

Established 2005



SUBLIME DESSERTS

- Crème Brulee** 3.99
Our sublime version of this classic vanilla custard
- Decadent Chocolate Layer Cake** for the chocolate lover 3.99
- Key Lime Pie** Just tart enough 3.99
- Cheesecake** (Plain) 3.99
Dense and silky with a graham cracker crust with caramel sauce and toasted pecans add 50¢
- Lemoncello Mascarpone Cake** 3.99
Italian lemon liqueur with white chocolate
- Tiramisu** 3.99
The traditional Italian classic, layers of mascarpone, crème & espresso soaked lady fingers dusted with cocoa powder

COLD DRINKS

- Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, 7-UP, A&W Root Beer, Orange Crush**
- Singles** .99
- 6-pack** 4.99
- San Pellegrino** 0.5 liter sparkling mineral water 1.99
- Ozarka Water** 20 oz 1.29



LUNCH SPECIALS

Available 11am-2pm
Weekdays

- Med 1-Topping* Pizza, Single Drink** 9.99
- XL 2-Topping* Pizza** 14.99
- *Regular toppings only
- Baked Ziti or Manicotti, Single Drink** 7.99
Meat or marinara sauce

A little bit about us,

Rocco's Wood Fired Pizza was born out of the love for great pizza. Our philosophy of "balance" is the key to a great pizza. We feel a balance (one ingredient not overpowering all the rest) of great sauce, premium toppings and quality whole milk mozzarella cheese all on a crisp hearth baked crust makes the best pizza. Sounds simple huh? Well...

We start our day building a wood fire from select hardwoods in our custom-made wood fired brick oven. I searched literally the world for the best and found our 7000 lb. oven in Australia, yep, that's right 7000 lbs and Australia.

Once that's going, we move on to making our pizza dough. People ask why does our crust taste so good? High protein content flour is absolutely required to bake a great crust. Inferior flour doesn't have the gluten needed to support the gas that causes the crust to rise during baking. Poor cell structure results in limp, (often-soggy) pizza crust. That's why we only use high gluten "Spring Harvest" flour. So, while others use whatever is cheap at the time, we always use the good stuff. Secondly, time is what a great tasting crust requires to develop a complex taste. Like beer or even good wine, time is needed so the yeast can ferment and impart "character" to the dough. It's a symphony of delicate interaction between yeast and the natural sugars that make a great tasting crust. We make the dough, portion it, and let it develop a full 24 hours before we use it.

Our sauce starts with simmering onions and fresh garlic in olive oil then we "fold" in fresh herbs and seasonings allowing them to "bloom". Plus our sauce is composed from several different textures of tomatoes. This gives it an amazing fresh taste and hearty texture you just won't find with ordinary "runny" pizza sauce. Yes, its more work than opening a can of tomato sauce and adding sugar like others do, but great flavor doesn't come straight from a can.

We use whole milk mozzarella cheese on our pizzas. We don't use inferior blends or fillers to bring our cost down. Yes, it costs us more but what's an extra .50¢ for the real thing.

We prepare fresh vegetables every day in house. Our 6 sauces and 36 different quality toppings of which you can custom make your pizza. We have grilled sirloin steak for our beef topping and make our own Italian sausage so we know exactly what's in them. We hate the little "pellets" of mystery meat and filler often found at our competitors. Better ingredients? You make the choice.

Finally, we spend so much time and effort into preparing quality sauces, toppings and a great crust, we didn't want to put the pizza in a box to get soggy and taste like cardboard. So we utilize a "liner" in the box which keeps the pizza crust crisp and holds the integrity of our product. We put the same emphasis on quality on all of our products we sell. Yes, all this does cost a little more but we don't consider it an expense, it's a necessity!

Now that you know a little bit about us, try us and compare the value you receive.

Thanks for listening,
Barclay Ryall Jr., Founder

Barclay

Rocco's Wood Fired Pizza
www.roccosfortworth.com



FINALLY - WOOD FIRED BRICK OVEN PIZZA DELIVERED!
But That's Not All



We Deliver

**5716 Locke Avenue
Fort Worth, Texas 76107
In the Locke Blocke Shopping Center**

817-731-4466

Hours of Operation
Monday - Tuesday: 4pm - 10pm
Wednesday - Sunday: 11am - 10pm

www.roccosfortworth.com

In Crust We Trust

all major credit cards accepted



Gift Certificates Available
Delivery Charge may apply - limited area
Minimum Delivery Order 15.00



FRESH SALADS

- Rocco's Garden Salad** 2.99
mixed greens, red onion, black olives & tomato wedge
- Caesar** 2.99
crisp romaine lettuce, toasted croutons, parmesan cheese and classic housemade caesar dressing
- Spinach** 3.99
fresh baby spinach, crispy smoked bacon, red onion, hard-boiled egg
- Caprese** 4.99
fresh mozzarella, roma tomato, fresh basil and olive oil
- Greek Salad** 3.99
ripe romas, cucumber, red onion, kalamata olives & feta cheese, with oregano vinaigrette
- Spinach Artichoke Dip** Sm* 4.99 Lg* 7.99
a warm blend of cheeses, artichoke & spinach served with garlic bread toast (*small serves 2-3, large serves 4-6)

