



## APPETIZERS

<b>HOUSE PICKLED VEGETABLES</b> <i>Vegan / Gluten Free</i> <i>House marinated in champagne &amp; rice vinegar</i>	9
<b>OLIVES</b> <i>°Vegan / Gluten Free</i> <i>House marinated mixed olives.</i>	9
<b>TOMATO BISQUE</b> <i>°V</i> <i>House made, fresh basil, contains dairy.</i> <i>Served with bread.</i>	9
<b>HERB FOCACCIA</b> <i>°Vegan</i> <i>Marinara dipping sauce.</i>	9
<b>CHEESY GARLIC HERB FOCACCIA</b> <i>°V</i> <i>Marinara dipping sauce.</i>	14
<b>CHEESE STUFFED GARLIC BREAD</b> <i>°V</i> <i>- 25-30 Minutes prep time.</i> <i>Marinara dipping sauce.</i>	<i>small 16 - large 26</i>
<b>ROASTED BEETS</b> <i>°V / Gluten Free</i> <i>Goat cheese, red onion, pistachios, barrel aged fig vinegar.</i> <i>Served on a arugula bed.</i>	16
<b>CAPRESE SALAD</b> <i>Gluten Free</i> <i>Fresh mozzarella, cherry tomatoes, fresh basil, olive oil, barrel aged fig vinegar.</i>	18
<b>MEATBALLS AL FORNO</b> <i>Gluten Free, Certified Washington Grass-Fed Beef / Cooked Medium Well.</i> <i>House made, 100% WA grassfed beef in marinara sauce, mozzarella, fresh basil and Pecorino. Served with bread.</i>	20
<b>PORK BELLY BRUSSEL SPROUTS</b> <i>Gluten Free / For Vegan option (brussels only)</i>	20

## SALADS

<b>CAESAR SALAD*</b> <i>Romaine lettuce, crouton, asiago cheese, caesar dressing (contains anchovy)*.</i> <i>*Add chicken breast for \$8 or oil cured anchovies for \$4 Pasture-raised chicken sourced from local farms</i>	<b>Regular 15 - Large 23</b> <i>1-2 people    3-4 people</i>
<b>ARUGULA SALAD*</b> <i>°V / Gluten Free</i> <i>Organic arugula, d'anjou pear, pistachios, goat cheese, date vinaigrette °VG.</i> <i>*Add chicken breast for \$8 or oil cured anchovies for \$4 Pasture-raised chicken sourced from local farms</i>	<b>Regular 15 - Large 23</b> <i>1-2 people    3-4 people</i>
<b>GREEK SALAD*</b> <i>°V / Gluten Free</i> <i>Romaine lettuce, cucumber, tomato, kalamata olive, feta cheese, pepperoncini, red onion, greek vinaigrette°VG.</i> <i>*Add chicken breast for \$8 or oil cured anchovies for \$4 Pasture-raised chicken sourced from local farms</i>	<b>Regular 15 - Large 23</b> <i>1-2 people    3-4 people</i>

## DESSERT

*Ask your server for this week's specials*

## SOFT DRINKS

<i>Coke</i>	<i>4</i>	
<i>Diet Coke</i>	<i>4</i>	
<i>Sprite</i>	<i>4</i>	<i>Limonata Lemon Pelegrino</i> <span style="float: right;"><i>5</i></span>
<i>Root Beer Snoqualmie Falls</i>	<i>5</i>	<i>Aranciata Rossa Blood Orange Pelegrino</i> <span style="float: right;"><i>5</i></span>
<i>Topo Chico Mineral Water</i>	<i>5</i>	<i>Ginger Beer Fever Tree Premium</i> <span style="float: right;"><i>5</i></span>
<i>Mexican Coke</i>	<i>5</i>	
<i>Mexican 7up</i>	<i>5</i>	<i>*O = Organic</i>
<i>Mexican Squirt</i>	<i>5</i>	<i>°V = Vegetarian</i>
		<i>°VG = Vegan</i>

THERE IS A 3% CONVENIENCE FEE ON ALL CREDIT CARD PAYMENTS  
PARTIES OF 5 OR MORE 20% GRATUITY WILL BE ADDED TO THE CHECK  
2312 Second Avenue • Seattle, WA 98121 • 206.448.2625 - 206.397.4210

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or milk products may increase your risk of food-borne illness.*

# ROCCO'S SPECIALTY PIZZAS

(Pizzas are 20" round, cut in 8 slices)

