	raymond, "R collection", california '14	8.50	12.75	34.00
cabernet sauvignon	seven falls, washington '13 (91 pts)	8.50	12.75	34.00
cabernet sauvignon	justin, paso robles '14	8.75	13.00	35.00
malbec	dona paula "estate", argentina '15 (91 pts)	13.50	20.00	54.00
non confunditur	argiano, italy '14	9.25	14.00	37.00
barbera	d'alba seghesio, italy '15	12.00	18.00	45.00
dolcetto	san luigi, italy '13			38.00
rosso	piceno rio maggio, italy '12			39.00
chianti	riserva nipozzano, italy '12			39.00
pinot noir	soter "north valley", oregon '14			43.00
barolo	revello "vigna gattera", italy '10			63.00
brunello di montalcino	la palazzetta, italy '09			72.00
cabernet sauvignon	ramey, napa '12			80.00
				99.00

SPRINGCOCKTAILS 9.75

rosé lemonade	rosé, simple syrup, lemonade, muddled rosemary, lemon
peach basil mule	absolut vodka, peach schnapps, lemon juice, ginger beer, muddled basil, peach
dragonberry citrus	bacardi dragonberry rum, honey, grapefruit, orange juice, sugar rim
melon martini	grey goose melon, st germaine, lime juice, simple syrup
o-mojtio	bacardi orange, lime juice, simple syrup, muddled mint, orange, soda water
spring fling	malibu rum, peach schnapps, orange, pineapple juice

SPECIALTYDRINKS 9.75

cucumber mint martini	effen cucumber vodka, lemon juice, simple syrup, muddled cucumber, mint
maple beam	jim beam, maple, simple syrup, bitters, grapefruit juice
honey sage gimlet	hana gin, muddled honey, sage, lime juice
lemon thyme	bombay sapphire, lemongrass thyme simple syrup, fresh lemon juice, soda water
strawberry basil margarita	jose silver, lemon, lime juice, strawberry puree, muddled basil
pomegranate martini	stoli razz, pomegranate liquor, triple sec, lemon juice

DRAFTBEER

		(flights available, choose any 4)		
	origin	abv%	price	flight
12 gates coffee porter	williamsville, ny	5.1	8.00	3.00
ballast point sculpin	san diego, ca	7.0	7.00	3.00
ballast point grapefruit ipa	san diego, ca	7.0	7.00	3.00
big ditch hayburner american ipa	buffalo, ny	7.0	6.00	2.00
blue moon	golden, co	4.8	5.50	2.00
ebc blood orange	ellicottville, ny	4.8	5.50	2.00
ebc blueberry	ellicottville, ny	6.0	5.50	2.00
fat tire	fort collins, co	4.2	5.50	2.00
four mile mango wheat	olean, ny	5.2	6.00	2.00
flying bison rusty chain	buffalo, ny	5.4	6.00	2.00
guinness	ireland	5.0	5.50	2.00
hamburg small town	hamburg, ny	4.3	6.00	2.00
peroni	italy	4.8	5.50	2.00
sam adams seasonal	boston, ma	4.7	5.50	2.00
southern tier i.p.a.	upstate, ny	5.2	5.50	2.00
stella artois	belgium	7.0	5.50	2.00
		5.0	5.50	2.00

BOTTLED BEER

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

SHRUBBIN'DELICIOUS 9.75

blueberry lavender	hana gin, fresh lemon juice, blueberry lavender shrub, soda water
cherry bourbon manhattan	jim beam, bitters, lemon juice, cherry shrub, sweet vermouth
pear ginger	absolut pear, simple syrup, pear ginger shrub, lemon twist
black cherry vanilla	absolut vanilla, black cherry shrub, soda water

(ask your server to try any of our shrubs)

ROCCO'SCLASSICS 9.75

negroni	bombay sapphire, campari, sweet vermouth
love for sale	stoli orange, orange juice, triple sec, pineapple juice
strawberry lemonade	bacardi dragonberry, lemonade, strawberry puree
italian kiss	champagne, st germaine, club soda
pear flower martini	absolut pear, st germaine, sour mix, champagne
red or white sangria	our homemade blend of wine, fruit



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

