

# THE parlor

## salads

portions feed 15-20

### parlor insalata

\$72

mixed greens, salami, feta, olives,  
cucumber, tomato, crispy chickpeas,  
red onion, oregano vinaigrette

### farm greens

\$72

roasted organic chicken, mixed greens,  
tomato, pear, gorgonzola, spiced pecans,  
oregano vinaigrette

### caesar \*

\$65

romaine hearts, house croutons, shaved  
parmigiano reggiano, house-made  
caesar dressing

## pastas

portions feed 15-20

### pesto chitarra

\$110

spaghetti. tomato, basil pesto, pine nut

### pappardelle bolognese

\$115

pappardelle pasta, rustic meat sauce,  
pecorino cheese

## catering menu

1916 e. camelback rd • phx, az 85016  
602.248.2480

[www.theparlor.us](http://www.theparlor.us)

## platters

### the garden board

\$80 [feeds 20]

fresh garden vegetables  
(ask us for our current seasonal  
selections!)

### chef's board

\$120 [feeds 25-30]

a selection of imported meats and cheeses  
served with fresh breads, roasted olives,  
spiced pecans, house made pesto, pepperonata & giardiniera.

### grinder

\$98 [feeds 20]

italian deli meats, mozzarella,  
house made giardiniera, roasted garlic  
aioli, tomato, parlor hoagie

\*Arizona State food code requires us to inform you that undercooked  
eggs, meat, and fish may increase risk of food-borne illness

\* These items may be cooked to order

## pizzas

\$21

[buy 10 get one free]

### autunnale

[available during fall/winter]

sweet potato ricotta, prosciutto,  
caramelized onion, fig jam, arugula,  
salted almonds

### summer corn

[available during spring/summer]

roasted summer corn, chiles, cilantro, spicy  
crema

### roma

smoked tomato, prosciutto, buratta  
parmesan, olive oil, oregano

### calabrian

calabrese salumi,  
burrata, watercress

### spicy florentine

sauteed spinach & garlic, smoked mozzarella,  
ricotta, calabrian chile, garlic bread crumbs,  
parmesan

### spicy barbecue chicken

roasted organic chicken, house-made barbecue  
sauce, provolone, cilantro, grilled scallion,  
serrano chile

### funghi

roasted mushrooms, goat cheese,  
truffle oil, chive

### salsiccia

schreiner's parlor blend sausage,  
grilled radicchio, sage, saba

### margherita

tomato, house-made mozzarella, basil,  
olive oil

### pepperoni

pavone pepperoni,  
house-made mozzarella, basil

several items need a 24 hour advance

# THE parlor

## desserts

\$76

### whole chocolate cake

amarena cherries, vanilla whipped  
cream, shaved dark chocolate

### tiramisu

available upon special request  
approx. 8 slices that we can cut  
or keep whole. ask for details

voted #1 pizza  
in arizona  
by the food network

