

ROOSTICA



wood-fire pizzeria

BOBBY AND MICHELLE MONGELLI, AFTER TRAVELING TO ALL THE PIZZA CAPITALS IN THE USA AND NAPLES, ITALY, AGREED ON ONE THING, THAT STOCK ISLAND NEEDED AN AMAZING FAMILY-STYLE PIZZERIA AND GATHERING SPOT. So, THEY WAITED FOR THE PERFECT SPOT, AN OLD WAREHOUSE THAT NEEDED A LOT OF TLC. THEY BUILT THE ENTIRE RESTAURANT AROUND TWO WOOD-FIRED EARTHSTONE PIZZA OVENS AND THE REST IS HISTORY....

SINCE THE DOORS OPENED IN 2012, THE THIN CRUST NEAPOLITAN-STYLE PIZZAS AND RUSTIC ITALIAN DISHES HAVE BEEN FLYING OUT THE DOOR AND ROOSTICA QUICKLY BECAME THE PLACE WHERE THE LOCALS MEET TO EAT... AND DRINK OF COURSE!!!

(305) 296-4999

5620 MacDonald Avenue Key West, FL 33040

Happy Hour: Monday-Saturday 4 p.m. - 6 p.m. - Great Bar Menu!

CHEF D'MOST: CHEF ANGEL CASTRO



STARTERS

ROTOLOS

Stuffed with mortadella and ricotta - 16

HOMEMADE GARLIC BREAD - 9

CLASSIC BRUSCHETTA - 15

HOMEMADE MEATBALLS

Over polenta and ricotta cheese - 19

ROASTED SWEET ITALIAN SAUSAGE

With red peppers and onions - 18

BURRATA MOZZARELLA

With prosciutto, fire-roasted cherry tomatoes and pistachio pesto - 22

ARANCINI (RISOTTO BALLS)

Stuffed with mozzarella, sausage and peas - 20

HOMEMADE FRIED MOZZARELLA - 18

TRUFFLE PARMESAN FRIES - 11

ADD

Chicken - 8, Shrimp - 10
or fish - 12
To any salad or pasta.

& HEALTHY
DELICIOUS

SALADS

HOUSE SALAD - 9

FRESH SPINACH SALAD

With bacon, eggs, red onions, sweet mushrooms and warm bacon vinaigrette - 22

THE GREEK

With romaine, tomato, red onion, marinated feta cheese, Kalamata olives and cucumbers with housemade Greek dressing - 22

ROOSTICA'S ITALIAN CAESAR

With white anchovies and homemade croutons - 20

ROOSTICA'S MIXED GREENS SALAD

Cherry tomatoes, apple, sun-dried figs, walnuts, red onion and Gorgonzola cheese in your choice of dressing - 22

CAPRESE SALAD

With ripe tomatoes, mozzarella, basil and balsamic glaze - 22

THE CHOPPED SALAD

Mixed Italian meats, cheese, tomato, cucumber, red onion, garbanzo beans, lettuce and blue cheese dressing - 24



THANK THE KITCHEN
STAFF WITH A ROUND
OF BEERS - \$10



ROOSTICA SPECIALTIES

THE BEST WINGS IN KEY WEST

LIMONCELLO WOOD-FIRED WINGS

With red peppers and grilled onions.
Served Jamaican or Buffalo style.
10 wings - 23 20 wings - 35

HOMEMADE MEATBALL SLIDERS (3) - 20

ANTIPASTO

"THE CHOPPING BLOCK"

Select Italian meats and cheeses, roasted red peppers and marinated olives with homemade bread.
Small - 34 Large - 50

FRIED CALAMARI

With marinara, hot cherry peppers and Parmesan - 21

EGGPLANT STACK

Lightly fried with fresh mozzarella, tomato, basil and arugula.
Served with a balsamic glaze - 20



CLASSIC ITALIAN SOUL FOOD

ADD A HOUSE SALAD - 9

CATCH OF THE DAY - PICCATA STYLE

Served over pasta with a creamy, lemon-caper white wine sauce - 38

CHICKEN FRANCESE

Tender chicken breast sautéed with butter, white wine sauce and fresh lemon. Served over pasta - 32

VEAL OR CHICKEN MARSALA

Local favorite. Served with fettuccine.
Chicken - 30 Veal - 38

HOMEMADE BAKED LASAGNA

Fresh pasta, San Marzano tomato sauce, four cheeses, meatballs and sausage - 29

CHICKEN ALFREDO

Sautéed or blackened chicken with creamy Alfredo sauce - 28
Add grilled or blackened shrimp - 10



THE BEST CHICKEN PARMESAN

With Italian bread crumbs and Parmesan. Topped with mozzarella, marinara and pasta - 31

SPAGHETTI AND MEATBALLS

Topped with our famous Sunday gravy and served with garlic bread - 26

MIXED SEAFOOD PASTA (FRUTTI DI MARE)

Linguine pasta with Fra Diavolo sauce, fish, shrimp, calamari and lobster - 41

HOMEMADE BOLOGNESE

With fresh pappardelle noodles and Parmigiano-Reggiano.
Served with garlic bread - 26

WOOD-FIRED RIB-EYE STEAK

Served with mushrooms, onions, roasted potatoes and vegetables - 39

LOBSTER RAVIOLI

Lobster ravioli in a truffle cream sauce. Served with garlic bread - 35

SHRIMP SCAMPI

Fresh Gulf shrimp sautéed in lemon, butter and white wine with fresh parsley. Served over pasta - 32

WE COOK YOUR CATCH

*\$20 PER PERSON.

Piccata-style fillet only. Add + 10 per additional lb.