***NO SUBSTITUTIONS PLEASE**

DRESSINGS

Ranch, Honey Mustard, Balsamic Vinaigrette, Blue Cheese, House Vinaigrette, Creamy Italian & Caesar Extra Dressing 50¢

HOUSE MADE GARLIC BREAD

Our crusty homemade loaf brushed with garlic butter ... 3.99

BAKED PASTA

- Lasagne al Forno** 9.99
the classic layers of meat and cheese with a special touch
- Baked Manicotti** 8.99
tube shaped pasta stuffed with ricotta cheese available with meat or marinara sauce
- Baked Ziti (Meat or Marinara Sauce)** 8.99
a rustic combination of pasta, meat sauce and mozzarella cheese

Choice of one of the following with any pasta add our crusty garlic loaf, a Rocco's garden salad or Caesar salad for only 1.99

SPECIALTY PIZZAS

- | | 12"
Med | 16"
XL |
|--|------------|-----------|
| 1. Margherita 12.99 16.99
fresh roma tomatoes, basil, olive oil & mozzarella | | |
| 2. Brooklyn 12.99 16.99
sliced meatball & red onion | | |
| 3. Clams Casino 14.99 18.99
white sauce, ricotta cheese, clams, smoked bacon, red onion & roasted red bell pepper. | | |
| 4. Cowtown 13.99 17.99
ranchero sauce, grilled beef sirloin & romano cheese | | |
| 5. NEW BLT 13.99 17.99
Alfredo Sauce, smoked bacon, tomato, fresh spinach. | | |
| 6. Carbonara 13.99 17.99
alfredo sauce, grilled chicken, smoked bacon & red onion | | |
| 7. Margherita Primo 15.99 19.99
fresh mozzarella, sundried tomatoes, fresh basil & truffle oil | | |
| 8. Hang Ten 13.99 17.99
sliced ham and pineapple chunks | | |
| 9. Florentine 13.99 17.99
white sauce, grilled chicken, fresh spinach & mushrooms | | |
| 10. Vege 14.99 18.99
artichokes, mushrooms, red onion, bell pepper & fresh spinach | | |
| 11. Riviera 15.99 19.99
ricotta cheese, prosciutto ham, artichokes, sundried tomato, goat cheese & herbs de provence | | |
| 12. Mediterraneo 13.99 17.99
basil pesto, roasted peppers, artichokes, kalamata olives & Feta | | |
| 13. 5 Cheese 13.99 17.99
mozzarella, provolone, fontina, parmesan & romano | | |
| 14. NEW Bandito 14.99 19.99
ranchero sauce, pepperoni, meatball, onions & jalapenos | | |
| 15. We Don't have a Supreme 15.99 21.99
pepperoni, Italian sausage, mushrooms, green peppers, onions & black olives | | |

No Substitutions Please

Due to open flame cooking and high temperatures some dark brown to charring on crust is typical



CREATE YOUR OWN WOOD FIRED PIZZA

- Medium 12" Med Cheese ... 11.99** **Extra Large 16" XL Cheese ... 14.99**
- Additional Toppings: Med ... 1.25 XL ... 1.75**
- Premium Toppings: Med ... 2.00 XL ... 2.50**
- Add a Second Pizza:**
(second pizza equal or lesser value)
- Med ... 8.99 XL ... 11.99**
- Specialty Pizzas: Med ... 9.99 XL ... 13.99**

PIZZA SAUCES

- Tomato** - Rocco's special fresh tomato sauce
- Alfredo** - A Creamy Garlic White Cheese Sauce
- Ranchero Sauce** - A Southwestern Spiced Tomato Sauce
- Pesto Genovese** - A flavorful mix of basil, garlic, pinenuts, parmesan and olive oil
- Ricotta Cheese** - A creamy smooth white cheese
- Olive Oil** - 100% Pure

TOPPINGS

- | | | |
|-----------------|----------------|-------------|
| Extra Cheese | Mushrooms | Bell Pepper |
| Pepperoni | Fresh Garlic | Pineapple |
| Italian Sausage | Black Olives | Jalapeños |
| Grilled Chicken | Green Olives | Spinach |
| Sliced Meatball | Red Onion | Roma Tomato |
| Ham | Roasted Garlic | Feta Cheese |
| Fresh Basil | Pesto | Anchovy |
| Ricotta Cheese | | |

PREMIUM TOPPINGS

- | | | |
|--------------------------|----------------------|------------------|
| Fresh Mozzarella | Grilled Beef Sirloin | Baby Clams |
| Goat Cheese | Artichokes | Smoked Bacon |
| Prosciutto Ham | Truffle Oil | Sun Dried Tomato |
| Kalamata Olives | Carmelized Onions | Capers |
| Roasted Red Bell Peppers | | |