When ordering a pizza with two half combinations \$56

Please ask your server for today's pizza by the slice specials

<b>BANH MI - vegetarian option with portobello mushroom</b> Pulled pork, onion, jalapenos, sriracha, cucumber, hoisin, cilantro, mozzarella, garlic olive oil base.	whole 58 – half 42
<b>BBQ CHICKEN or BBQ PORK*</b> (HAS BACON) BBQ chicken, bacon, blue cheese, onion, mozzarella, bbq sauce, finished with house ranch*.	whole 58 – half 42
<b>CHICKEN PESTO</b> Pesto chicken, ricotta, roasted garlic, cherry tomato, mozzarella, pesto base.	whole 56 – half 40
<b>CHILANGO</b> Pulled pork, onions, purple cabbage, fresh cilantro mozzarella, tomatillo & jalapeño sauce base.	whole 56 – half 40
<b>CLASSIC SAUSAGE</b> Sausage, button mushrooms, onion, Mama Lil's Peppers, mozzarella, red sauce.	whole 56 – half 40
<b>COUSIN MARGARET</b> Fresh Mozzarella, barrel aged sherry & fig vinegar, topped with fresh basil, red sauce.	whole 52 – half 36
<b>DILLicious</b> Sausage, ricotta, onion, fresh dill, mozzarella, fresh garlic rub base.	whole 54 – half 38
<b>FUN-GUY</b> °V Mixed mushroom, pecorino, truffle oil, mozzarella, garlic infused olive oil base.	whole 54 – half 38
<b>JALAPENO FACE! - vegetarian option with pineapple</b> - Jalapeno popper style PIZZA Jalapenos, dolloped cream cheese, bacon, read crumb, bmozzarella, garlic infused olive oil base.	whole 56 – half 40
<b>LASAGNA - vegetarian option with portobello mushroom</b> Sausage, ricotta, spinach, mozzarella, red sauce.	whole 54 – half 38
<b>LOADED BAKED POTATO</b> Potatoes, bacon, cheddar, green onions, mozzarella, ranch dressing base.	whole 56 – half 40
<b>PEAR</b> °V D'anjou pear, blue cheese, pistachio, fresh arugula balsamic reduction, mozzarella, no sauce	whole 56 – half 40
<b>STACEY &amp; TINA'S NIGHT OUT</b> Ground beef, banana peppers, fresh basil, dollops of marinara, mozzarella, garlic infused olive oil base.	whole 56 – half 40
<b>THREE LITTLE PIGGIES</b> Zoe's salami & pepperoni, house made sausage, mozzarella, red sauce.	whole 56 – half 40
<b>TIKKA-TIKKA-TIKKA - vegetarian TIKKA with potato</b> Curry-Yogurt chicken, red bell pepper, onions, mozzarella, curry-yogurt base sauce, served with house made mint chutney. (chutney contains yogurt)	whole 56 – half 40
<b>VEGGIE BOX</b> °V Red bell pepper, anahem pepper, kalamata olive, onion, artichoke heart, feta, mozzarella, garlic olive oil base.	whole 56 – half 40

## Build Your Own

*Pizzas are 20" round, cut in 8 slices,  
Gluten free are 10" round  
(the price of a half pizza minus \$6)  
Base Sauce & Mozzarella included*

**Does not included**  
Vegan Cheese,  
Impossible Meat

Combo	Cheese	1 Topping	2 Toppings	3 Toppings	4 Toppings	5 Toppings
Large	\$ 40	\$ 44	\$ 46	\$ 48	\$ 50	\$ 52
Half	\$ 26	\$ 30	\$ 32	\$ 34	\$ 36	\$ 38

### SAUCE

Red Sauce °VG marinara  
Infused Garlic Olive Oil °VG  
Spiced Tomatillo Sauce °VG  
BBQ Sauce  
Curry-Yogurt sauce  
Pesto Sauce  
(pesto contains cheese, no nuts)

### CHEESES

Blue Cheese  
Cheddar  
Cream Cheese  
Feta  
Fresh Mozzarella  
Goat Cheese  
Pecorino/Granna Mix  
Ricotta

### MEAT

Bacon  
Chicken  
Ham Zoe's  
Grounf beef  
Certified WA Grass-Fed  
Pepperoni Zoe's  
Prosciutto  
Pulled Pork house made  
Salami  
Sausage house made  
White Anchovy oil cured

### OTHER

Anaheim Pepper  
Artichoke  
Arugula \*O  
Banana Peppers  
Barrel Aged Balsamic  
Fig Vinegar  
Black Olives  
Button Mushroom

Cherry Tomato  
D'anjou pear  
Fresh Basil \*O  
Green Onion  
Jalapeños fresh  
Kalamata Olive  
Mama Lil's Peppers  
Minced Garlic  
Pesto  
Pineapple  
Portabello Mushroom  
Potato  
Red Bell Pepper  
Roasted Garlic  
Spinach \*O  
Truffel Oil  
White Onion

**EXTRA \$** (whole pizza prices)  
Vegan Cheese °VG 8  
Impossible Meat °VG 14

\*O = Organic  
°V = Vegetarian  
°VG = Vegan