



f stickandstonepizza

t stickandstonewa

i stickandstonepizza

3027 Duportail St.
Richland, WA 99352

509.627.2450

stickandstonepizza.com

SALADS

SMOKEY PORK SALAD 6.50/12.75

romaine, shredded cabbage blend, black beans, sweet corn scallions, apples, bbq pulled pork and sharp cheddar tossed with spicy vinegar dressing

INSALATA MISTA 6.50/12.75

arugula, red onion, kalamata olives, white beans, cherry peppers, grape tomatoes and fresh mozzarella dressed with champagne vinaigrette

CAESAR SALAD 5.50/10.50

(add anchovies for \$3)
chopped romaine tossed with homemade dressing and croutons, topped with parmigiano-reggiano

SPINACH 6.50/12.50

spinach tossed with balsamic vinaigrette, topped with crispy pancetta, red onion, goat cheese and toasted pine nuts

INSALATA ROMANO 6.50/12.50

arugula and romaine tossed with cider vinaigrette, topped with apple, radish, spicy candied pecans, salami and parmigiano-reggiano

STARTERS

WHITE BEAN HUMMUS 8.99

with roasted pepper coulis, and rosemary flatbread

BRUSCHETTA 8.50

san marzano tomato, fire roasted bell pepper, garlic, scallions, parmigiano-reggiano, wood fired crostini, balsamic glaze

* SALUMI BOARD 16

chef's selected meat, fresh mozzarella, parmigiano-reggiano, wood fired crostini

FLATBREAD 8.99

sea salt, evoo, parmigiano-reggiano with 3 dips; san marzano tomatoes, chile aioli, basil pesto

MEATBALLS 8

(6) homemade in spicy marinara sauce

CAPRESE 9

fresh mozzarella, roma tomatoes, fresh, basil, balsamic glaze, sea salt, black pepper, EVOO

PRETZEL BUN SLIDERS 8.99

choose between our pork, meatball and caprese sliders

MARINARA (NO CHEESE) 9

red sauce, garlic confit, oregano, EVOO

CAPRICCIOSA 13

red sauce, fresh mozzarella, prosciuttocotto, artichoke hearts, mushrooms, kalamata olives

MARGHERITA 12.50

red sauce, fresh mozzarella, basil, parmigiano-reggiano, EVOO

BBQ PIGNIC 16

house bbq sauce, sharp cheddar, pulled pork, black beans, sweet corn, finished with coleslaw tossed with spicy vinegar dressing

QUATTRO FORMAGGI 14.75

fresh mozzarella, provolone, gorgonzola, parmigiano-reggiano, red onion, roasted garlic, oregano

PESTO 15.75

chicken, basil pesto, garlic confit, goat cheese, artichoke hearts

VEGGIE 14.75

fire roasted peppers, artichoke hearts, sundried tomatoes, kalamata olives, garlic confit, parmigiano-reggiano, EVOO

PIZZAS

PATATA 15.75

creamy leek sauce, yukon gold potatoes, rosemary, garlic confit, prosciutto cotto, parmigiano-reggiano, EVOO

VODKA 15.50

creamy vodka sauce, pancetta, roma tomatoes, scallions, basil, fresh mozzarella, parmigiano-reggiano, EVOO

FUNGHI 15.50

dijon cream sauce, crimini mushroom, caramelized onion, fresh mozzarella, parmigiano-reggiano

BUFFALO CHICKEN 16.50

house buffalo sauce, chicken, onions, fresh mozzarella, jalapenos, pancetta, goat cheese

CUBANO 16.50

dijon bechamel, prosciutto cotto, pulled pork, pepperoncini, white cheddar, pickles

CHICKEN ALFREDO 16

alfredo sauce, chicken, pancetta, red onions, cherry peppers, scallions, provolone

COLONEL MUSTARD 16.50

honey mustard sauce, grape tomatoes, bacon, chicken, provolone, onion, finished with coleslaw tossed with bbq aioli

PIG 16.50

red sauce, soppressata, premium pepperoni, fresh mozzarella, spicy fennel sausage

TUSCAN CHICKEN 16

garlic confit, spinach, artichoke hearts, chicken, feta, scallions, sundried tomatoes, balsamic glaze, EVOO

HONEY BADGER 16

garlic confit, basil, soppressata, premium pepperoni, fresh mozzarella, parmigiano-reggiano, honey habanero sauce

AMERICAN DREAM 15.50

red sauce, premium pepperoni, spicy fennel sausage, mushrooms, kalamata olives, fresh mozzarella

KING CARNE 16

garlic confit, red sauce, parmigiano-reggiano, fresh mozzarella, soppressata, meatballs, basil, oregano, EVOO

SUNSET 15

sun-dried tomato and balsamic base, sausage, onion, goat cheese, candied sweet peppers, basil, balsamic glaze

PLAIN OL' PEP 13

red sauce, pepperoni, shredded mozzarella, parmigiano-reggiano

SEE OUR BEER & WINE SELECTION AND OTHER YUMMY FOOD ON BACK

GF Gluten Free? Don't worry, we didn't forget about you. Just ask your server about the gluten free options.

