

Stone Mill Pasta Co.

Handcrafted Pasta & Italian Affair



STUFFED & ROLLED

**PHONE: 480-420-4040
MON-FRI 9AM - 6PM
ALL ORDERS MUST BE PLACED
24 HOURS IN ADVANCE.**

TOSSED PASTAS

Handcrafted Pasta Choices

All natural or organic ingredients grown and crafted here in Arizona by our partners.

Porcini Mushroom - Organic Spinach - Whole Wheat - Classic Pasta - Lemon & Basil - Fresh Herb

Ravioli 11

Choose from chicken pesto or butternut squash ravioli and choice of tomato basil napoli, walnut pesto cream or butter parmesan with fresh thyme and mushrooms.

Eggplant Rollatini 12

Eggplant rolled with ricotta & mozzarella blend finished with our tomato basil Napoli and melted fresh mozzarella

Lasagna Bolognese 12

Romagna style bolognese with bechamel/Spinach & Roasted Zucchini/Porcini & Prosciutto

Squash Rolls

Fresh squash breaded then rolled with ricotta cheese, spring mix leaf & fontina cheese

Your Choice of Pasta

Rigatoni - Gemelli - Shells

Pasta Siciliana 10

Choice of pasta tossed with a tomato basil Napoli, ricotta & sweet Italian sausage finished with parmigiano reggiano

Mac n Cheese 12

Apple smoked fontina, parmigiano reggiano & asiago with porcini mushrooms & Pancetta

Grilled vegetable & roasted pecan pesto 11

Grilled eggplant & squash tossed with chili peppers, capers, a roasted pecan pesto and fresh oregano

Filetto di Pomodoro 12

Filet of the tomato braised with fresh garlic, basil & locally made olive oil.

There is a 20 order minimum. Call for full service catering including buffets and bar service.



MAINS

Chicken Parmesan	10
Panko parmesan & herb crusted chicken topped with our house pomodoro and melted fresh mozzarella <i>Served with a side of house made spaghetti tossed with our house tomato basil Napoli</i>	
Tuscan Chicken	11
Grilled chicken, fresh mozzarella, green olives, roasted garlic, olive oil, fresh thyme and pecorino romano	
Grilled Chicken	9
Grilled chicken breast finished with fresh garden herbs, lemon zest and locally grown & pressed olive oil & toasted pepper	

FRESH SALADS & BREAD

House Garden Salad	3.5
House garden salad (romaine, julienne carrot, red cabbage, english cucumber, cherry tomatoes), served with our award winning house creamy Italian	
Citrus Arugula	4.5
Arugula and romaine leaf tossed with clementine orange wedges, gorgonzola cheese, mango, toasted pecans and a citrus vinaigrette	
Grilled Peach and Radicchio	5
Grilled peaches, goat cheese and roasted pumpkin seeds tossed with red and green leaf with chopped radicchio and our peaches and cream vinaigrette	
Side of Bread	2.5
House rosemary & sea salt focaccia - Crusty Italian	

BITE SIZED DESSERTS

Coffee Petit Fours	84.50 (60c)
Coffee liqueur, cappuccino, Irish crème and French vanilla. Hand decorated with drizzles, almonds, or pecans.	
Cheesecake Pops	75.00 (50c)
Strawberry and pistachio, mocha coffee with cookie crumble and milk chocolate with coconut.	
Blueberry & Cheesecake	80.00 (50c)
Fresh blueberries and creamy cheesecake blended together in a phyllo purse. Bake and serve warm, chilled or at room temperature.	

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