Due to rising credit card processing costs, a 3% processing fee will be added to all credit card purchases. Larger parties may be subject to added gratuity. **We are not a certified gluten-free facility.
*While delicious, we must advise that consumption of raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized food may increase your risk of foodborne illness.



IN OUR 900°
OAK-BURNING OVEN.

SUBSTITUTE ANY DOUGH WITH OUR
HOMEMADE GLUTEN-FREE DOUGH - 6

RED PIZZAS

MARGHERITA

San Marzano tomatoes, fresh mozzarella, pecorino romano, fresh basil, e.v.o.o. - 17

MEATBALL AND RICOTTA

San Marzano tomatoes, small meatballs, ricotta, mozzarella and caramelized onions - 25

HELL'S KITCHEN DIAVOLA

San Marzano tomatoes, mozzarella, oregano, garlic, SPICY salami and pecorino cheese - 25

THE HIPPIE (VEGETARIAN)

Roasted red pepper, onion, fresh spinach, garlic, smoked mozzarella and roasted artichokes - 24

BROOKLYN BOY (4 MEATS)

Sweet sausage, meatballs, SPICY salami, bacon, onion, red pepper and mozzarella - 28

THE ROCKET

San Marzano tomatoes, mozzarella, arugula, prosciutto and shaved Parmigiano-Reggiano - 24

JOHNNY'S PIZZA

San Marzano tomatoes, mozzarella, meatballs, red pepper, prosciutto, ricotta and arugula - 27

KEY WEST SHRIMP AND PESTO*

Fresh shrimp, garlic, capers, bacon, mozzarella, black pepper and cherry tomatoes - 29

ROOSTICA

San Marzano tomatoes, fresh mozzarella, sweet sausage, caramelized onions, mushrooms and roasted peppers - 24

THE SICILIAN DEEP DISH

San Marzano tomatoes, salami, sautéed mushrooms, sausage, caramelized onions and mozzarella cheese - 29

ANGEL'S CALZONE

With four meats, onions, red pepper and mozzarella - 24

WHITE PIZZAS

QUATTRO FORMAGGI

Four cheeses: mozzarella, Parmigiano-Reggiano, provolone and Gorgonzola - 25

THE FIG AND PIG

Sun-dried fig spread, bacon, mozzarella, prosciutto, caramelized onions - 26

LOBSTER PIZZA

Fresh Key West lobster with mozzarella, ricotta cream, grape tomatoes and parsley - 32

TRUFFLE AND MUSHROOMS

Mozzarella, pecorino, mushrooms, prosciutto and truffle oil - 26

BROCCOLI RABE

Sweet sausage, broccoli rabe, mozzarella and ricotta cream - 24

BUFFALO CHICKEN

A local favorite - fried chicken and mozzarella - 27

"YOU BETTER CUT MY PIZZA
INTO 4 SLICES; I'M NOT
HUNGRY ENOUGH FOR 6!"
- Yogi Berra

FOR Lunch



SERVED 11 A.M. - 4 P.M. ONLY



TODAY'S SPECIALS

PIZZA OF THE DAY

Ask for today's choice

SOUP OF THE DAY

Ask for today's choice

CHEF'S PASTA

OF THE DAY

Ask for the chef's creation! - 22

WORKING

MAN'S LUNCH

Select a half of a sub or a small one-topping pizza with today's soup or salad - 18

FANTASTIC
AND
AUTHENTIC

ITALIAN SANDWICHES

ROOSTICA CAPRESE BURGER

Sirloin, brisket and chuck blended with fresh mozzarella, basil and olive oil. Served on a brioche bun - 18

THE ITALIAN DIP

Thinly sliced roast beef with homemade au jus, provolone, onions and horseradish cream sauce - 18

MEATBALL SUB

With our homemade meatballs, marinara and provolone cheese on fresh bread - 17

ITALIAN GRINDER

Classic Italian cold cuts, lettuce, tomato, provolone, vinegar and oil on fresh bread - 17

EGGPLANT STACK SUB

Fried eggplant, mozzarella, tomato, arugula and balsamic vinegar on fresh bread - 17

CHICKEN PARMESAN SUB

Fried tenderized chicken breast, marinara, mozzarella and Parmesan on fresh bread - 19

SWEET ITALIAN SAUSAGE

Served with peppers, onions and provolone cheese - 17

ASK ABOUT OUR HOMEMADE DESSERT MENU!
ASK TO SEE OUR KIDS MENU!

ROOSTICA'S NIGHTLY SPECIALS

ADD A HOUSE SALAD - 9

SUNDAY

A Stock Island favorite, but only on Sundays. Dinner served family-style...

SUNDAY GRAVY OVER SPAGHETTI WITH PORK, MEATBALLS & SAUSAGE

Served with a house salad and garlic bread.

Individual - 26

Small family (3 to 4 people) - 60

Large family (6 to 7 people) - 100

MONDAY

SPICY RIGATONI ALLA VODKA

Fresh rigatoni with spicy homemade pink vodka sauce, cherry tomatoes, spinach and garlic - 29

TUESDAY

SICILIAN SHORT RIBS

Braised in Nero d'Avola and served over creamy polenta with fresh vegetables - 34

WEDNESDAY

WOOD-FIRED LOBSTER MAC N' CHEESE

Homemade creamy cheese sauce baked and topped with panko - 32

THURSDAY

NONNA'S PIE

A thin New York-style pizza just like your grandma would make.

FRIDAY

TUSCAN WOOD-FIRED RIBS

Tender pork ribs smothered with onions and peppers. Served with roasted potatoes and vegetables - 37

SATURDAY

LIMONCELLO SHRIMP FRANCESE

Large Gulf shrimp sautéed in limoncello, butter and chicken stock with fresh parsley - 35

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