

APPETIZERS

HOUSE PICKLED VEGETABLES	Vegan / Gluten Free	House marinated in champagne & rice vinegar.	8
OLIVES	°Vegan / Gluten Free	House marinated mixed olives. Served warm.	8
TOMATO BISQUE	°V	Housemade, fresh basil, crouton, contains dairy. Served with bread.	12
HERB FOCACCIA	°Vegan	Served with marinara and herb olive oil.	8
CHEESY GARLIC HERB FOCACCIA	°V	Served with Marinara	12
CHEESE STUFFED GARLIC BREAD	°V	20-25 Minutes prep time. Served with Marinara	small 14 - large 26
*DELUXE- Bacon & Pesto	20-25 Minutes prep time.	Served with Marinara & Ranch	small 16 - large 30
ROASTED BEETS	°V / Gluten Free`	Goat cheese, pistachio, barrel aged fig vinegar. Served on a bed of arugula & red onion.	18
BURRATA CAPRESE	°V / Gluten Free	Burrata, cherry tomatoes, pesto, basil, herb olive oil, barrel aged fig vinegar. Serve with crostini bread.	18
BURRATA PROSCIUTTO	Gluten Free	Burrata, prosciutto, fig preserve, mustard, arugula, herb olive oil, barrel aged fig vinegar. Serve with crostini bread.	21
PORK BELLY BRUSSELS SPROUTS	Gluten Free / Vegan option (brussels only\$15)	House pork belly, Mama Lil’s Pepper glaze sauce. Served with bread.	21
MEATBALLS AL FORNO	Gluten Free, Certified Washington Grass-Fed Beef / Cooked Medium Well.	House made, 100% WA Grass-fed Beef in marinara sauce, mozzarella, fresh basil & pecorino. Served with bread.	22

SALADS

CAESAR SALAD*	Small 12 - Medium 20 - Large 28
Romaine hart lettuce, croutons, grana padano, caesar dressing (contains anchovy)*.	personal 1 - 3 people 4 - 6 people
ARUGULA SALAD* °V / Gluten Free	Small 12 - Medium 20 - Large 28
Organic arugula, pear, roasted hazelnut, dried cranberry, goat cheese, cranberry vinaigrette°VG.	personal 1 - 3 people 4 - 6 people
GREEK SALAD* °V / Gluten Free	Small 12 - Medium 20 - Large 28
Romaine heart lettuce, persian cucumber, tomato, kalamata olive, feta chees red onion, pepperoncini, greek vinaigrette°VG.	personal 1 - 3 people 4 - 6 people
*Add chicken breast for \$8 (Pasture-raised chicken sourced from local farms), Prosciutto \$6 Oil cured anchovies for \$4	

DESSERT	*Spanish Caramel Flan 14	*Tiramisu 14	*Contains raw egg, dairy and/or alcohol.
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SIDES

Ranch	1.95 - 5	Honey Sriracha	2	Pesto	2	*O = Organic
Marinara	2 - 4	BBQ Sauce	2	Anchovies	4	°V = Vegetarian
Mint Chutney	2.5 - 5	Sriracha	1.5	Bread	4	°VG = Vegan

SOFT DRINKS

Limonata	Lemon Pellegrino	5	Mexican Coke	5	Coke	4
Aranciata Rossa	Blood Orange Pellegrino	5	Mexican 7up	5	Coke Zero	4
Ginger Beer	Fever Tree Premium	5	Mexican Squirt	5	Diet Coke	4
Topo Chico	Mineral Water	5	Root Beer On Tap	6	Sprite	4



