

EVO

Fall 2017 Arizona Restaurant Week

Complimentary glass of house red or white wine

\$44



STARTERS

Choice of One

EVO SALAD

CRISPY BRUSSELS SPROUTS / DRIED KALE / PANCETTA / PEARS / GOAT CHEESE / BALSAMIC

ARANCINI

CRISPY RISOTTO / PEAS / MOZZARELLA / POMODORO / PARMESAN

CRISPY CHICKEN THIGH

PANCETTA / GARLIC CREAM WHIPPED POTATOES

CALAMARI MISTO FRITO

TUBES AND TENTACLES / ARRABBIATA / TOMATOES / SHALLOTS / PEPPERONCINI / GRILLED LEMON



ENTRÉE

Choice of One

CHICKEN CACCIATORE

MUSHROOM / TOMATOES / RED WINE / GARLIC / FETTUCCHINE / PARSLEY

HEIRLOOM TOMATO WITH POLPETTINE

SPAGHETTI / HOUSE MARINARA / HOUSE MADE POLPETTINE / PARMESAN / BASIL

SQUID INK CHITARRA

SHRIMP / MUSSELS / CALAMARI / SCALLIONS / SAFFRON BUTTER / CALABRIAN CHILE

LASAGNA

MOZZARELLA / STRACCIATELLA / BOLOGNESE / PARMESAN / BALSAMIC / HERBS

EGGPLANT RAGOUT

MOZZARELLA / STRACCIATELLA / BOLOGNESE / PARMESAN / BALSAMIC / HERBS



DESSERT

Choice of One

NUTELLA CANNOLI

NUTELLA / MASCARPONE / CANDIED PECANS / CHANTILLY

BROWN BUTTER BABY CAKE

BAKED TO ORDER 20 minutes / VANILLA CRÈME ANGLAISE / CHANTILLY / RASPBERRIES

FLOURLESS CHOCOLATE TORTE

CHOCOLATE GANACHE / SWEETENED GOAT CHEESE