

## ANTIPASTI BAR.

### CURED

PROSCIUTTO DI SAN DANIELE\*  
JAMÓN SERRANO\*  
SPECK\*  
DUCK PROSCIUTTO\*  
CACCIATORINI\*  
LOMO\*  
CAPICOLA\*  
BRESAOLA\*

### CHEESES

BUFFALO MOZZARELLA  
SPICY PROVOLONE  
FONTAL  
FRESH PECORINO TOSCANO  
GORGONZOLA DULCE  
PIPE DREAMS GOAT BOCCONCINO  
CABRA LA MANCHA

Choose: One for 9.00; Two for 12.00; Three for 15.00

### SNACKS

GARLIC AIOLI CROSTINO 5  
SMOKED SALMON CROSTINO 6  
goat cheese  
BRUSCHETTA 7  
wood-fire crostini with tomato pureé  
RISOTTO CROQUETTES 6  
fontina, marinara  
POTATO PROSCIUTTO  
CROQUETTES 6

### VEGGIES

FINGERLING POTATOES 5  
wood-fired, garlic aioli  
CHARRED BRUSSELS SPROUTS 6  
anchovy, hot peppers, garlic  
STUFFED ROASTED ARTICHOKE 7  
mint, parsley, garlic, capers  
ROASTED OLIVES\* 6  
variety of Italian olives marinated, wood roasted  
\*olives contain pits

## SALADS.

MIXED GREENS 7  
Belgium endive, cherry tomatoes, house vinaigrette  
CAESAR ROMAINE 7  
shaved parmesan, house-made croutons, house  
Caesar vinaigrette dressing  
BEET SALAD 10  
goat cheese, mandarin oranges, walnuts, cumin,  
chives, olive oil  
BURRATA 12  
over wild arugula, onions, olive oil, sea salt  
ADD  
CHICKEN 4 SALMON 5 STEAK 6 SHRIMP 6

## KIDS.

PASTA 5  
served with plain red sauce or with butter  
CHEESE BREADS 4  
homemade breadbaked, and topped with melted  
fresh mozzarella cheese  
MEATBALLS 5  
in tomato sauce  
RISOTTO CROQUETTES 5  
cheese filled rice balls, served with marinara and  
housemade chips

## MEAT & FISH.

MEATBALLS AL FORNO 7  
meat sauce, grana

GRILLED SHRIMP 9  
truffle honey drizzle

WOOD-FIRED SUCKLING PIG 8  
fried polenta, green tomato marmelade

SEARED SEA SCALLOPS 9  
turnip puree, fiesee, lemon dressing

GRILLED TENDERLOIN 15  
yukon gold, confit tomato

## PASTA.

TAGLIATELLE WITH SPICY SAUSAGE 8 / 16  
spicy sausage, meat ragu, grana

VONGOLE PASTA 8/16  
white wine, manilla clams, cherry tomatoes, onions,  
garlic, chillies

PASTA VERDE 8 / 16  
spinach noodle, basil oil, Brussels sprouts, zucchini,  
roasted cherry tomatoes

PASTA NEGRA 9 / 18  
squid ink noodle, scallop, shrimp, squid

## WOOD OVEN.

MARGHERITA tomato, mozzarella di bufala, basil 12

MARINARA tomato, garlic, Italian oregano 10

PEPPERONI tomato, fresh mozzarella 11.5

RR SAUSAGE tomato, fontina, sweet and hot peppers, parsley 13

FUNGHI tomato, fresh mozzarella, crimini mushrooms 11.5

RR MEATBALL tomato, meatball, pepperoni, fontina, grana cheeses 13

SALSICCIA tomato, fresh mozzarella, house-made Italian sausage,  
black olives 13

TOSCANO tomato, fresh mozzarella, salame, roasted peppers,  
grana cheese 13

SOPRESSATA sopressata, marinara, smoked mozzarella, roasted ramps 16

ROASTED EGGPLANT mozzarella di bufala, roasted peppers,  
basil, grana cheese 13

BIANCHI mozzarella di bufala, manila clams, garlic, capers, grana cheese 14

RUGOLA fresh mozzarella, cherry tomatoes, arugula 12.5

BOAR SAUSAGE smoked buffalo mozzarella, roasted artichokes, parsley 16

PUTTANESCA spicy tomato, Manilla clams, capers, red onion,  
garlic, chillies 12

NEAPOLITAN tomato, fresh mozzarella 10

PESTO CALZONE tomato, fresh mozzarella, ricotta, pesto, grana 12.5

TRE FORMAGGIA CALZONE ricotta, fresh mozzarella, grana 12

CARNE CALZONE salame toscano, pancetta, ricotta, grana 13

### Toppings:

1.5 anchovies/basil/capers/cherry tomatoes/crimini mushrooms/  
fresh mozzarella/garlic/olives/onion/pesto/pancetta/pepperoni/ricotta

2.5 arugula/fontina/goat cheese/gorgonzola/meatballs/roasted eggplant/  
roasted red peppers/salame toscano/sausage

3.5 buffalo mozzarella/prosciutto di Parma/manila clams/smoked salmon/  
ramps/sopressata/boar sausage/smoked mozzarella/roasted artichokes

