



STARTERS

- garlic bread** 6.00 **V**
henry's original spinach loaf 7.95 **V**
white bean dip roasted garlic, lemon, toasted sesame seeds, crostini 9.95 **V**
chicken noodle soup 6.95
minestrone soup 6.95
beans & greens 6.95 **V GF** **V** italian sausage 10.95 **GF**
arancini italian sausage, cheese, tomato sauce 11.95
stuffed hot peppers italian cheeses, garlic, olive oil 12.75
crispy calamari cherry pepper aioli or rocco's sauce 12.95
italian salad 6.95 family 16.95 **V GF** **V** add meatball 4.50
caesar 8.95 family 18.95 **V**
caprese house made mozzarella, tomato, onion, basil, evoo, aged balsamic 11.95 **V GF** **V**

SANDWICHES

- house made burger** cheddar, lettuce, tomato, onion, pickle, rocco's secret sauce 14.95
chicken cutlet milanese arugula salad, balsamic 14.95
grilled chicken spinach, roasted peppers, mozzarella 14.95
ny strip steak caramelized onions, cherry peppers, mozzarella, steak sauce aioli 18.95
crispy eggplant roasted sweet pepper schmear, arugula, balsamic 12.95 **V**
meatball or italian sausage bomber tomato sauce, mozzarella 14.95
chicken cutlet diavolo stuffed banana pepper 15.95

DAILY SPECIALS available after 5pm

- SUNDAY** family dinner
MONDAY open ravioli **V**
TUESDAY fettucine bolognese
WEDNESDAY chicken piccata
THURSDAY pork saltimbocca
FRIDAY fish fry

SPECIALTIES

- chicken or veal 19.95 / 24.95** choice of: **milanese** arugula salad, balsamic, **parmesan** served with spaghetti, **marsala** served with spaghetti
salmon & grain salad quinoa, farro, barley, chickpeas, scallions, spicy honey vinaigrette 23 **V**
chicken al mattone white beans, lemon, rapini, artichokes, white wine pan sauce 22.95 **GF**
orecchiette arrabbiatta shrimp, italian sausage, spinach, cajun cream 19.95
ny strip steak spinach, roasted cipollinis 29.95 **GF**
spaghetti homemade tomato sauce, meatball or sausage 15.95 gluten-free add 2.00
pork chop pizzaiola mushroom, peppers, rocco's sauce, mozzarella 23.95 **GF**
pappardelle roasted cauliflower, ricotta salata, truffle oil, modica, chilis 18.95 **V**

SMALL PLATES

- johnny's italian sausage & rapini** 11.95 **GF**
eggplant parmesan 13.95
antipasti salad salami, cappicola, soppressata, pepperoncini, olives, tomato, cucumber, chickpeas, red onion, parmesan, red wine vinaigrette 14.95 **GF**
chicken thighs with vinegar peppers (3) 14.95 **GF** **V**
risotto sweet corn, cherry tomato, green onion, sottocenare 14.95 **GF**
sweet corn cakes shrimp, tomato, scallions, romesco 14.95
jumbo sea scallops charred tomato gazpacho, sweet corn, basil, chili oil 15.95

SIDES

- basket of french fries** 6.95
parmesan truffle fries 9.95
johnny's italian sausage 8.95 extra 4.50 per **GF**
homemade meatballs 8.95 extra 4.50 per
one & one italian sausage & homemade meatball 8.95

CHICKEN WINGS

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)

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.

WOOD-OVEN PIZZA

the finest ingredients, baked in wood-burning ovens at 900° all pizzas made with galbani mozzarella *pizza can be made gluten free, ask server*

SPECIALTY PIZZA lg 16" sm 12"

- margherita** fresh mozzarella, tomato, basil **V** lg 23.95 sm 19.95
broccoli rabe sausage, garlic evoo, hot roasted banana peppers, mozzarella lg 23.95 sm 19.95
meatball hot peppers, ricotta, romano, mozzarella lg 23.95 sm 19.95
vegetarian onions, calamata, green olives, mozzarella, roasted peppers, mushrooms, pesto **V** lg 23.95 sm 19.95
white sliced tomato, garlic evoo, ricotta, romano, oregano, onion, mozzarella **V** lg 23.95 sm 19.95
loaded meatballs, sausage, sweet and hot peppers, ricotta, mozzarella lg 24.95 sm 20.95
arugula sliced tomato, pesto, arugula salad, reggiano parmesan, mozzarella **V** lg 23.95 sm 19.95
pulled pork garlic evoo, rapini, sharp provolone, mozzarella, bbq lg 23.95 sm 19.95
fig prosciutto, fig purée, pickled red onion, gorgonzola, mozzarella, arugula lg 23.95 sm 19.95

TRADITIONAL PIZZA lg 16" 16.95 sm 12" 13.95

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

additional toppings: pepperoni, sausage, calamata olives, green olives, meatball, hot cherry peppers, mushrooms, roasted banana peppers, roasted sweet peppers, onions, spinach, artichokes, anchovies, arugula, broccoli rabe, ricotta lg add 2.50 per item sm add 1.95 per item
add fresh mozzarella or prosciutto: lg 3.50 sm 2.50

