



ANTIPASTI

STEAK TARTARE · 19
shallots, cornichons, classic dressing

STUFFED HOT PEPPERS · 14
italian cheeses, crostini, olive oil

TUNA CRUDO · 18
lemon, fennel, olives,
chili oil, sea salt

EGGPLANT PARMESAN · 16
tomato sauce, mozzarella

CHARRED OCTOPUS · 19
new potatoes, olives,
harissa aioli

WHIPPED FETA · 14
lemon, evoo, truffled honey, ricotta

CALAMARI · 16
calabrian chili aioli, arugula, lemon

PRIMI

LINGUINE CON COZZE · 28
PEI mussels, nduja garlic broth,
chives, toasted breadcrumbs

MEZZE RIGATONI ALLA NORMA · 24
roasted eggplant, basil, tomato,
ricotta salata

SHRIMP FRA DIAVOLO · 29
spaghetti, sweet peas,
spicy tomato sauce

RADIATORE ALLA GRICIA · 25
pecorino, guanciale, black pepper

SPAGHETTI & MEATBALL · 21
house-made tomato sauce

BUCATINI ALL'AMATRICIANA · 23
san marzano tomatoes,
red onion, guanciale

SECONDI

MEDITERRANEAN BRANZINO · 38
arugula, artichokes, tomatoes,
citrus

CHICKEN SCARPARELLO · 28
pickled cherry peppers, italian sausage,
sweet peppers, potatoes

HERITAGE PORK CHOP · 34
vinegar peppers, aged provolone,

ROCCO'S CUTLETS · 28 / 32
chicken or veal:
milanese, marsala or parmesan

PRIME NEW YORK STRIP · 58
balsamic glazed cipolini onions

INSALATE

ROCCO'S SALAD · 12
assorted greens, tomato, cucumber,
garbanzo beans, olives & red onion,
creamy oregano dressing

MEATBALL · 15
romaine, tomato, cucumber,
red onion, tomato vinaigrette

CAESAR · 13
ciabatta croutons, white anchovy,
classic dressing

MISTICANZA · 13
shaved fennel, radicchio, bibb,
little gem, pistachios, reggiano,
balsamic

SANDWICHES
& WINGS

NEW YORK STRIP · 23
mushrooms, spinach,
provolone

CHICKEN MILANESE · 18
arugula, tomato, cucumber,
red onion, balsamic

WOOD OVEN WINGS · 17 / 30 / 42 / 65
lemon, garlic, olive oil

BUFFALO STYLE WINGS · 16 / 28 / 40 / 56
celery, blue cheese

HENRY'S FAMOUS
SPINACH LOAF · 12

PARMESAN TRUFFLE FRIES · 10

GARLIC BREAD · 11

12" WOOD
OVEN PIZZA

MARGHERITA · 24
fresh mozzarella, tomato, basil

BROCCOLI RABE · 24
sausage, hot peppers, mozzarella

WHITE SICILIAN · 24
tomatoes, onions, fontinella, pecorino

ARUGULA · 24
pesto, lemon, arugula, reggiano

VEGETARIAN · 24
onions, olives, roasted peppers,
mushrooms, mozzarella

BISTECA · 26
ny strip steak, roasted garlic,
evoo, mozzarella, arugula, balsamic

CHEESE & PEPPERONI · 22
tomato sauce, mozzarella,
margherita pepperoni

all pizzas are made with Galbani mozzarella

DINNER • TAKEOUT • CATERING

5433 transit road, williamsville, ny 14221 • phone 716.247.5272 • roccoswoodfiredpizza.com



Wine

(vintages subject to change)

PROSECCO & CHAMPAGNE

BRUT Domaine Ste. Michelle, Washington
BRUT Domaine Chandon, California
PROSECCO Mionetto
BRUT Veuve Cliquot Yellow Label, France

Glass	/	Split	/	Bottle
9.00				34.00
		11.00		30.00
				98.00

SANGRIA

Choice between Homemade Red or White Sangria

12.00

WHITE WINES

ROSÉ Maccario Lavignone, Italy '18
PINOT GRIGIO Circa, Italy '19
RIESLING Forge, New York '19
SOAVE Gini, Italy '19
SAUVIGNON BLANC Kono, New Zealand '21
CHARDONNAY Landmark Overlook, Sonoma '18
CHARDONNAY Tamarack Balancing Act, Wash '18
CHARDONNAY Eschol by Trefethen, Napa '20
VERMENTINO Terenzuola, Italy '21
MOSCATO Castello Del Poggio, Italy '21
CHARDONNAY Dog Point, New Zealand '18
PINOT GRIGIO Jermann, Italy '18

