



RedRocks

Authentic Neapolitan Pizza in Old Town

FEBRUARY 2012

SPECIALS

- Butternut Squash Soup** with croutons 6.00
- Roasted Asparagus** wood-fired, with balsamic dressing 7.00
- Eggplant Parmesan** wood-fired roasted eggplant, marinara, basil, grana 7.00
- Roasted Fingerling Potatoes**, wood fired, and served with garlic aioli 6.00
- Roasted Shrimp** wrapped in pancetta with truffle honey dressing 9.00
- Lentil salad** with duck prosciutto, raisins, capers, herbs 8.00

Pizza

- * **Boar Sausage**, smoked buffalo mozzarella, roasted artichokes, parsley 14.00
- * **Chanterelle Mushrooms**, spicy tomato, smoked mozzarella, garlic, grana cheese, parsley 13.00

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

- Prosciutto di San Daniele*** Nicely marbled with a sweet flavor. Aged and cured for more than 14 months.
- Jamón Serrano*** The "Spanish prosciutto," mild flavor, low salt content. Aged and cured for 20 months.
- Speck*** Cured pork, smoky and slightly sweet, with a distinct pink/red interior. Aged for 6 months.
- Duck Prosciutto*** Duck breast cured in salt and spices. Slightly gamey, nutty flavor, and tender.
- Cacciatorini*** A pungent salami with a slightly sweet and robust flavor.
- Lomo*** A classic Spanish pork loin, cured with spices, salt, and paprika.
- Capicola*** Traditionally southern Italian spicy and tender ham. Aged and cured for 6 weeks.
- Bresaola*** Italian cured beef, dark red, lean, with a well-balanced combination of salt and sweet.

Starters

- Bruschetta** Wood-fired crostini, Naples-style tomato puree. 7.00
- Meatballs al Forno** House-made meatballs, wood-fired, spicy meat sauce, grana cheese, house-baked bread 7.00
- Roasted Olives** Marinated and fire-roasted, house baked bread. 6.00
- Broccoli Rabe (Rapini)** Blanched with aged balsamic, hint of hot peppers. 6.50
- Burrata Cheese** Served over a bed of wild arugula, onions, olive oil, sea salt. 10.00
- Antipasto Platter** Prosciutto di San Daniele, speck, manzanilla olives, roasted cipollini onions, fontina, aged provolone, house-baked bread. 10.00
- Cheese Board** Assorted cheeses, house bread 10.00
- Sheep Ricotta** with Italian anchovies, house-made bread 9.00

Salads

- Asparagus Salad** Blanched asparagus tossed with prosciutto bites, olive oil. 6.50
- Beet Salad** Roasted beets with Mandarin oranges, walnuts, cumin, chives, olive oil, sea salt. 7.00
- Mixed Greens** Mesclun greens, cherry tomatoes, house vinaigrette. 7.00
- Caesar** Romaine, shaved grana cheese, house-made croutons, Caesar vinaigrette dressing. 7.00 add chicken 2.50

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Pizzas (Approximately 11" individual pies. See our list of toppings for add-ons.)

- Margherita** Tomato, mozzarella di bufala, basil. 12.00
- Marinara** Spicy tomato, garlic, Sicilian oregano (no cheese). 9.00
- Pepperoni** Tomato, fresh mozzarella. 11.50
- *RedRocks Meatball** Tomato, meatball, pepperoni, fontina and grana cheeses 13.00
- Salsiccia** Tomato, fresh mozzarella, house-made Italian sausage, black olives. 12.50
- Toscana** Tomato, fresh mozzarella, salame, roasted peppers, grana cheese. 12.50
- Funghi** Tomato, fresh mozzarella, crimini mushrooms. 11.50
- Puttanesca** Spicy tomato, Manilla clams, capers, red onion, garlic, chilies. 12.00
- Roasted Eggplant** Mozzarella di bufala, roasted peppers, basil, grana cheese. 13.00
- Bianchi** Mozzarella di bufala, Manilla clams, garlic, capers, grana cheese. 13.00
- Rucola** Fresh mozzarella, cherry tomatoes, arugula. 12.50
- Confit** Eggplant confit, goat cheese, black olives, oregano, grana cheese. 13.00
- RedRocks Sausage** Tomato, fontina, sweet and hot peppers, parsley. 13.00
- Neapolitan** Tomato, fresh mozzarella. 10.00

Build Your Own 8.50

Start with a Sauce

- Spicy tomato
- Tomato
- Olive oil
- Pesto 1.50
- Extra marinara 1.50

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 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
- Manilla clams 3.50

Add Vegetables

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

The Perfect Pizza Wine

2010 Gragnano della Penicola Sorrentina D.O.C., Grotta del Sole
Semi-sparkling, ruby red, perfumed, light-bodied Pizza wine from
Naples, Italy. glass 9, bottle 34

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
- Flat Iron Steak** Thin-sliced steak, roasted onions, romaine lettuce, tomatoes. 11.00
- Roasted Eggplant** with roasted zucchini, goat cheese. 10.00

Calzones (Served with a side of marinara.)

- Pesto** Tomato, fresh mozzarella, ricotta, pesto, grana. 12.00
- Carne** Salame, pancetta, ricotta, grana. 12.00
- Tre Formaggi** Ricotta, mozzarella, grana. 12.00

Desserts

Tiramisu 5.50

Panna Cotta with raspberry purée 5.50

Cannoli 5.50

Dolci Strawberries, raspberry purée and shortbread, topped with vanilla gelato 5.50

Assorted Gelato 4.50

Non-alcoholic

Soft Drinks (free refills) Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea. 2.50

Arnold Palmer, Lemonade 3.00

Fruit Juice Orange, Grapefruit, Pineapple, Cranberry 2.00

Specialty Sodas Sprecher bottled Root Beer, Cream Soda 3.00

San Benedetto Water Sparkling, Natural (500ml) 3.00

Coffee & Tea

Coffee / Decaf 2.50

Espresso 3.00 (double 4.00)

Assortment of Hot Teas 2.50

Our pizzas are made-to-order and cooked in an authentic Italian wood-burning oven. We keep a small fire on the side of the dome-shaped oven that holds temperatures near 900°. Each pie is hand-stretched and fired in high-heat, producing a crust that's soft, tender, chewy & slightly charred all while leaving the cornicione (crust edge) light, airy, and deliciously fluffy.

Fresh mozzarella, other cheeses, Italian tomatoes, local vegetables, and house-cured meats accentuate our cooking method to bring you an authentic Neapolitan-style pizza right in the heart of Old Town.

Buon Appetito!

Hours of Operation:

Sun.-Wed. 11:00am-11:00pm • Thurs. 11:00am-12:00am • Fri. & Sat. 11:00am-1:00am

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

www.firebrickpizza.com • info@redrocksoldtown.com

RedRocks Pizza Napoletana: 904 King Street, Alexandria VA 22314