



OVERVIEW:

Stone & Vine Urban Italian has the market cornered when it comes to exceptional cuisine and inviting ambiance, and has captured the devotion of many a Valley diner thanks to its old family recipes and casual, laid-back vibe. Hit up happy hour or a lively dinner among friends and family. Visit Stone & Vine for wood-burning pizzas, authentic Italian eats, signature fresh-fruit martinis and wine by the glass among our tasteful offerings.

Set the stage for your next special event by letting Stone & Vine play host. Whether you're looking for a full-scale affair and want to rent out the whole restaurant and patio or are seeking a smaller-scale celebration in our elegant private dining room, we have the space (5000 square feet), sustenance and spirits to make any special occasion especially memorable.

We have seating for 130 inside and an additional 114 on our private patio, and our private dining room comfortably accommodates as many as 46 guests at a time. From birthday celebrations and bridal showers to graduation parties and full-fledged family affairs, we pride ourselves on our ability to produce a perfect party. When it comes to special occasions, we surpass expectations, so plan your next special event at Stone & Vine today.

Monday-Thursday 11am - 10pm

Friday-Saturday 11am - 11pm

Sunday 11am - 9pm

Happy Hour Daily 3pm - 7pm

Address: 1035 W. Queen Creek Rd. Suite 103, Chandler, AZ 85248

Phone: 480-659-7438

FACT SHEET:

NAME: Stone & Vine

OPEN: 2015

ADDRESS: 1035 W. Queen Creek Rd. Suite 103, Chandler, AZ 85248

CONTACT: (480) 659-7438

WEBSITE: <http://www.stoneandvine.com>

CUISINE: Urban Italian

SEATING CAPACITY:

130 seats inside

46 in private dining room

114 seats on the patio

SQUARE FOOTAGE:

Entire restaurant is 5000 sq feet

FEATURES:

Private dining room

Outdoor patio

Catering

- CARRY-OUT: 7 days a week during business hours
- 24-hour advance notice is recommended.
- Prices does not include tax. Prices subject to change.
- Half Pan serves up to 10 people – Full Pan serves up to 20

	HALF PAN	FULL PAN
APPETIZERS		
Garlic Knots	25	45
Tomato Basil Crostinis	25	45
Caprese	35	65
Meatballs	35	65
Eggplant Rollatini	40	75
Chef Board's	45	85

	HALF PAN	FULL PAN
SALADS		
Add chicken (half 8 full 16) • shrimp or *salmon (half 12 full 24)		
Caesar	25	45
Mista	30	55
Arugula Pear	35	65
Spinach	35	65
Chop	40	75
Harvest	40	75
Seasonal Vegetables	35	65

	HALF PAN	FULL PAN
PASTA (Choice of penne, rigatoni or gemelli)		
Add chicken or sausage (half 8 full 16) • shrimp (half 12 full 24)		
Marinara	30	55
Vodka	35	65
Alfredo	35	65
Primavera	40	75
Arrabiata	40	75
Bolognese	45	85
Lasagna (24 hour notice required)	50	95
Ravioli Pomodoro	45	85

	HALF PAN	FULL PAN
ENTRÉES		
Eggplant Parmigiana	55	105
Chicken Parmigiana	55	105
Veal Parmigiana	60	115
Chicken Marsala	55	105
Veal Marsala	60	115
Chicken Piccata	55	105
Veal Piccata	60	115
Salmon Piccata	60	115
Chef's Risotto	MKT	MKT

	HALF PAN	FULL PAN
DESSERT		
Tiramisu (24 hour notice required)	45	
Cheesecake (24 hour notice required)	50	
Mini Cannolis	20	

