

STIX 'N' STONES

DINNER SPECIALS

APPETIZER

ROASTED BEETS AND BURRATA 18

Golden and ruby beets, arugula, toasted sunflower seed, mint, citrus-vinaigrette

GARLIC BREAD 8

Garlic confit butter, parmesan, spicy tomato sugo

MEATBALLS 12

Beef and pork meatballs, mint, feta, peas

CLAM CHOWDER 7

New England style, crispy bacon, croutons

BLACK TEA SOAKED BACON WRAPPED DATES 9

orange pekoe tea, goat cheese, applewood bacon, pistachio

MEAT & CHEESE BOARD 24

Cured meats and cheeses, strawberry basil jam, candied walnuts, roasted peppers, pickled vegetables, rustico bread

PASTA

GNOCCHI & SHRIMP 28

Basil pesto cream, shrimp, parmesan

SEAFOOD FRA DIAVLO 32

Mussels, gulf shrimp, scallops, whitefish, tomato sugo, Calabrian chilis , parmesan

MAIN

FAROE ISLAND SALMON PUTTANESCA 32

Herbs, tomato, capers, olives, bomba sauce, roasted broccoli, fingerling potato
pairing: Dashwood Sauvignon Blanc

BRAISED CHICKEN THIGHS 29

lemon-thyme herb roasted chicken, porcini cream, fried sage leaves, fettuccine

SCALLOP RISOTTO 36

Pan-seared scallops, wilted spinach, shallots, lemon brown butter, parmesan

NY STRIP 45

marsala wine, sauteed crimini mushroom, sundried tomato, garlic oil, roasted broccoli, fingerling potato
pairing: Banfi - Cantine Toscana