



STARTERS

- garlic bread** 6.95 **v**
- henry's original spinach loaf** 8.95 **v**
- chicken noodle soup** 6.95
- pasta fagioli** 7.95
- beans & greens** 7.95 **v GF v** w/ italian sausage 10.95 **GF**
- arancini** italian sausage, cheese, tomato sauce 12.95
- stuffed hot peppers** italian cheeses, garlic, olive oil 12.95
- crispy calamari** cherry pepper aioli or rocco's sauce 13.95

SALADS

- italian salad** 6.95 family 16.95 **v GF v**
- caesar** 8.95 family 18.95 **v**
above salads add: chicken 5.00 / shrimp 7.00 / meatball 5.00 / steak 9.00
- caprese** house made mozzarella, tomato, onion, basil, evoo, aged balsamic 12.95 **v GF v**
- beet salad** farro, radicchio, red onions, goat cheese, balsamic 13.95 **v v**
- antipasti salad** salami, cappicola, soppresatta, pepperoncini, olives, tomato, cucumber, chickpeas, red onion, parmesan, red wine vinaigrette 15.95 **GF**
- ny strip steak salad** arugula, radicchio, red onion, gorgonzola, crispy artichokes, balsamic vinaigrette 22.95

SANDWICHES

- housemade burger** cheddar, lettuce, tomato, onion, pickle, rocco's secret sauce 15.95
- chicken cutlet milanese** arugula, tomato, cucumber, red onion, balsamic 15.95
- grilled chicken** fresh mozzarella, tomatoes, prosciutto, pesto mayo 15.95
- ny strip steak** fontina, mushrooms, horseradish cream 18.95
- pork sandwich** slow roasted pork, melted rapini, sharp provolone, cherry peppers 15.95
- crispy eggplant** roasted sweet pepper schmear, arugula, balsamic 13.95 **v**
- meatball or italian sausage bomber** tomato sauce, mozzarella 15.95
- chicken cutlet diavolo** stuffed banana pepper 16.95

SPECIALTIES

- chicken or veal 19.95 / 25.95** choice of:
 - milanese** arugula salad, balsamic reduction
 - parmesan** rocco's sauce, mozzarella
 - marsala** mushrooms, marsala wine sauce
- grilled salmon** mustard cream, sweet potato puree, charred scallions 23 **GF**
- chicken cacciatore** pancetta, mushrooms, sweet peppers, potatoes, olives, white wine, san marzano tomatoes 24.95 **GF**
- c.a.b. ny strip steak** roasted mushrooms, truffle compound butter 29.95 **GF**
- linguini w/ clams** little neck clams, white wine garlic butter, parsley 21.95
- cacio e pepe** strozzapreti, pecorino romano, toasted black pepper 16.95
- pappardelle** shrimp, bacon, cherry peppers, mudica 21.75
- spaghetti** homemade tomato sauce, meatball or sausage 15.95 gluten-free add 2.00

SMALL PLATES

- johnny's italian sausage & rapini** 12.95 **GF**
- tripe** basil, grilled bread 10.95
- eggplant parmesan** 14.95
- chicken thighs** with vinegar peppers (3) 15.95 **GF v**
- mushroom risotto** boursin cheese, chives, evoo 14.95 **GF**
- scallops gratinato** lemon, garlic butter, parsley, bread crumbs 15.95

SIDES

- basket of french fries** 6.95
- parmesan truffle fries** 9.95
- johnny's italian sausage** (2) 9.95 extra 5.00 per **GF**
- homemade meatballs** (2) 9.95 extra 5.00 per
- one & one** italian sausage & homemade meatball 9.95

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

tartufo truffle cream, mushrooms, caramelized onions, mozzarella, scallions lg 27.95 sm 23.95

fig prosciutto, fig purée, pickled red onion, gorgonzola, mozzarella, arugula lg 23.95 sm 19.95

TRADITIONAL PIZZA lg 16" 17.95 sm 12" 14.95

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 3.50 per item sm add 2.50 per item

add fresh mozzarella or prosciutto: lg 3.95 sm 2.95

Chef: **Donald Dzierzak** :: Chef de Cuisine: **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 vegetarian :: GF gluten free :: v healthy option :: prices subject to change. 11.19