\$2.50 upcharge for 8" crust
\$3.50 upcharge for 12" crust

EVOO Extra Virgin Olive Oil

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

SANDWICHES

VEGETABLE 11.99
spinach, fire roasted bell pepper, sliced tomato, artichoke heart, housemade hummus, aioli

BLT 12.99
choice cut bacon, aioli, extra sharp cheddar, sliced tomato, arugula, bacon marmalade

SALAMI 12.50
sopressata, aioli, prosciutto cotto, pepperoni, provolone, sliced tomato, arugula, roasted red bell pepper coulis

CUBANO 12.99
dijon bechamel, prosciutto cotto, pulled pork, pepperoncini, white cheddar, pickles

MEATBALL 12.99
meatballs, spicy marinara sauce, roasted red bell peppers, pepperoncini, provolone

PULLED PORK 12.99
pulled pork, peppered bacon, spicy coleslaw, bbq aioli, sharp cheddar

All sandwiches are accompanied by your choice of soup, Caesar or mixed green salad

SOUPS

CREAMY TOMATO BISQUE 5.25

ROTATING SOUP SELECTION 5.25
ask your server

DRINKS

SODA
coke products

ROOT BEER 3.50
henry weinhard's

SAN PELLEGRINO 3.50
sparkling lemonade beverage

PASTAS

pasta (served in a skillet with garlic crostinis) / add caesar or soup for \$2

VODKA 12
penne noodles, vodka sauce, pancetta, scallions, basil, parmigiano-reggiano

CHICKEN ALFREDO 12.50
penne noodles, alfredo sauce, chicken, red onions, cherry peppers, scallions, provolone

MEATBALL 12
penne noodles, spicy marinara, homemade meatballs, provolone

MOMMA'S MAC+CHEESE 11.50
penne noodles, momma's cheese sauce, parmigiano-reggiano, bread crumb mix

MARINARA 10.50
penne noodles, homemade marinara, parmigiano-reggiano

ITALIAN STALLION 12.99
penne noodles, alfredo sauce, onions, grape tomatoes, mozzarella, sausage, pesto

**OUR PIZZAS ARE
MADE WITH CAPUTO
TIPO 00 FLOUR AND
OUR SAUCE IS MADE
WITH D.O.P.
SAN MARZANO
TOMATOES...
BECAUSE
AUTHENTICITY
MATTERS.**



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

BEER

BOTTLE/CAN
PBR (12 oz) 3.00
Dos Equis (12 oz) 4.25
Omission, Gluten Free Lager (12 oz) 4.25
Kiwanda Cream Ale (12 oz) 5.25
No-Li Big Juicy IPA (12 oz) 4.25
Elysian Mens Room Red (22 oz) 9.50
Rogue Dead Guy Ale (22 oz) 9.50
10 Barrell Sinister Black Ale (22 oz) .. 9.50
Tsunami Stout (22 oz) 9.50
No-Li Poser Pale Ale (12 oz) 4.25
Hard Rootbeer (12 oz) 4.25

BEER ON TAP
Ask your server for a list of today's selection
Craft Beer 5.50-6/17-20
Cider 6.25/20

WINE

LOCAL W | WHITE R | RED B | BLUSH S | SPARKLING

Kiona Vineyards/ Reisling / Benton City / W	8/24
Wine Boss/ Sentinal Gap Riesling / Columbia Valley / W	7/21
Barnard Griffin / Chardonnay / Richland / W	9/27
Vino / Pinot Grigio / Columbia Valley / W	9/27
Charles Smith / Kung Fu Girl Riesling / Columbia Valley / W	8/24
Stick+Stone / Chardonnay / Columbia Valley / W	8/24
UpsideDown / Merlot / Richland / R	9/27
Stonecap / Cab / Columbia Valley / R	7/22
Powers / Malbec / Kennewick / R	9/27
Hedges (IP) / Merlot / Red Mountain / R	9/28
Hedges (IP) / Cab / Red Mountain / R	10/29
Stick+Stone / Red Blend / Columbia Valley / R	7/21
Wine Boss/ BBQ Red Blend/ Richland / R	10/29
Terra Blanca / Arch Terrace Syrah / Red Mountain / R	-/32
Goose Ridge/ G3 Rose / Columbia Valley / B	9/27
Charles Smith / Velvet Devil Merlot / Columbia Valley / R	8/24
Kiona Vinyards / Lemberger / Benton City / R	10/29

IMPORTED
Riff / Pinot Grigio / Trentino-Alto Adige / W 9/26
La Carraia / Orvieto Classico / Umbria / W -/27
Centorri / Moscato / S 8/24