



## Locations

57 Leonard St.

974 Great Plain Ave.

1782 Mass Ave.

Belmont, MA

Needham, MA

Cambridge, MA

617 484 1700

781 433 0600

617 492 1111

Visit [stonehearthpizza.com](http://stonehearthpizza.com) for store directions, hours, menu info, employment opportunities, and more

## Our Story

Stone Hearth is a family restaurant committed to serving the best possible organic food sourced from over 30+ local New England farms. We have carefully crafted a menu that offers classic and unexpected varieties of Neapolitan-style, oven-fired pizzas, baked pastas, flatbread sandwiches/panini, and homemade salads, dressings and desserts as well as a rolling selection of wine and local microbrews. We believe our simple focus ensures a superior product, supports family farming, protects natural resources and strengthens local economies.

Stone Hearth is proud to announce we now offer a range of **GLUTEN FREE (GF)** menu options. While our kitchens are NOT dedicated gluten free spaces, we go to great lengths to ensure our GF offerings are made with proper food, equipment and safe handling procedures. Please let the team member handling your order know that you are gluten-intolerant so we can take extra care in preparing your meal. Please add \$2.00 to all GF menu items.

## Starters

**New England Soups** - Ask about today's batch. Served with homemade organic bread

\$3 Mug / \$5 Bowl

**Parmesan Flatbread** - Our organic dough, oven-fired with garlic infused olive oil, grated parmesan, salt & pepper

\$2

**Melanzana** - Roasted eggplant dip served with our parmesan flatbread

\$4

**GF Poppers** - Three stuffed meatballs made with organic, locally raised beef, fresh mozzarella, sautéed onion, and assorted spices, served with a spicy tomato sauce

\$5

**GF Antipasti** - Artichoke hearts, sliced Prosciutto, mixed olives, fresh mozzarella, roasted peppers, served with crispy flatbread

\$6

**GF Marinated Olives** - A blend of house marinated, Mediterranean olives

\$3.50

## Salads

**GF Mixed Field Greens** - Red/Green/Dak leaf, Lola Rosa, watercress, parsley

\$5.25

**GF Stone Hearth Caesar** - Romaine and radicchio mix, homemade croutons, grated parmesan (anchovies at your request)

\$6.95

**GF Fennel Salad** - Freshly shaved fennel on romaine hearts topped with black olives

\$6.75

**GF Chopped Salad** - Chopped greens with bacon, fresh mozzarella, roasted cherry tomatoes, cucumber, scallions and basil

\$7.25

**GF Spinach & Avocado** - Fresh spinach served with sliced avocado and shaved red onion

\$6.95

**GF Arugula & Portobello** - Roasted Portobello mushrooms served with fresh Arugula and a select New England cheese

\$6.95

### Homemade Dressings:

Balsamic  
Cabernet Oregon

Caesar  
Lemon/Thyme/Olive Oil

Pesto  
Buttermilk Blue Cheese

Chardonnay Tarragon

## Flatbread Sandwiches

**Stop, Chop & Roll** - Mixed greens, tomatoes, bacon, chicken, basil, scallions, cucumber, blue cheese and balsamic dressing

\$6.75

**The Californian** - Romaine salad, fresh avocado, Bell & Evans chicken, shaved red onion, and Dijon lemon dressing

\$6.75

**The Veggie Wrap** - Chopped romaine lettuce, roasted and marinated eggplant, portobello mushrooms, artichoke hearts, smoked mozzarella, and Balsamic dressing

\$6.75

**Caesar** - Made with our homemade Caesar salad (Add Bell & Evans chicken for \$1.75)

\$6.25

**Presto Pesto** - Pressed panini served HOT with Prosciutto, fresh mozzarella, oven-roasted cherry tomatoes and pesto

\$7.25

**Meatball Delight** - Pressed panini served HOT with homemade meatballs mozz/provolone blend, tomato sauce, and fresh basil

\$7.00

**Roasted Veggie** - Hot panini with grilled eggplant, zucchini, summer squash, garlic tomato sauce, scallions, basil, mozz/prov

\$6.75

**Chicken Aioli** - Pressed panini served HOT with Bell & Evans chicken, fresh mozzarella, mayo/mustard spread, oven-roasted cherry tomatoes and arugula

\$7.50

## Baked Pastas - *Penne Rigate served with homemade organic bread*

**Spinach & Chicken** - Fresh baby spinach, Bell & Evans chicken, baked in fontina, cheddar, and parmesan cheese sauce

\$11.50

**Macaroni 'n Cheese** - Baked in a five cheese cream sauce

\$9.50

**GF Meatball Lovers** - Homemade meatballs baked with ricotta, mozz/provolone, our signature tomato sauce, and fresh cut basil

\$10.75

**GF Pasta Diablo** - Blend of spicy organic tomato sauce and parmesan cheese sauce, braised onions, roasted red/yellow peppers