WINE

vintages subject to change

BUBBLES

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

WHITES

	glass/quartino/bottle		
pinot grigio circa, italy '18	8.75	13.25	35.00
riesling chateau ste. michelle, washington '17	8.75	13.25	35.00
soave gini, italy '17 (91 pts)	9.00	13.50	36.00
sauvignon blanc brancott estate, new zealand '18	9.00	13.50	36.00
chardonnay franciscan, monterey/napa '17	9.25	13.75	37.00
chardonnay charles krug, napa '18	10.50	15.75	40.00
pinot grigio santa margherita, italy '17	15.50	23.25	60.00
arneis damilano, italy '18			39.00
falanghina fattoria la rivolta, italy '10			47.00
gavi broglia "la meirana", italy '17			47.00
orvieto classico tenuta di salviano '17			39.00
pinot gris crustom, oregon '16 (92 pts)			41.00
sauvignon blanc cloudy bay, new zealand '14			61.00

REDS

	glass/quartino/bottle		
villa pillo sangiovese merlot cabernet rosso, italy '16 (91 pts)	8.25	12.50	33.00
rosè pigoudet, france '18	8.75	13.25	35.00
chianti classico basilica cafaggio, italy '15	8.75	13.25	35.00
pinot noir greg norman, santa barbara '16	9.00	13.50	36.00
merlot edna valley, california '17	8.75	13.25	35.00
cabernet sauvignon milbrandt traditions, washington '17	9.00	13.50	36.00
cabernet sauvignon the 75 wine co., napa '17	13.50	20.25	54.00
malbec doña paula "estate", argentina '17	9.75	14.75	39.00
non confunditur super tuscan, argiano, italy '16	12.50	18.75	50.00
bordeaux superieur chateau larroque '15 (95 pts)	12.00	18.00	46.00
barbera d'alba seghesio, italy '16			40.00
barolo revello "vigna gattera", italy '10			83.00
brunello di montalcino la palazzetta, italy '13			82.00
cabernet sauvignon justin, paso robles '17			60.00
cabernet sauvignon ramey, napa '12			123.00
chianti riserva nipozzano, italy '14			45.00
dolcetto san luigi, italy '17			41.00
pinot noir soter "north valley", oregon '16 (90 pts)			65.00
rosso piceno rio maggio, italy '15			41.00
shiraz mcwilliams hanwood estate, australia '17			36.00
zinfandel ravenswood, "lodi", california '18			36.00

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

aperol spritz
 prosecco, aperol, soda splash

blueberry lavender shrub
 tommy rotter gin, blueberry lavender shrub, soda water

gin rosè
 hendricks gin, rosè, st. germaine, rose water

lavender collins
 tommy rotter gin, lavender simple syrup, fresh lemon juice, soda water

pear flower martini
 absolut pear, st. germaine, fresh lemon juice, champagne

red or white sangria
 our homemade blend of wine and fruit

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

silver lining
 milagro silver tequila, averna, bitters, sweet vermouth

the bambino
 four roses bourbon, fresh lemon juice, aperol

BOTTLED BEER

	origin	abv%	price
amstel light	amsterdam	3.5	5.50
angry orchard hard cider	boston, ma	5.0	5.50
bass ale	england	5.0	5.50
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	5.50
corona premier	mexico	4.0	5.50
daura damm	spain	5.4	6.00
heineken	netherlands	5.0	5.50
ithaca flower power	ithaca, ny	7.5	5.50
labatt n/a	canada	0.0	4.50
labatt blue	canada	5.0	4.50
labatt blue light	canada	4.1	4.50
magic hat #9	s. burlington, vt	5.1	5.50
micheob 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	5.50
sam adams boston lager	boston, ma	4.8	5.50
sierra nevada	chico, ca	5.6	5.00
truly lime	boston, ma	5.0	5.00
white claw black cherry	chicago, il	5.0	5.00

DRAFT BEER

(flights available, choose any 4)

Please ask server about our rotating draft selections

LUNCH :: DINNER :: TAKEOUT :: CATERING

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