

. WELCOME TO .
ARIZONA RESTAURANT WEEK

≡ *September 15 - 24, 2017* ≡

\$33⁺⁺ PER PERSON, ONE ITEM PER COURSE

FIRST COURSE

GRILLED CAULIFLOWER*

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

CAESAR SALAD

romaine hearts, shaved radicchio, grana padano, classic crouton

SAUSAGE & KALE SOUP

potato, wild mushroom, grana padano

ARANCINI

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

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, horseradish gremolata, breadcrumb, saba

BURRATA TORTELLONI

heirloom cherry tomato, basil, pecorino, rustic tomato sugo

CHICKEN PARMESAN

crushed tomato, aged provolone, mozzarella, parmesan rigatoni

DESSERT

SALTED CARAMEL BUDINO

crème fraiche, maldon sea salt

TIRAMISU

kahlua-soaked ladyfingers, mascarpone mousse

HAZELNUT TORTA

nutella cream, hazelnut toffee, salted caramel gelato

⁺⁺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.*