

CHARCUTERIE

One for 9.00, two for 12.00, or three for 15.00
(Served with house-baked bread)

Prosciutto di San Daniele*

A rosy red meat that is nicely marbled and cured for more than 14 months. It has a sweet flavor with a delicate aroma.

Jamón Serrano*

Known as the "Spanish prosciutto," this ham is dry-cured for 20 months and has a more complex and deeper flavor than its Italian counterpart. With a very mild flavor and low salt content, it's guaranteed to melt in your mouth.

Wild Boar Prosciutto*

This cured meat is exceptionally lean with a slightly gamier flavor than other prosciuttos. It is naturally dry-cured and aged for at least 6 months to create its unique and robust flavor.

Speck*

This cured pork meat has a smoky and slightly sweet flavor, with a distinct pink/red interior with a small amount of fat. Aged for 6 months, it is a good alternative to Pancetta with hints of laurel and juniper berries.

Duck Prosciutto*

Duck breast cured in salt and spices. It has a slightly gamey, nutty, and tender flavor.

Cacciatorini*

A pungent salami that is made from the shoulder meat of feral hogs. It has a slightly sweet and robust flavor.

Lomo*

A classic dry-cured loin of pork from Spain. Meaty, fatty, and tender, it's cured with spices, salt, and paprika to accentuate its delicious dry-cured flavor.

Capicola*

Traditionally southern Italian dry pork shoulder cured for about 6 months. This is a spicy, tender ham.

Bresaola*

An Italian air-cured beef aged for 3 months. Dark red in color, this meat is lean and tender with a well balanced combination of salt and sweet.

DESSERTS

Tiramisu

Layers of mascarpone and a unique Italian-style angel food cake, delicately soaked in espresso. 5.50

Panna Cotta

A smooth, eggless vanilla custard, served with a caramel sauce. 5.50

Cannoli

Fried Italian pastry dough filled with sweet mascarpone. 5.50

Assorted Gelato

Ask your server for available flavors. 4.50

NON-ALCOHOLIC

Soft Drinks (free refills)

Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea. 2.50

Arnold Palmer, freshly squeezed lemonade 3.00

Fruit Juice

Orange, Grapefruit, Pineapple 2.00

Sprecher Bottled Sodas

Root Beer, Cream Soda 3.00

Vignette Wine Sodas

Pinot Noir, Chardonnay 5.00

San Benedetto Water

Sparkling, Natural (500ml) 3.00

ESPRESSO AND COFFEE

Espresso

Traditional pulled shot with a balanced crema 3.00 (double 4.00)

Espresso Con Panna

Espresso topped with whipped cream 3.50

Cappucino

Espresso and steamed milk with foam (8 oz) 4.00

Café Americano

An espresso shot with hot water 3.00

Latte Freddao (Iced)

Two shots of espresso, drizzled over milk, sweetened with a simple syrup. (16 oz.) 5.00

Coffee 2.50

Assortment of Hot Teas 2.50

A 20% gratuity may be added to parties of 5 or more. No more than 4 checks per table. Private parties available in our mezzanine level for parties of 25 or less. Ask your server for more details. **Takeout Available.**

Call 703.717.9873

RedRocks Pizza Napoletana; 904 King Street, Alexandria VA 22314

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RedRocks
pizza napoletana

Hours of Operation:

Sun.-Wed. 11:00am-11:00pm

Thurs. 11:00am-12:00am

Fri. & Sat. 11:00am-1:00am

NEAPOLITAN PIZZA

The Oldest (and Best) Pizza in the World!

There are many different styles of pizza. RedRocks preserves the century-old craft of Neapolitan pizza-making, with roots from the birthplace of pizza: Naples, Italy.

The true craft of Neapolitan pizza is in mastering the wood fired oven. Each pizza is formed by hand, and is cooked in our wood-burning oven, in temperatures over 800 degrees. The high heat typically produces a pizza that has:

- Flame-blackened blisters on the edge and bottom of the pizza crust (and other wood-fired entrees);
- A light, fluffy crust with some crunch
- A soft wafer thin center

RedRocks uses the perfect balance of sauce and toppings to compliment the wood-fired flavors of our delicately prepared crust, producing the perfect pizza. Each pizza is finished with a drizzle of olive oil and sea salt. Only fresh, high-quality ingredients, such as fresh mozzarella, Italian tomatoes, locally-grown veggies (when available) and house-made cured meats, are used in our pizzas.

