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 GREAT FOOD 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

Best CUISINE 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 FRANCESÉ
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.

PIZZAS FROM THE FIRE

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

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

"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

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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