Glass	/	Quartino	/	Bottle
10.25		15.50		41.00
9.00		13.50		34.00
10.50		16.00		42.00
10.00		15.00		40.00
10.00		15.00		40.00
12.50		19.00		48.00
9.00		13.50		34.00
12.50		18.75		48.00
10.00		15.00		40.00
9.00		13.50		34.00
				42.00
				48.00

RED WINES

CHIANTI CLASSICO San Felice, Italy '18
PINOT NOIR Routestock, Sonoma '19
CABERNET SAUVIGNON Pendulum, Washington '17
CABERNET SAUVIGNON The 75 Wine Co., Napa '19
CABERNET SAUVIGNON Matthews, Colombia Valley '20
MALBEC Sottano Riserva, Argentina '18
ZINFANDEL Bedrock, Sonoma '19
RED BLEND Tamarack Firehouse, Colombia Valley '18
ARGIANO BLEND Non Confunditur, Italy '20
BAROLO Revello, Italy '16
BRUNELLO Di Montalcino Castello Banfi, Italy '16
CABERNET SAUVIGNON Justin, Paso Robles '17
PINOT NOIR Soter Planet Oregon, Williamette Valley '17
CHIANTI RISERVA Castello Di Volpaia, Italy '18

10.00	15.00	40.00
12.50	19.00	48.00
10.00	15.00	40.00
14.00	21.00	54.00
17.50	26.25	70.00
11.50	17.25	44.00
11.50	17.25	44.00
10.00	15.00	40.00
12.50	18.00	48.00
		85.00
		87.00
		62.00
		65.00
		105.00

Craft Cocktails\$12

BLUEBERRY LEMON DROP MARTINI
van gogh acai blueberry vodka, simple syrup, lemon juice
GODFATHER
dewars scotch, amaretto, amerena cherry
APEROL DEL POGGIO
aperol, moscato wine, soda water
LIMONCELLO SPRITZ
caravella limoncello, champagne, mint, lemon
PEAR MARTINI
absolut pear, st. germaine, lemon juice
ROCCOS PALOMA
milagro tequila, white grapefruit juice, lime juice
RUBY RED MARTINI
deep eddy ruby red grapefruit, st. germaine, lemon juice
THE EMPRESS 75
empress gin, lemon juice, simple syrup, champagne
BICICLETTA
aperol, orange bitters, pinot grigio, soda water
ROSES PAPER PLANE
four roses bourbon, aperol, amaro nonino, lemon juice

Non-Alcoholic

coke, diet coke, cherry coke, coke zero,
orange fanta, sprite, ginger ale, root beer, apple juice,
sweet tea, lemonade, laurisa still water sm/lg,
laurisa sparkling water sm/lg

Bottled Beer

	Origin	/	ABV%	/	Price
DOGFISH HEAD 60 MINUTE IPA	Milton, DE		6.0		6.50
ANGRY ORCHARD HARD CIDER	Boston, MA		5.0		6.00
BELTLINE FIRSTLOOP NEIPA	Buffalo, NY		7.4		8.00
BLUE TOAD BLACK CHERRY CIDER	Rochester, NY		6.7		8.00
BUDWEISER	St. Louis, MO		5.0		5.00
BUD LIGHT	St. Louis, MO		4.2		5.00
COORS LIGHT	Golden, CO		4.2		5.00
CORONA	Mexico		4.6		6.00
DAURA DAMM (gf)	Spain		5.4		6.50
HEINEKEN	Holland		5.0		6.00
LABATT N/A	Canada		0.0		5.00
LABATT BLUE	Canada		4.5		5.00
LABATT BLUE LIGHT	Canada		4.5		5.00
MOLSON CANADIAN	Canada		4.9		5.00
MICHELOB LIGHT	St. Louis, MO		4.7		6.00
SAM ADAMS BOSTON LAGER	Boston, MA		4.8		6.00
SIERRA NEVADA PALE ALE	Chico, CA		5.6		6.50
WHITE CLAW	Chicago, IL		5.0		6.00
K2 BLUE RAZZ SOUR	Rochester, NY		6.5		8.50
PEACH HIGH NOON	Modesto, CA		4.5		7.50

Craft Draft Beer Selection Also Available!