

## SHAREABLE PLATES

<b>Italian Nachos.</b> fried lasagna noodles, bolognese, mozzarella, red onion, roma tomatoes, cherry peppers and ricotta	12
<b>House-Made Fried Dumpling.</b> cantonese pork filling, jicama slaw	12
<b>Bruschetta.</b> roma tomatoes, roasted garlic marinated artichoke, fresh basil leaves, red onion, mozzarella, herbed crostini	12
<b>Fried Brussels Sprouts.</b> bacon, balsamic brown sugar, apple chutney, pickled cabbage ★	11
<b>Hummus.</b> chickpea, garlic, tahini, fresh lime, hint of sriracha, naan (bread)	9
<b>Crab Cakes.</b> jumbo lump crabmeat, grainy mustarda crème sauce	13

## SANDWICHES & PANINIS

<b>Classic Burger.</b> angus beef, american cheese brioche butter bun	12
<b>NoLo Burger.</b> angus beef patty, pancetta, caramelized onions, port salut cheese	14
<b>Chimichurri Steak Panini.</b> beef tenderloin, wild mushrooms, provolone, chimichurri and caramelized onions	13
<b>Caprese Panini.</b> fresh tomato, fresh mozzarella, fried basil and dressed arugula	12
<b>Italian Panini.</b> capicola, mortadella, salami, provolone, olive tapenade	12
<b>NoLo BLT Panini.</b> crispy pancetta, arugula, vine ripe tomato, creamy garlic aioli	12
<b>Turkey Dinner Sandwich.</b> Turkey, cranberry, stuffing, multigrain bread with a side of gravy	

## FLATBREADS

Our house made flatbreads are fresh out of the oven!

<b>Margherita.</b> classic italian, basil, tomato and fresh mozzarella	12
<b>Steak and Cheese.</b> alfredo base, marinated tenderloin, onions and peppers	14

## SOUPS & SALADS

<b>New England Clam Chowder.</b> smoky bacon, oyster cracker (cup / bowl)	8/ 12
<b>Seasonal Soup.</b> ask your server for our chef's current soup selection (cup / bowl)	5/ 7
<b>The Stonehedge Caesar.</b> crisp romaine, shaved parmesan, brioche croutons tossed in our homemade caesar dressing ☺	9
<b>House Salad.</b> field greens, carrot and cucumber julienne, tomato, roasted shallot vinaigrette ★	7
<b>Southwestern Protein Bowl.</b> quinoa basmati pilaf, corn salsa, charred avocado, black bean cake chimichurri ★	12
<b>Wedge.</b> iceberg, crispy pancetta, toasted walnuts, vine ripened tomato, red onion, house made gorgonzola dressing ★	9
<b>Beet Salad.</b> fresh beets, goat cheese, roasted pistachios, citrus honey dijon over arugula ★	9
<b>ADD</b> chicken \$4 shrimp \$6 to any salad above salmon \$8 steak \$10	

**dressings.** ranch, blue cheese or homemade: balsamic onion, roasted shallot vinaigrette, citrus honey dijon or caesar

<b>NoLo Bolognese.</b> beef, pork and veal, san marzano tomato, fettuccini pasta	16
<b>Mushroom Ravioli.</b> wild mushroom ravioli, fried arugula, bell pepper, roasted corn cream	18
<b>Shrimp Pesto.</b> sauteed shrimp, fettuccini, roma tomatoes, pesto cream	22
<b>Chicken Penne.</b> grilled chicken, evoo, roasted garlic, artichoke, wild mushrooms, chile flakes and parmesan crisp	18
<b>Mac'n Cheese.</b> house blend of cheeses topped with parmesan panko	12
<b>Soy Mirin Salmon.</b> faroe island salmon, soy mirin glaze, over basmati rice ★	19

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★ gluten free ☺ gluten free on request

Gluten free rolls and bread available upon request.  
Please note that gluten free paninis will be toasted instead of pressed.

All dishes are cooked from scratch using fresh, locally sourced ingredients wherever possible. Please let your server know if you have any special dietary requirements or allergies.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.