

. WELCOME TO .
ARIZONA RESTAURANT WEEK

≡ *September 21 - 30, 2018* ≡

\$33⁺⁺ PER PERSON

GLASS OF HOUSE RED, HOUSE WHITE, OR SANGRIA INCLUDED

FIRST COURSE

ARANCINI

*crispy mushroom risotto stuffed with
scamorza cheese & served with red sauce*

SAUSAGE & KALE SOUP

potato, wild mushroom, grana padano

ITALIAN MEATBALLS

marinara, pecorino, grilled bread

GRILLED CAULIFLOWER*

fried egg, baby asparagus, toasted breadcrumb, pancetta cream, lemon

CAESAR SALAD

romaine hearts, shaved radicchio, grana padano, classic crouton

PROSCIUTTO BRUSCHETTA

crecenza cheese, grilled asparagus, truffle, grana padano

SECOND COURSE

BOLOGNESE

traditional meat sauce, tagliatelle noodle & grana padano cheese

ROSEMARY CHICKEN

roasted seasonal vegetable, lemon pan sauce

ROASTED SALMON*

white bean ragu, broccolini, lemon olive oil gremolata, saba

VEGAN PESTO

zucchini & sweet potato "chitarra", mushroom, kale, pistachio, chili (gf)

CHICKEN PARMESAN

crushed tomato, aged provolone, mozzarella, parmesan rigatoni

DESSERT

SALTED CARAMEL BUDINO

crème fraiche, maldon sea salt

TIRAMISU

espresso-soaked ladyfingers, mascarpone mousse

HAZELNUT TORTA

nutella cream, hazelnut toffee, salted caramel gelato

⁺⁺one item per course per guest, tax, gratuity & additional beverage not included

HANDMADE WITH LOVE
Est. 2002

NORTH

ITALIA

FROM SCRATCH DAILY

**These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*