

REDROCKS Dinner!

COLUMBIA HEIGHTS

roasted veggies

CASTELVETRANO OLIVES WITH HOUSE BREAD \$6 ^{vv}

BRUSSELS SPROUTS WITH ANCHOVY PEPPER SAUCE 7.50 ^{GF}

CAULIFLOWER WITH ROMESCO SAUCE \$7 ^{vv GF †}

appetizers & shares

GARLIC KNOTS WITH MARINARA SAUCE \$6 ^v

TOMATO AND BASIL BRUSCHETTA ^{vv}
orders of two for \$5 or four for \$9

PROSCIUTTO FIG JAM AND GORGONZOLA BRUSCHETTA
orders of two for \$6 or four for \$10

EGGPLANT ROLLATINI \$10 ^v
goat cheese, pesto, basil, marinara, parmesan

MEATBALLS AL FORNO \$10
veal, pork, beef and lamb meatballs wood-fired in red-sauce, served with housemade bread and parmesan.

GARLIC ROASTED SHRIMP \$10 ^{GF}
served with lemon and truffle honey dressing.

ANTIPASTI PLATTER \$15
monocacy ash goat cheese, salami toscano, prosciutto san danielle, castelvetro olives, roasted red peppers and parmesan toasts.

greens n things

MIXED GREENS SALAD \$8 ^{v GF}
mesclun greens, cherry tomatoes, cucumber, and balsamic vinaigrette. add smoked salmon for \$4 | add roasted shrimp for \$5

CAESAR SALAD \$8
romaine lettuce, garlic croutons, shaved parmesan, anchovy dressing. add anchovies for \$1.5 | add chicken for \$3 | add smoked salmon for \$4

ROASTED BEET SALAD \$9 ^{v GF †}
red and golden beets, orange sections, toasted walnuts, goat cheese, vincotto dressing, cumin and chives. add smoked salmon for \$4 | add roasted shrimp for \$5

SHAVED FENNEL SALAD \$9 ^{v GF †}
orange, toasted walnuts, arugula, goat cheese and lemon vinaigrette. add roasted shrimp for \$5

BURRATA DI BUFALA \$12 ^v
burrata cheese served with arugula, cherry tomatoes and toasted housemade bread. add prosciutto for \$4

SEARED TUNA \$15 ^{GF †}
dry-rubbed saku tuna, mesclun greens, cucumber, crushed pistachio, olive oil and lemon dressing.

Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

wood oven pizza

Make it a 12 inch for +\$4

MARGHERITA ^v \$13
tomato sauce, mozzarella di bufala, basil.

NEAPOLITAN \$11
tomato sauce, mozzarella.

MARINARA ^{vv} \$9
marinara, fresh garlic, sicilian oregano.

POLLO E SPINACI \$13
mozzarella di bufala, parmesan, chicken, spinach, sicilian oregano.

FUNGHI ^v \$13
fontina, fresh garlic, cremini mushrooms, caramelized onions.

CLASSIC PEPPERONI \$12
tomato sauce, mozzarella, pepperoni.

TOSCANO \$13
tomato sauce, salami toscano, mozzarella, kalamata olives.

ROASTED EGGPLANT ^v \$13
roasted eggplant, goat cheese, pesto, parmesan.

REDROCKS SAUSAGE \$14
tomato sauce, fontal cheese, housemade sausage, roasted sweet peppers and spicy calabrian chiles.

ANANAS \$13
tomato sauce, mozzarella, prosciutto, pineapple.

THE GABAGOO \$14
tomato sauce, basil, mozzarella di bufala, red onions, capicollo.

SIX SHOOTER \$15
tomato sauce, mozzarella, housemade sausage, pepperoni, kalamata olives, red onion.

THE VERDE \$14
spicy salsa verde, beer-braised pork, queso fresco, cotija, cilantro and pickled red onion

calzones

FORMAGGI CALZONE ^v \$11
ricotta, mozzarella, parmesan.

PESTO CALZONE ^v \$11
ricotta, mozzarella, pesto, parmesan.

CARNE CALZONE \$13
salami, pancetta, mozzarella, ricotta, parmesan.

\$1: red onions, capers, anchovies, kalamata olives, cherry tomatoes, garlic, basil, pesto, roasted sweet peppers

\$2: pepperoni, goat cheese, mushrooms, caramelized onions, spicy calabrian chiles

\$3: arugula, housemade sausage, chicken, meatballs, daiya vegan cheese

\$4: prosciutto san danielle, mozzarella di bufala, capicollo

^v = vegetarian | ^{vv} = vegan | ^{GF} = gluten free | [†] = contains nuts