

Established 2005



**Finally - Wood Fired Brick Oven Pizza  
Delivered!  
But That's Not All**



*Free Delivery*

**5716 Locke Avenue  
Fort Worth, Texas 76107  
In the Locke Blocke Shopping Center  
(next to Szechuan)**

**817-731-4466**

**Hours of Operation**  
Monday - Tuesday 4pm - 10pm  
Wed - Sunday 11am - 10pm

**www.roccosfortworth.com**

**In Crust We Trust**

All major credit cards accepted



### 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, it's 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 have 6 sauces and 37 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  
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### 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¢
- Italian Crème Cake** 3.99  
Layered white cake with walnuts, coconut and cream cheese icing
- Tiramisu** 3.99  
The traditional Italian classic, layers of mascarpone crème & espresso soaked lady fingers dusted with cocoa powder
- Featured Dessert** 3.99  
Ask your order taker for today's featured dessert

### ICE COLD DRINKS

**Coca-Cola, Diet Coke, Dr. Pepper, Diet Dr. Pepper,  
7-UP, A&W Root Beer, Sunkist Orange**

- Individual cans** .99
- 6-pack** 3.29
- San Pellegrino 25 oz. sparkling mineral water** 2.99
- Ozarka Water (20oz)** .99



### BEST PIZZA!

~Tarrant County 2006- Fort Worth Weekly

### BEST PIZZA 2006!

~Fort Worth Texas Magazine

### BEST PIZZA 2006!

~City Search.com

### "SENSATIONAL PIZZAS"

~Fort Worth Star- Telegram 08/07

### "GREAT PIZZA"

~Texas Monthly Magazine

### "ASTOUNDING GOURMET PIZZAS"

~Fort Worth Weekly 09/07

### "DFW'S 10 BEST PIZZAS"

~Dallas Morning News

### Gift Certificates Available

Limited Delivery Area. Minimum Delivery Order 12.00.

Fall '10

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## FRESH SALADS & APPETIZERS

<b>Rocco's Garden Salad</b>	<b>2.99</b>
mixed greens, red onion, black olives and tomato wedge	
<b>Caesar</b>	<b>2.99</b>
crisp romaine lettuce, toasted croutons, parmesan cheese and classic housemade caesar dressing	
<b>Spinach</b>	<b>3.99</b>
fresh baby spinach, crispy smoked bacon, red onion, hard-boiled egg	
<b>Caprese</b>	<b>4.99</b>
fresh mozzarella, roma tomato, fresh basil and olive oil	
<b>Greek Salad</b>	<b>3.99</b>
ripe romas, cucumber, red onion, calamata olives & feta cheese with oregano vinaigrette	
<b>Spinach Artichoke Dip</b>	<b>Reg 4.99 Lg 7.99</b>
a warm blend of cheeses, artichokes and spinach served with garlic bread toast	

## DRESSINGS

Ranch, Honey Mustard, Balsamic Vinaigrette, Blue Cheese, House Vinaigrette, Creamy Italian and Caesar Extra Dressing .50

## HOUSE MADE GARLIC BREAD

Our crusty homemade loaf brushed with garlic butter 3.99

## BAKED PASTAS

<b>Lasagne al Forno</b>	<b>8.99</b>
The classic, layers of meat and cheese with a special touch	
<b>Baked Manicotti</b>	<b>7.99</b>
Tube shaped pasta stuffed with ricotta cheese available with meat or marinara sauce	
<b>Baked Ziti (Meat or Marinara Sauce)</b>	<b>7.99</b>
A rustic combination of pasta, meat sauce and mozzarella	

Choice of one of the following with any baked pasta add our crusty garlic loaf, a Rocco's garden salad or Caesar salad for only 1.49.