STARTERS

Bruschetta

Our Bruschetta starts with a Naples-style tomato puree, with garlic, basil, olive oil, salt over wood-fired crostini. 7.00

Antipasto Platter #1

A generous combination of prosciutto di San Daniele, speck, manzanilla olives, roasted cipollini onions, fontina, aged provolone, house-baked bread. 10.00

Antipasto Platter #2

Lomo, capicola, sheep ricotta, fresh mozzarella, pickled crimini mushrooms, house-baked bread. 10.00



MEATBALLS AL FORNO

Wood-fired miniature house-made meatballs, served with a spicy meat sauce, topped with grana and house-baked bread on the side. 7.00

Roasted Olives

An assortment of green and black olives, marinated and fire-roasted, served with house baked bread. 6.00

Gorgonzola

A wedge of sharp Italian Gorgonzola cheese drizzled with honey. 6.00

SALADS

Mixed Greens

A mix of mesclun greens, tossed with cherry tomatoes and house vinaigrette. 7.00

Caesar

Romaine, shaved grana, house croutons, classic Caesar dressing. 7.00

Broccoli Rabe (RAPINI)

Blanched and topped with aged balsamic dressing, and a hint of hot peppers. 6.50

Asparagus Salad

Blanched asparagus tossed with prosciutto bites and olive oil. 6.50

Beet Salad

Roasted beets with Mandarin oranges, walnuts, cumin, chives, olive oil, sea salt. 7.00

BURRATA CHEESE

Served over a bed of wild arugula, onions, topped with olive oil and sea salt. 9.00



RedRocks Spicy Foods

PIZZA

(Approximately 11" individual pies)

PIZZA D.O.C.



Marinara

Spicy tomato, garlic, Sicilian oregano (no cheese). 9.00

MARGHERITA

Tomato, mozzarella di bufala, basil. 12.00

PIZZA ROSSO

(Traditional red sauce made with crushed Italian tomatoes, topped with olive oil.)

Pepperoni

Tomato, fresh mozzarella. 11.50

Salsiccia

Tomato, house-made Italian sausage, fresh mozzarella, olives. 12.50

Toscana

Tomato, fresh mozzarella, salame, roasted peppers, grana cheese. 12.50

Funghi

Tomato, fresh mozzarella, crimini mushrooms. 11.50



REDROCKS SAUSAGE

With tomato, fontina, sweet and hot peppers, parsley 13.00



Puttanesca

Spicy tomato, cockles, capers, red onion, garlic, chilies. 12.00

Neapolitan

Tomato, fresh mozzarella. 10.00

PIZZA BIANCO

(All white pizzas start with olive oil.)

Roasted Eggplant

Mozzarella di bufala, roasted peppers, basil, grana cheese. 13.00



BIANCHI

Mozzarella di bufala, cockles, garlic, capers, grana cheese. 13.00

Rucola

Fresh mozzarella, cherry tomatoes, arugula. 12.50

Confit

Eggplant confit, goat cheese, olives, oregano, grana cheese. 13.00

Cipolla

Caramelized onions, house-made Italian sausage, anchovies, grana cheese. 12.50

BUILD YOUR OWN

8.50

Start with a Sauce

Spicy tomato
Tomato
Olive oil
Pesto 1.50
Extra marinara 1.50

Add Meat

Anchovies 1.50
Pancetta 1.50
Pepperoni 1.50
Meatballs 2.50
Salame Toscano 2.50
Sausage 2.50
Prosciutto di Parma 3.50
Cockles 3.50

Add Cheese

Fresh mozzarella 1.50
Ricotta 1.50
Fontina 2.50
Goat cheese 2.50
Gorgonzola 2.50
Mozzarella di bufala 3.50

Add Veggies

Basil 1.50
Capers 1.50
Cherry tomatoes 1.50
Eggplant confit 1.50
Crimini mushrooms 1.50
Olives 1.50
Onions 1.50
Arugula 2.50
Caramelized onions 2.50
Roasted eggplant 2.50
Roasted red peppers 2.50

CALZONES

(Served with a side of marinara.)



PESTO

Tomato, fresh mozzarella, ricotta, pesto, grana. 12.00

Verde

Tomato, arugula, ricotta, garlic, grana. 12.00

Carne

Salame, pancetta, ricotta, grana. 12.00

Tre Formaggi

Ricotta, mozzarella, grana. 12.00

PANINI

(All sandwiches served on fresh pizza dough flatbread made to order and accompanied by a side of mixed greens.)

Capi

Capicola, salame, arugula, tomato, fontina. 11.00

CHICKEN ROMESCO

With aged provolone, romesco sauce, lettuce, tomato. 10.00

Meatball

With aged provolone and roasted red peppers. 10.00

Roasted Pork Loin

Thin slices of roasted pork with olivada, arugula, tomatoes. 10.00

Flat Iron Steak

Thin-sliced steak, roasted onions, romaine lettuce, tomatoes. 11.00

Roasted Eggplant

With roasted zucchini, goat cheese. 10.00



RedRocks Favorites

*No substitutions please; see our list of toppings for add-ons.