Chef: **Donald Dzierzak** :: Sous Chef: **Anthony Tedesco**

20% gratuity added to parties of 8 or more. :: please inform your server of all food allergies ::

although we offer gluten free options, this is not a flourless environment consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

key: V+ vegan :: V vegetarian :: GF gluten free :: ♥ healthy option :: prices subject to change. 9.18



WINE

BUBBLES

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

WHITES

	glass/quartino/bottle		
pinot grigio circa, italy '17	8.75	13.25	35.00
riesling chateau ste. michelle, washington '15	8.75	13.25	35.00
soave gini, italy '16 (91 pts)	9.00	13.50	36.00
sauvignon blanc brancott estate, new zealand '17	9.00	13.50	36.00
chardonnay franciscan, monterey/napa '16	9.25	13.75	37.00
chardonnay charles krug, napa '16	10.50	15.75	40.00
arneis damilano, italy '16	9.75	14.75	39.00
orvieto classico tenuta di salviano '17	9.75	14.75	39.00
pinot grigio santa margherita, italy '17	15.50	23.25	60.00
pinot gris crustom, oregon '16			41.00
gavi di gavi "la meirana", italy '17			47.00
falanghina fattoria la rivolta, italy '10			47.00
sauvignon blanc cloudy bay, new zealand '14			61.00

REDS

	glass/quartino/bottle		
rosè pigouet, france '17	8.75	13.25	35.00
moma umberto cesari, italy '16	8.75	13.25	35.00
chianti classico san jacopo, italy '16	8.75	13.25	35.00
shiraz rosemount, australia '17	9.00	13.50	36.00
zinfandel ravenswood, "lodi", california '15	9.00	13.50	36.00
pinot noir greg norman, santa barbara '16	9.00	13.50	36.00
merlot edna valley, california '15	8.75	13.25	35.00
cabernet sauvignon milbrandt traditions, washington '16	9.00	13.50	36.00
cabernet sauvignon justin, paso robles '16	15.50	23.25	60.00
malbec doña paula "estate", argentina '16 (91 pts)	9.75	14.75	39.00
non confunditur super tuscan, argiano, italy '15	12.50	18.75	50.00
barbera d'alba seghesio, italy '15			40.00
dolcetto san luigi, italy '17			41.00
rosso piceno rio maggio, italy '12			41.00
chianti riserva nipozzano, italy '13			45.00
pinot noir soter "north valley", oregon '14			65.00
barolo revello "vigna gattera", italy '10			83.00
brunello di montalcino la palazzetta, italy '09			82.00
cabernet sauvignon ramey, napa '12			123.00

NON-ALCOHOLIC

lurisia sparkling or spring
 coke / diet coke / cherry coke / cherry zero / coke zero
 sprite / sprite zero / golden peak / fuze iced tea
 ginger ale / barqs root beer
 lemonade / apple juice / sunkist

CRAFT COCKTAILS

\$10.75

blueberry lavender shrub

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

classic negroni

bombay sapphire, campari, sweet vermouth

peach bellini

prosecco, peach nectar

moscow mule

tito's, fresh lime juice, ginger beer

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

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	5.6	5.00
budweiser	st. louis, mo	5.0	4.50
bud light	st. louis, mo	4.2	4.50
coors light	golden, co	4.2	4.50
corona	mexico	4.6	5.00
heineken	netherlands	5.0	5.00
ithaca flower power	ithaca, ny	7.5	5.50
labatt blue	canada	5.0	4.50
labatt blue light	canada	4.1	4.50
magic hat #9	s. burlington, vt	5.1	5.00
michelob ultra	st. louis, mo	4.2	4.50
miller light	milwaukee, wi	4.2	4.50
molson canadian	canada	4.9	4.50
moretti	italy	4.6	5.00
new castle	england	4.7	5.00
sam adams boston lager	boston, ma	4.8	5.00
sierra nevada	chico, ca	5.6	5.00

DRAFT BEER (flights available, choose any 4)

	origin	abv%	price	flight
12 gates coffee porter	williamsville, ny	5.1	8.00	3.00
ballast point grapefruit ipa	san diego, ca	7.0	7.00	3.00
big ditch hayburner ipa	buffalo, ny	7.0	6.00	2.00
blue moon	golden, co	4.8	5.50	2.00
ebc blood orange	ellicottville, ny	4.6	5.50	2.00
ebc blueberry	ellicottville, ny	4.6	5.50	2.00
edmund fitzgerald	cleveland, oh	6.0	5.50	2.00
flying bison rusty chain	buffalo, ny	5.0	5.50	2.00
four mile allegheny i.p.a.	olean, ny	7.2	6.00	2.00
guinness	ireland	4.3	6.00	2.00
hamburg roots	hamburg, ny	4.5	5.50	2.00
southern tier pumking	upstate, ny	8.6	9.00	3.00
peroni	italy	4.7	5.50	2.00
sam adams seasonal	boston, ma	5.2	5.50	2.00
southern tier i.p.a.	upstate, ny	7.0	5.50	3.00
stella artois	belgium	5.0	5.50	2.00

LUNCH :: DINNER :: TAKEOUT :: CATERING

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