## SPECIALTY PIZZAS

<b>1. Margherita</b>	<b>Med. 11.99 XL 14.99</b>
fresh roma tomatoes, basil, olive oil and mozzarella	
<b>2. Brooklyn</b>	<b>Med. 11.99 XL 14.99</b>
sliced meatball and red onion	
<b>3. Clams Casino</b>	<b>Med. 14.99 XL 17.99</b>
white sauce, ricotta cheese, clams, smoked bacon, red onion, roasted red bell pepper, and romano cheese	
<b>4. Cowntown</b>	<b>Med. 13.99 XL 16.99</b>
ranchero sauce, grilled beef sirloin, and romano cheese	
<b>5. Downtowner</b>	<b>Med. 14.99 XL 17.99</b>
ricotta cheese, white sauce, smoked shrimp, roasted red bell pepper and italian cheeses	
<b>6. Carbonara</b>	<b>Med. 13.99 XL 16.99</b>
alfredo sauce, grilled chicken, smoked bacon and red onion	
<b>7. Margherita Primo</b>	<b>Med. 14.99 XL 17.99</b>
fresh mozzarella, sundried tomatoes, fresh basil and truffle oil	
<b>8. Hang Ten</b>	<b>Med. 11.99 XL 14.99</b>
sliced ham and pineapple chunks	
<b>9. Florentine</b>	<b>Med. 12.99 XL 15.99</b>
white sauce, grilled chicken, fresh spinach and mushrooms	
<b>10. Vege</b>	<b>Med. 14.99 XL 17.99</b>
Artichokes, mushrooms, red onion, bell pepper and fresh spinach	
<b>11. Riviera</b>	<b>Med. 14.99 XL 17.99</b>
ricotta cheese, prosciutto ham, artichokes, sundried tomato, goat cheese and herbs de provence	
<b>12. Mediterraneo</b>	<b>Med. 13.99 XL 16.99</b>
basil pesto, roasted peppers, artichokes, kalamata olives and Feta	
<b>13. 5 Cheese</b>	<b>Med. 13.99 XL 16.99</b>
mozzarella, provolone, fontina, parmesan and romano	
<b>14. Vaquero</b>	<b>Med. 13.99 XL 16.99</b>
ranchero sauce, grilled chicken, red onion and poblano chile	
<b>15. We Don't have a Supreme</b>	<b>Med. 15.99 XL 21.99</b>
pepperoni, Italian sausage, mushrooms, green peppers, onions and black olives	

**\*NO SUBSTITUTIONS\***

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

## COMBOS

<b>1. Garden salad for 4</b>	<b>27.99</b>
XL up to 2 toppings* and one 6-pack soda	
<b>2. Caesar Salad for 2</b>	<b>21.99</b>
1 med. specialty pizza and 1 dessert (you supply the wine)	

\* Premium toppings count as two regular toppings



## CREATE YOUR OWN WOOD FIRED PIZZA

Medium-12" Extra Large 16"

Med. Cheese 9.99 XL Cheese 12.99

Additional Toppings Med. 1.00 XL 1.50

Premium Toppings Med. 2.00 XL 2.50

Add a Second Pizza (second pizza equal or lesser value)  
Med. 6.99 XL 9.99

Specialty Pizzas Med. 8.99 XL 11.99

## PIZZA SAUCES

**Tomato** - Rocco's special fresh tomato sauce

**Alfredo** - Creamy white cheese sauce

**Ranchero Sauce** - A Southwestern 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	Jalapenos
Grilled Chicken	Green Olives	Spinach
Sliced Meatball	Red Onion	Roma Tomato
Ham	Roasted Garlic	Feta Cheese
Smoked Bacon	Fresh Basil	Pesto
Anchovy	Ricotta Cheese	

## PREMIUM TOPPINGS

Fresh Mozzarella	Grilled Beef Sirloin	Baby Clams
Goat Cheese	Smoked Shrimp	Artichokes
Prosciutto Ham	Poblano Chile	Truffle Oil
Sun Dried Tomato	Kalamata Olives	Caramelized Onions
Roasted Red Bell Peppers		Capers

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