



HOT

Nonna's chicken meatballs marinara & parm 55/95

Arancini saffron risotto balls with sausage & mozzarella 55/95

Calamari fritti marinara & lemon 65/110

Fritti misto calamari, shrimp, shishito peppers, marinara & lemon 75/130

Fried chicken wings Buffalo, Korean BBQ, Lacquer sauce or Stone Fire sauce
25-\$35 50-\$60 75-\$80 100-\$95

COLD

Roman Bruschetta marinated plum tomatoes, red onion, basil, balsamic & stracciatella & crostini 45/75

Cold antipasti assorted meats & cheeses, eggplant caponata, mixed olives & roasted peppers 70/120

Caprese sliced tomatoes, fresh mozzarella & basil 55/95

Cheese platter 75/125

Crudite platter (12 inch round) 55

SALADS

Classic garden field greens, onions, tomatoes, cucumbers & olives with house vinaigrette 40/70

Classic Caesar romaine, parmesan, Caesar dressing 45/75

Market tender lettuce, apples, cranberries, pumpkin seeds, pistachios, goat cheese, local honey-white balsamic 45/75

Chopped romaine, feta, chickpeas, avocado, tomatoes, charred corn, cucumber, sherry vinaigrette 45/75

Roasted cauliflower Caesar romaine, roasted hazelnuts, shaved fennel, cayenne dust, parmesan, Boquerones, Caesar dressing 45/75

CHICKEN 70/120

Parmigiana breaded cutlet, mozzarella & tomato sauce

Francese egg battered & sauteed in a lemon-white wine sauce

Marsala mixed mushrooms in a Marsala wine sauce

Sorrentino eggplant, prosciutto, & mozzarella in a blush sauce

Pietro artichokes, sundried tomatoes & mushrooms in a light brown sauce

Picatta lemon-white wine sauce with capers

Cardinale prosciutto, roasted peppers, fresh mozzarella in a blush sauce

Mona Lisa fontina, prosciutto, mushrooms, spinach & ricotta in a roasted shallot sauce

Saltimbocca spinach, prosciutto, & mozzarella in a light brown sauce with sage

Portofino mushrooms, sun dried tomatoes & pancetta in a light brown sauce with a touch of cream

Martini parmesan crusted in a lemon-white wine sauce

Scarpariello chicken, sausage, hot & or sweet peppers, crispy potatoes in a garlic-lemon-white wine sauce

Grilled chicken 65/110

Chicken cutlets 65/110

Fingers 70/120

Fingers & Fries 60/110

Half tray/Full tray pricing

Half tray feeds approximately 6-8 people

Full tray feeds approximately 10-14 people

If you have any food allergies please speak to the manager or person taking your order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

PASTA

Deconstructed lasagna ground veal, beef & pork, ricotta, fresh mozzarella & tomato basil sauce 75/130

Maccheroni a la vodka plum tomatoes & pancetta in a fresh basil-vodka cream sauce 60/95

Radiatore Toscana broccoli rabe, ground sausage, cannellini beans with garlic & extra virgin olive oil 65/110

Rigatoni Bolognese ground veal, pork & beef with peas in a tomato-basil sauce with a touch of cream 60/95

Duck campanelle shredded duck, porcini mushrooms, caramelized onions & blistered heirloom tomatoes 65/110

Paccheri Amatriciana cured pork, plum tomatoes, red onions & chili 60/95

Short rib gemelli mushrooms, sweet potatoes, shaved brussels, white wine demi sauce with a touch of cream 65/110

Linguine Pescatore calamari, shrimp, mussels, scallops in a Calabrian chili ragu with lemon oil 75/130

Truffle mac & cheese 50/95

TRADITIONAL FAVORITES

Eggplant parm 65/110

Eggplant rollatini 65/110

Sausage & peppers 65/110

3 ft Wedges *(feeds about 10)* **70**

Italian combo assorted Italian meats, mozzarella, sweet vinegar peppers & red onion

Chicken cutlet roasted peppers, fresh mozzarella, pesto mayo

Grilled chicken & broccoli rabe sun dried tomatoes & provolone

Vegetable grilled seasonal vegetables & herb goat cheese

VEGETARIAN

Spaghetti squash pomodoro steamed squash, toasted garlic, brown butter, olive oil & basil in a filetto tomato sauce with pecorino 60/110

Reginette a la fungi porcini, shiitake & cremini mushrooms with truffle essence & blistered tomatoes with garlic & oil 60/95

Pasta Primavera assorted seasonal vegetables with either pomodoro sauce or garlic & oil 60/95

Verdure Platter cauliflower steak, wood fired mushrooms, caramelized eggplant & grilled asparagus 60/110

SEAFOOD

Mussels Bianco or Fra diavolo 50/90

Calamari marinara or Fra diavolo over pasta 70/125

Shrimp marinara or Fra diavolo or scampi over pasta 75/130

Tuscan shrimp roasted mushrooms, broccoli rabe, fagioli gigante, garlic & oil 75/130

Grilled salmon *(inquire about different preparation options)* 90/160

VEGETABLES 45/80

Tri Color Roasted Potatoes

Charred Broccoli

Escarole & Beans

Roasted Mushrooms

Brussel Sprouts

Seasonal Mixed Vegetables

Sauteed Broccoli Rabe 55/90



914-864-1888

stonefiremtk@gmail.com