DRINK MENU



SLICES



FOOD MENU

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

Our Pizzas are Extra Large Pizzas
20” round, cut in 8 slices

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

whole - half

	CHEESE Bomb <i>Mozzarella, provolone, asiago, black pepper, white sauce base (ricotta, cream cheese, parmesan)</i>	52 – 30
	ALFRED THE CHICKEN <i>Chicken, bacon, red onion, spinach, grana padano, mozzarella, white sauce base.</i>	64 – 40
	BANH MI - vegetarian with portobello mushroom <i>Pulled pork, onion, jalapeno, fresh cilantro & cucumber, sriracha & hoisin, mozzarella, garlic oil base.</i>	66 – 42
	BBQ Pizza: Chicken, Chicken & Bacon or Pulled Pork & Bacon.* <i>Protein of your choice, onion, bleu cheese, mozzarella, bbq base, topped with house ranch*.</i>	64 – 40
	CHICKEN PESTO <i>Pesto chicken, ricotta, roasted garlic, sun-dried tomato, mozzarella, pesto base.</i>	64 – 40
	CLASSIC SAUSAGE <i>Sausage, button mushroom, onion, Mama Lil’s peppers, mozzarella, red sauce.</i>	64 – 40
	COUSIN MARGARET <i>Fresh mozzarella, barrel aged fig vinegar, pecorino, topped with fresh basil, marinara sauce base.</i>	58 – 34
	DILLicious <i>Sausage, ricotta, red onion, fresh dill, mozzarella, garlic olive oil base.</i>	64 – 40
	EI GRECO <i>Spinach, artichoke heart, sun-dried tomato, red onion, feta, fresh dill, mozzarella, garlic olive oil base.</i>	62 – 38
	FUN-GUY <i>Portobello & button mushroom, pecorino, truffle oil, mozzarella, garlic olive oil base.</i>	62 – 38
	JALAPENO FACE! - vegetarian with pineapple jalapeno popper style PIZZA - <i>Jalapeno, dolloped cream cheese, bacon, bread crumb, mozzarella, garlic olive oil base.</i>	64 – 40
	LASAGNA - vegetarian with portobello mushroom <i>Sausage, ricotta, spinach, mozzarella, red sauce.</i>	62 – 38
	LOADED BAKED POTATO <i>Potato, bacon, cheddar, green onion, mozzarella, ranch dressing base.</i>	64 – 40
	LEON THE PEARfessional <i>D’anjou pear, bleu cheese, pistachio, fresh arugula with a balsamic reduction, mozzarella, garlic oil base.</i>	62 – 38
	STACEY & TINA’S NIGHT OUT <i>Ground beef, banana pepper, fresh basil, marinara drizzle, mozzarella, garlic olive oil base.</i>	62 – 38
	TATOR TRUFFLE SHUFFLE <i>Potato, spinach, red onion, asiago, truffle oil, mozzarella, white sauce base.</i>	62 – 38
	THREE LITTLE PIGGIES <i>Zoe’s salami & pepperoni, house made sausage, mozzarella, red sauce.</i>	62 – 38
	TIKKA-TIKKA-TIKKA - vegetarian with potato. served with mint chutney <i>Curry-Yogurt chicken, red bell pepper, onion, mozzarella, curry-yogurt base sauce.</i>	64 – 40
	VEGGIE BOX <i>Red bell & anaheim pepper, kalamata olive, onion, artichoke heart, feta, mozzarella, garlic olive oil base.</i>	64 – 40
	WHITE SAUSAGE <i>Sausage, red onion, pistachio, fresh basil, mozzarella, white sauce base.</i>	64 – 40

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

Half and Half pies \$64
Build Your Own

Pizzas are 20” round, cut in 8 slices / Gluten free are 12” round (price of half pizza minus \$10)
Base Sauce & Mozzarella included

Not Included	Combo	Cheese	1 Topping	2 Toppings	3 Toppings	4 Toppings	5 Toppings
Vegan Cheese	Large	\$52	\$ 58	\$ 60	\$ 62	\$ 64	\$ 66
Impossible Meat	Half	\$30	\$ 34	\$ 36	\$ 38	\$ 40	\$ 42



INGREDIENTS

SAUCE Red Sauce°VG marinara Infused Garlic Olive Oil°VG White Sauce BBQ Sauce Curried-Yogurt Sauce Pesto Sauce (cheese, no nuts)	CHEESES Blue Cheese Cheddar Cream Cheese Feta Fresh Mozzarella Goat Cheese Pecorino/Granna Mix Ricotta	MEAT Bacon Chicken Ham Zoe’s Ground 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 Fig Vinegar Black Olives Button Mushroom Cherry Tomato D’Anjou Pear	OTHER Fresh Basil *O Green Onion Jalapenos fresh Kalamata Olive Mama Lil’s Peppers Minced Garlic Pesto no nuts Pineapple	OTHER Portobello Mushroom Potato (Roasted) Red Bell Pepper Red Onion Roasted Garlic Spinach *O Sun-dried Tomato Truffle Oil Yellow Onion
EXTRA \$ Vegan Cheese°VG Impossible Meat°VG	half - whole 5 - 10 7 - 14				