



S N A C K S

Garlic Bread / 8

garlic confit butter, spicy pomodoro sugo

House Marinated Olives and Feta / 7

Arancini / 14

risotto ball, beef, peas, pecorino, vodka sugo

Whipped Ricotta / 9

housemade ricotta, grilled bread

Mussels Fonduta / 18

sauce velouté, white wine, herbs, grilled bread

Meatballs / 12

beef and pork meatballs, mint, feta, peas

Bacon Wrapped Dates / 9

goat cheese, applewood bacon, pistachio

Calamari Fritti / 16

calabrian chili aioli, cherry peppers, lemon

S A L A D S

Antipasto / 23

farm greens, cured meats, asiago, stuffed pepper, olives, tomato, pickled vegetables, red wine vinn

Caesar / 14

parmesan, romaine hearts, herbed crouton, cracked pepper / *add white anchovy +3*

Mercado / 12

farm greens, shaved vegetables, olives, toasted almond, olives, red wine vinn, shaved parmesan

Roasted Beets and Burrata / 16

toasted sunflower seed, arugula, mint, cara-cara orange, grapefruit poppy seed-dressing

Arugula Salad / 14

arugula, citrus, toasted almonds, shaved parmesan, cinnamon-pear vinaigrette

P A S T A

Pasta & Meatballs / 24

rigatoni, beef and pork meatballs, pomodoro, evoo, torn basil, pecorino romano

Vodka / 22

rigatoni, sundried tomato, cream, torn basil, tomato sugo, calabrian chili

Bolognese / 24

rigatoni, traditional meat sauce, pecorino romano, evoo, whipped ricotta

Cacio e Pepe / 23

bucatini, black pepper, pecorino romano

Carbonara / 24

fettucine, pancetta, egg yolk, pecorino romano

Seafood Fra Diavlo / 32

bucatini, pei mussels, gulf shrimp, calamari, tomato sugo, calabrian chili, pecorino romano

add- chicken +6 shrimp +8 | sausage +4 | meatballs + 7

salmon + 10 | steak* +11*



MANY OF THE INGREDIENTS WE MAKE AND USE ARE AVAILABLE FOR SALE IN OUR MARKET

STIX 'N' STONES

KITCHEN & MARKETPLACE



LARGE PLATES

Stix Burger / 22

6 ounce angus, lettuce, tomato, american, bacon, caramelized onion, spicy aioli, brioche roll

Eggplant Rollatini / 24

sauteed spinach, provolone, vodka sugo, torn basil, rigatoni

Chicken Cutlet / 25

breaded chicken, mozzarella, torn basil, pomodoro sauce, bucatini

Chicken Milanese / 28

breaded chicken, burrata, arugula salad, shaved parmesan, lemon vinaigrette, blistered tomato

Chicken Marsala / 26

cremini mushroom, onion, sundried tomatoes, marsala wine, roasted broccoli, fingerling potato

Chicken Saltimbocca / 26

sage, fontina, spinach, prosciutto di parma, dry white wine, rigatoni

Maine Lobster Ravioli / 29

tomato sugo, cream, pecorino

Shrimp Primavera / 31

gnocchi, peas, asparagus, tomato sugo, pesto, pecorini romano, toasted sunflower seeds, ricotta

Faroe Island Salmon Puttanesca / 32

herbs, tomato, capers, olives, bomba sauce, roasted broccoli, fingerling potato

Risotto Pistachio / 32

roasted shrimp, creamy pistachio and pecorino sauce

NY Strip* / 39

sauteed cremini mushroom, porcini cream, roasted broccoli, fingerling potato



*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

STIX 'N' SWEETS

Carrot Cake - creme anglaise, toasted coconut / 9

Flourless Chocolate Cake - sea salt, sweet ricotta, cookie crumble / 12

Tiramisu - espresso soaked ladyfingers, mascarpone, Valrhona cocoa / 10

Pan di Spagna - sponge cake, lemon curd, mascarpone cream, feuilletine / 12

Limoncello Cake / 8 | Ricotta Pistachio Cake / 8

selections may vary

VISIT OUR MARKETPLACE FOR A SELECTION OF DAILY BAKED PASTRIES AND COOKIES.

Michael McDonald, owner | Andy Gutt, managing partner | Geraldo Toxqui, chef



STIX CATERING

We offer pickup or delivery for office parties, campus events, and at-home celebrations. Our dining room, patio, or flower shop are also available for private events, accommodating 12 to 40 guests

