

PIZZE ROSSE

Marinara - spicy marinara, garlic, Sicilian oregano, olive oil, sea salt (no cheese) 8.95

Margherita - a perfect balance of tomato sauce, buffalo mozzarella, basil, olive oil, sea salt 10.95

Napoli - tomato sauce, fresh mozzarella, anchovies, basil, capers 10.95

Puttanesca - spicy marinara, parsley, capers, mussels, garlic, dried hot peppers (no cheese) 10.95

Classic Pepperoni - tomato sauce, fresh mozzarella, pepperoni 10.95

Salsiccia - tomato sauce, fresh mozzarella, house fennel sausage, roasted red peppers 11.95

Toscana - tomato sauce, fresh mozzarella, salami, black olives 11.95

Ananas - tomato sauce, fresh mozzarella, fresh pineapple, prosciutto, olive oil 12.95

Neapolitan - fresh mozzarella, tomato sauce 9.95



PIZZE BIANCHE

Eggplant - roasted eggplant, goat cheese, pesto, parmesan, sea salt, black pepper 11.95

Pesto - pesto, mozzarella, ricotta, cherry tomatoes 11.95

Funghi - mushrooms, fontina, parsley, garlic, cherry tomatoes 11.95

Rucola - arugula, fresh mozzarella, ricotta, cherry tomatoes 12.95

Quattro Formaggi - Fontina, fresh mozzarella, parmesan, ricotta, olive oil 11.95

Chicken & Broccolini - roasted chicken, broccolini, fresh mozzarella, black olives, parmesan 11.95

Cipolla - caramelized onions, fresh mozzarella, house fennel sausage 11.95

Pomodori Secchi - fresh mozzarella, sun dried tomatoes, ricotta, roasted red pepper, olive oil 12.95

Veg - fresh mozzarella, spinach, mushroom, red onion, sun-dried tomato, olive oil 11.95

Additional Toppings

(add to any pizza/calzone above)

pepperoni • caramelized onions • broccolini • roasted red peppers • mushrooms • pesto • capers
parmesan • anchovies • salami • roasted garlic • basil
tomatoes • black olives • sun dried tomatoes • meatballs
(add \$1.50 per item)

buffalo mozzarella • prosciutto • mussels • ricotta • fontina
fennel sausage • pancetta • chicken • pineapple • eggplant
goat cheese • spinach • arugula
(add \$2.50 per item)

Teese 100% Vegan Soy Cheese (add \$2.50)

ANTIPASTI / SALADS

Italian Olives - marinated and warmed, with house bread 5.50

Burrata di bufala - burrata cheese served on a bed of baby arugula with tomato, olive oil, & house-baked bread 8.99

Meatballs Al Forno - house-made meatballs, meat sauce, parmesan, with house-baked bread 8.50

Bruschetta - with tomato and basil 6.99

Antipasto Plate - prosciutto, salami, fontina, parmesan, olives 9.50

Shaved Fennel Salad - shaved fennel with orange, radish, and lemon vinaigrette 8.00

Insalata Caprese - fresh mozzarella, tomato, basil, olive oil, sea salt 8.50

Mixed Greens - with aged balsamic vinaigrette 4.50/8.00

Caesar - parmesan, anchovy dressing and house-made croutons (anchovies on request) 8.00 / add chicken 2.50

Spinach Salad - prosciutto bits, orange vinaigrette 8.00

PLATES & PANINI

Eggplant Pesto - goat cheese & pesto rolled into sliced eggplant and topped with marinara, parmesan crostini 9.50

Baked Calzone - fresh mozzarella, spicy marinara, parmesan 9.95 *(add any additional toppings)*

Mussels & Marinara - with house-baked bread 9.95

Pesto Chicken Panino - fontina, roasted red pepper 8.50

Fresh Mozzarella Panino - tomato, basil, olive oil 8.50

House-Made Meatball Panino - fontina, meat sauce, roasted red pepper 8.50

Capri Panino - prosciutto, salami, fontina, black olives 8.50
(panini served on house-baked baguette with mixed greens)

BRUNCH

SERVED SAT & SUN FROM 11 - 3

FEATURED LIBATIONS

Bottomless Mimosas - O.J. and bubbly \$9.00

Redrocks Mary - Vodka, house Mary mix, Sicilian olives \$5.00

French Toast - hints of cinnamon & brandy served with maple syrup. (add seasonal fruit for \$2) \$8.99

Belgian Waffle - served with whipped butter, powdered sugar, maple syrup, choice of fennel sausage or potatoes. (add seasonal fruit for \$2) \$8.99

Sunrise Pizza - fried egg, breakfast potatoes, parmesan with olive oil and herbs. \$9.99

Eggs In Hell - two eggs in marinara sauce with house-baked toast. \$5.99

Redrocks Deluxe - two eggs, choice of pancetta, prosciutto or fennel sausage, with breakfast potatoes and house-baked toast. \$8.99

Scrambled Delight - scrambled eggs with Italian sausage, mushrooms, parmesan, served with breakfast potatoes and house-baked toast. \$9.99

OMELETS

All omelets served with breakfast potatoes and house-baked toast

Cheese - choice of fresh mozzarella or parmesan. \$8.99

Pizza - green pepper, onion, mushrooms, pepperoni, fennel sausage, mozzarella. \$10.99

Vegetable - tomato, mushroom, onion, green pepper and fresh mozzarella. \$9.99

Prosciutto and Mozzarella - prosciutto, fresh mozzarella and baby arugula. \$9.99

SIDES

Eggs (2) \$3.50 Breakfast potatoes \$3.50

House made fennel sausage patty \$2.75

House Baked Toast \$1.50

Assorted Fruit \$4.00

RedRocks to Go!

Our pizzas are made to order cooked in an Authentic Italian wood-burning brick oven. We keep a small fire in the back of the dome-shaped oven that keeps temperatures near 900 degrees. We use only fresh ingredients:

- The dough – A blend of “Caputo 00” Italian flour, known as the world’s best pizza flour. We prepare our dough daily three times a day allowing the dough to rise at room temperature for 6 hours.
- Tomatoes – We use two types of imported Italian tomatoes: San Marzano tomatoes, which are grown in the rich volcanic soil of Mt. Vesuvius, and Sinatra tomatoes.
- Cheese – We use only fresh mozzarella. Our Margherita pizza features mozzarella di bufala, made from buffalo milk, a Neapolitan tradition. Some pies also feature fresh ricotta, grana parmesan, and fontina val d’aosta.
- Herbs – Fresh herbs are essential in the making of Neapolitan pizzas. Fresh basil is a required ingredient of the Pizza Margherita.

Pizza Reheating Instructions

Preheat oven and pizza stone (if available) to 500°. Remove pizza from box and place in oven on pizza stone or cookie sheet. Bake until cheese bubbles (about 2 to 3 minutes). Use caution when removing hot pizza from the oven.



RedRocks
firebrickpizzeria

Columbia Heights

TAKE OUT MENU

202.506.1402



Washington Post's 2008 & 2009 Best Bets
"The neighborhood bar serves some of the tastiest pizza in town."

US Airways Magazine's
Slice Advice'



"The beer and pizza pairings are inspired, as is the mozzarella, ricotta, cherry tomato and wild arugula pie."

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