**REDROCKS**  
NEAPOLITAN BISTRO

## BEER.

### DRAFT

Flying Dog Pearl Necklace Oyster Stout— MD (5.5%)	7
Starr Hill The Love Wheat— VA (4.6%)	6
Starr Hill Boxcar Pumpkin Porter— VA (5.2%)	6
Heavy Seas Loose Cannon IPA— MD (7.25%)	6
New Belgium Rampant Imperial IPA— CO (8.5%)	9
Boulevard 80 acre Hoppy Wheat— MO (5.5%)	7
Brooklyn Lager— NY (5.2%)	6
Flying Dog Raging Bitch— MD (8.3%)	8
New Belgium Fat Tire— CO (5.2%)	6
Peroni— It. (5.1%)	5
Ommegang Hennepin Saison— NY (7.7%)	8
Firestone Union Jack IPA— CA (7.5%)	8
DC Brau Citizen Ale— DC (7.0%)	7
DC Brau Solidarity Summer Ale— DC (5.0%)	7
Smuttnose Vunderbar— NH (5.2%)	6
Bold Rock Virginia Apple Cider— VA (4.7%)	7
Devils BackBone Vienna Lager— VA (4.9%)	7
Fort Collin's Major Tom's Pomegranate Wheat— CO (4.8%)	7

### BOTTLES

DC Brau Public Ale— DC (4.1%)	6
DC Brau Corruption— DC (4.6%)	6
Flying Dog Atlantic Lager— MD (4.5%)	6
Dogfish Head Raison— DE (8.0%)	7
Octoberfest— MD (4.5%)	7
Ace Pumpkin Cider— DE (5.0%)	7

## COCKTAILS.

### Poor Richard 9

homemade spiced apple cider , Apple Corn whiskey, dash of pear liquor, fresh apple slice

### Black Widow 9

George Dickel #8 Whiskey, Brandied cherry syrup, dry & sweet vermouth, on the rocks

### Buzz Worthy 9.5

Alaskan Distillery Honey Vodka, lemon juice, simple syrup, white grapefruit juice, shaken served with honey drizzle.

### ATC 10

Few gin, Campari, fresh grapefruit juice, lime bitters, served with a flamed orange garnish.

### Side Saddle 9.5

Jacques Cardin Brandy, sour mix, Grand Marnier, dash of blood orange liquor, dash of lime and orange juice, served on the rocks w/ candied ginger garnish.

### Devil's Work 9.5

John Barr Gold Scotch, Drambuie, Vanilla Syrup, Sweet Vermouth, dash of Peychaud's bitters, on the rocks.

### To Have and Have Not 10

Clement white rum, lemon juice, simple syrup, Luxardo Maraschino & Soho Lychee liquor, garnished withdash of lavender bitters.

### H Street Derby 9

Overholt Rye Whiskey, muddled grapefruit, honey rosemary syrup, splash of ginger ale served on the rocks.

### Smoke & Mirrors 10

Quick Rinse of Laphroaig scotch in glass, Kettle One Dirty martini.

## WINES.

### RED BY THE GLASS

Coppertino Riserva 2005 Puglia	10/44
Grimaldi Dolcetto d'lba 2011 Piedmont	10/44
Donna Laura Sangiovese 2012 Tuscany	7/30
Gerard Bertrand Pinot Noir 2012 Languedoc	9/38
Cavicchioli Lambrusco Modena	7/30
Elements Cabernet Sauvignon 2010 Sonoma	10/44
Finca La Linda Malbec 2011 Argentina	8/40
Melini Chianti Reserva 2009 Italy	8/38

### WHITE BY THE GLASS

Saget La Petite Sauvignon Blanc 2011 Loire Valley	7/30
Finca La Linda Torrontes 2012 Argentina	8/40
Lavis Pinot Grigio 2012 Trentino	7
Lavis Chardonnay 2011 Trentino	7
Prosecco 2011 Italy	7

### RED BOTTLES

Lincort Pinot Noir 2010 Santa Barbara	50
Tolaini al Passo 2008 Tuscany	55
Grimaldi Barbera d'lba 2010 Piedmont	62

### WHITE BOTTLES

Marchesi Di Barola Gavi DOCG 2010 Piedmont	44
Remo Farina Soave Classico 2011 Piedmont	40

## WHISKEY.

Crown Royal Canadian Whiskey
Four Roses Single Barrel
Old Overholt Rye Whiskey
Jack Daniels
Jameson Irish Whiskey
Jim Beam
Makers Mark
Powers Irish Whiskey
Breckendridge Bourbon
George Dickel #8
Bulleit Rye Whiskey
Apple-Achian Shine Apple Corn
Buffalo Trace
Woodford Reserve
Knob Creek

## SCOTCH.

Glenlivet 12 year
Johnny Walker Black
Macallan 12 year
Laphroaig 10 year
Pig's Nose 5 year
Sheeps Dip 8 year
Yamazaki 12 year
John Barr Gold
Dewar's White Label

HAPPY HOUR.

### BEER

\$1 Off All Drafts

### WINE

Pinot Grigio  
Sangiovese  
Proseco  
Lambrusco  
\$5

### MIXED DRINKS

Vodka, Rum, Gin, Tequila,  
Whiskey, Scotch

\$5

### FOOD

Charcuterie (cheese, meat) \$6  
Bruschetta \$3  
Meatballs \$4

**REDROCKS**  
NEAPOLITAN BISTRO