\$10.75

**GF Pesto Caprese** - Homemade pesto sauce baked with cherry tomatoes and fresh mozzarella, sprinkled with parmesan

\$11.25

# Signature Thin Crust Pizzas

	Size	<i>Jr.</i> <u>8"</u>	<i>Reg.</i> <u>12"</u>	<i>Lg.</i> <u>16"</u>
<u>GF</u> <b>The Classic</b> – Signature tomato sauce & shredded mozzarella/provolone cheese		\$5.60	\$8.50	\$12.75
<u>GF</u> <b>Margherita</b> – Sauce, fresh mozzarella with freshly chopped basil		\$6.45	\$9.75	\$14.75
<u>GF</u> <b>Pepperoni</b> – All beef, nitrate-free pepperoni, sauce, and cheese		\$6.45	\$9.75	\$14.75
<b>The Bean</b> – Garlic oil, white bean spread, fresh mozzarella, sautéed red onion topped with a spinach/pesto salad		\$7.95	\$12.50	\$17.90
<b>Homemade Sausage &amp; Caramelized Onion</b> – Made with our sauce, cheese, and charred red/yellow peppers		\$7.95	\$12.50	\$17.90
<b>Chicken Pesto</b> – Sauce, cheese, Bell & Evans oven roasted chicken, goat cheese and dollops of house-made pesto		\$8.50	\$13.50	\$18.90
<b>Prosciutto &amp; Pineapple</b> – Sauce, cheese, fresh cut pineapple, shaved prosciutto and scallions		\$7.95	\$12.50	\$17.90
<b>Four Cheese</b> – Fresh mozzarella, fontina, goat and parmesan cheeses with sauce and scallions		\$7.95	\$12.50	\$17.90
<b>Bacon &amp; Blue</b> – Garlic oil, julienne zucchini/summer squash, cheese, smoked bacon, Great Hill blue cheese, roasted cherry tomatoes and sprinkled with freshly chopped basil		\$7.95	\$12.50	\$17.90
<b>Spicy Banana Pepper</b> – Sauce, cheese, homemade sausage, spicy banana peppers, dollops of ricotta and scallions		\$7.95	\$12.50	\$17.90
<b>Farm Fresh</b> – Garlic oil, roasted cherry tomatoes, charred red/yellow peppers, Yukon gold potatoes, artichoke hearts, green/black olives, fresh mozzarella, topped with salad of arugula/red onion/prosciutto		\$7.95	\$12.50	\$17.90
<u>GF</u> <b>Peperonata</b> – Fontina and parmesan over sauce of braised red/yellow peppers, onion, rosemary, tomatoes		\$7.95	\$12.50	\$17.90
<b>The Cheeseburger</b> – Sauce, cheese, locally sourced angus beef, 2 yr. aged Grafton cheddar, and caramelized onions		\$7.95	\$12.50	\$17.90
<b>BBQ Chicken</b> – Homemade BBQ sauce, Bell & Evans chicken, red/yellow peppers, cheese, scallions, shaved red onion		\$7.95	\$12.50	\$17.90

## Create Your Own

Base starts at:	\$5.50 Jr.	\$8.25 Reg.	\$12.50 Lg.	1. Dough - choose REGULAR or WHOLE WHEAT
Extra toppings:	\$.75 Jr.	\$1.40 Reg.	\$1.80 Lg.	2. Sauce - choose organic tomato sauce or garlic infused olive oil
				3. Cheese - choose one
				4. Toppings - you call the rest

### Cheese

Mozzarella/Provolone Blend  
Fresh Mozzarella  
Feta  
Fontina  
Parmesan  
Goat  
Blue  
Ricotta  
Cheddar

### Veggies

Charred Red/Yellow Peppers  
Caramelized Onions  
Broccoli  
Zucchini/Squash Blend  
Roasted Cherry Tomatoes  
Mushroom Blend  
Spinach OR Arugula  
Yukon Gold Potatoes  
Artichoke Hearts  
Scallions  
Eggplant  
Sautéed Red Onion

### Protein

Homemade Sausage  
Local Beef (Grass fed, Antibiotic free)  
Bell & Evans Roasted Chicken  
Prosciutto  
Pepperoni (All beef, nitrate free)  
Smoked Bacon  
Anchovies  
Tofu

### Other

Pineapple  
Pesto  
Basil  
Spicy Banana Peppers  
White Bean Spread  
Black OR Green Olives  
Capers  
Fresh Garlic  
Hot Thai Peppers  
BBQ Sauce

## Desserts

<b>House Baked Cookies</b> – Chocolate Chip, English Toffee Chip, and/or Peanut Butter Chocolate	\$5.50/each
<b>Homemade Tiramisu</b> – Rum flavored ladyfingers layered with mascarpone, Dutch cocoa, espresso powder	\$4.50
<u>GF</u> <b>Hot Fudge Sundae</b> – Vanilla gelato drizzled with homemade hot chocolate sauce and topped with candied nuts	\$5
<u>GF</u> <b>Ice Cream Float</b> – Vanilla gelato scooped and coated with a shot of espresso OR root beer soda	\$5
<u>GF</u> <b>Local Gelato</b> – Please ask for our selection of locally made gelato	\$4

## Beverages - Revolving selection of Microbrews (On Tap), Red/White wine, sodas, and homemade drinks