

the **stone** *Rose*  
**CHEF TAKEOVER**

Reimagined StoneRose classics, featuring our  
homemade pastas

## FIRST COURSE

**fried truffle potato ball | 14**

(reimagined truffle fries)  
spicy tomato sauce, thyme,  
parmesan

**butternut squash soup | 11**

(reimagined polenta fries)  
fried polenta crouton,  
candied pecans, chives

**apple salad | 13**

(reimagined cheese board)  
sliced apples, imported cheese,  
candied pecans, grapes, truffle  
honey vinaigrette

## SECOND COURSE

**short rib ravioli | 26**

(reimagined short ribs & mac and  
cheese)  
cheddar cream sauce, chives, fried  
brussels sprouts, au jus reduction

**lobster spaghetti carbonara | 31**

(reimagined lobster bucatini)  
pancetta, snap peas, tossed in  
creamy egg, pecorino romano

**eggplant radiatore | 24**

(reimagined vegetable board)  
creamy eggplant sauce, feta,  
breadcrumb, grilled zucchini

**pieri paccheri | 25**

(reimagined Brian Pieri)  
cannellini beans, spinach,  
pecorino romano, roasted garlic,  
sundried tomato

## THIRD COURSE

**chocolate & vanilla bean mousse | 10**

(reimagined stonerose ice cream sandwich)  
whipped cream, chocolate chip cookie