

Antipasti

Just for starters, there is something for everyone!

“StoneFire” Tender Tips \$11

Tender tips of beef sauteed to perfection with sun-dried tomatoes, roasted garlic and Chianti sauce served over toast points.

Pesto Encrusted Brie \$11

Fresh basil crumb warm brie with coarse grain citrus honey mustard and toast points

Calamari Burro Agrumi \$11

Sun-dried tomatoes, red onions, capers, citrus buerre blanc.

Piastra Caprese \$11

Fresh mozzarella, roma tomatoes, fresh basil, artichoke and roasted garlic with pesto and balsamic glaze.

Crab Claw Cocktail \$11

Cracked snow crab claws served “martini” style with cocktail sauce and dill honey mustard.

Spinach and Artichoke Dip \$9

House made with four cheeses, artichokes, spinach and served gratin with toast points.

Stuffed Portabella \$11

Italian Sausage, roasted peppers, garlic, basil with roasted red pepper sauce with Balsamic syrup.

Escargot \$11

Toast Points, garlic “escargot” butter, Parmesan.

Shrimp & Crab Cake \$12

House made jumbo lump crab and shrimp cakes served with roasted pepper remoulade, spinach and herbs.

Bruschetta \$9

Vine ripe tomatoes with garlic, fresh herbs, olive oil, vinegar and red onions served over toast points.

Insalata & Zuppa

Garden Salad \$4

Mixed Greens, ripe tomatoes, red onion, cucumber

StoneFire Caesar \$9

Crisp romaine greens tossed in our house-made caesar dressing topped with shredded parmesan and fresh baked croutons.

Greek \$10

Romaine lettuce tossed in house Greek dressing, Kalamata olive, beets, feta cheese, Roma tomato, pepperoncini, cucumbers and red onions

Bistro House Salad \$10

Our house favorite! Poppy seed dressing, tomatoes, bacon, bleu cheese, pine nuts and red onions

Antipasto \$10

Mixed greens tossed with red wine vinaigrette and topped with Genoa salami, ham, provolone, pepperoncini, black olive, red onion, roasted peppers, oregano, Parmesan

Michigan Cherry Chicken Salad \$14

Fresh mixed greens tossed in raspberry-maple vinaigrette, pecan chicken, Michigan dried cherries, white cheddar and mozzarella cheeses.

Dressings; House Red Wine, Caesar, Greek, Poppy seed, Ranch, Raspberry Maple, Bleu Cheese or Thousand Island.

Salad Add-Ons: Steak \$5 Chicken \$3 Anchovy \$2 Shrimp \$4

Chicken Pastina \$4

Traditional house made Italian chicken “noodle” soup with fresh herbs and natural stock with hand cut vegetables. Cup for \$2.50

Soup Du Jour \$4

Hand crafted by our talented chefs daily. Cup for \$2.50

French Onion Crock \$5

Caramelized onions, garlic, sherry, natural stock and herbs topped with provolone and white cheddar served gratin.

Specialità Della Casa

All dinner selections are served with cup of soup or garden salad. Add deluxe salad \$3. Add French Onion for\$2.50

Maple-Pecan Chicken \$18

Pecan encrusted chicken, maple-butter sauce, sweet potato mashers, vegetable.

Scalloppini Parmigiano

Veal(\$20), Chicken(\$16) or Eggplant(\$15). Sicilian breaded, four cheese encrusted and served over cappellini marinara.

StoneFire Ribs

Full Slab (\$22) or Half Slab (\$17) our house rubbed and slow braised St Louis BBQ ribs with house made slaw and fries.

Eggplant Napoleone \$17

Seared Italian breaded eggplant, grilled portobella mushrooms, roasted tomatoes, fresh mozzarella cheese, balsamic glaze.

Shrimp and Crab Cakes \$19

House shrimp and crab cakes served with roasted vegetable rice pilaf, vegetable medley and roasted pepper remoulade.

Lasagna Di Carne \$14

Our house made classic meat lasagna layered with four cheeses and our slow cooked sauce with Italian meat served gratin.

# Grigliate Di Carne

All of our steaks are choice grade or higher and cooked to order.

## Filetto Mignon \$26

Choice eight-ounce, garlic-parsley redskins, roasted garlic and shallot, Chianti Sauce, fried Leeks.

## Drunken New York \$23

Twelve-ounce, house made cognac peppercorn baste, roasted garlic, garlic-parsley redskins and vegetable medley.

## Imbastiti Ribeye \$26

Fourteen ounce Sicilian basted, garlic-parsley redskins, portobello vegetable medley and zip sauce.

## Bracioli Di Pork \$19

Seared, rubbed and roasted fourteen ounce bone-in pork chop, sweet potato puree, caramelized onions, apples, bacon, natural sauce and wilted spinach.

# Pesce Fresco

All of our fish is fresh not frozen, it is also available plain grilled, broiled or blackened.

## Scottato Salmone \$19

Lightly seasoned with our own Italian fish rub and bronzed. Served with balsamic glaze, roasted vegetable rice pilaf and vegetable medley.

## Granchio Torta Tilapia \$18

Seared and tomato encrusted tilapia fillet topped with mini crab cakes, buerre blanc and roasted vegetable rice pilaf.

## Crumb Cod \$19

Basil crusted and pan-seared Cod with roasted tomato and artichoke pesto served with roasted vegetable rice pilaf.

## Al Pesto Scallops \$26

Fresh jumbo sea scallops lightly seasoned and pan-seared . Served with herb roasted redskin, pesto, roasted tomatoes, fried leeks, and roasted pepper coulis.

## Incrostato Whitefish \$19

Fresh horseradish and potato encrusted whitefish with caramelized red onion, white wine sauce and fresh vegetable.

## Shrimp and Crab Fettucine \$21

Seared shrimp and blue crab meat, roasted pepper asiago sauce, fresh basil, carrot, leek, spinach and fettuccine.

# Classica Pasta

Authentic, Fresh Italian-American culinary fare made with fresh pasta created daily in Michigan.

## Clam Linguine Bianco \$16

Classic Italian pasta dish with chopped clams, white clam sauce, Romano, Parmesan, white wine and linguine. Also available “red clam” style.

## Spaghetti Con Carne \$15

Fresh spaghetti pasta simmered in our house made marinara with your choice of house made Italian sausage or meatballs. Available plain for \$12.

## Picatta Pollo Al Limone \$16

Lightly floured and seared chicken simmered in lemon basil picatta sauce with garlic, shallots, artichokes and capers served over angel hair(Available with veal \$19).

## Chicken Alfredo \$17

House made and slow simmered Alfredo sauce with mushrooms, garlic and three cheeses tossed with seared chicken and fettuccine.

## Cappellini Amore Rustico \$16

Roasted tomatoes, artichokes, portobello, mozzarella, and fresh basil simmered in sun-dried tomato-garlic and olive oil sauce simmered with cappellini pasta.

## StoneFire Penne \$17

Italian sausage and fresh garlic sautéed with tri-color peppers and caramelized onions simmered with white wine, marinara and penne pasta.

## Vitello Marsala \$19

Hand pounded veal cutlet, Marsala reduction sauce, onions, mushrooms, asparagus and angel hair pasta.(Available with chicken \$16).

## Mama's Four-Cheese Bacis \$16

Four-cheese pasta purses with fresh basil, roasted garlic and peppers and simmered in roasted pepper palomino.

Split Plate Charge: \$5 (includes separate soup or salad and full portion of starch and vegetable.)

Ask your server about items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.