



## antipasti

**soup of the day 7.5**

**olives 6**  
rosemary, garlic, orange peel, olive oil

**garden board 17**  
ask your server about our daily selection  
of fresh garden vegetables

**caprese 14**  
heirloom tomato, basil pesto, burrata, saba, pistachio  
add noble bread 3

**fritto misto 15**  
crispy calamari & shrimp, grilled lemon, romesco

**cauliflower gratinata 14**  
roasted cauliflower, aged white cheddar, breadcrumbs

**crispy rosemary polenta 14**  
parmesan, white cheddar, spicy pomodoro

## insalata

add roasted free-range chicken 4 or 8  
grilled shrimp 9

**tomato & melon 14 or 22**  
heirloom tomato, summer melon, arugula, avocado,  
frisee, cucumber, feta, pistachio, white balsamic vinaigrette

**chicken milanese 17.5**  
crispy chicken, arugula, summer squash, asparagus,  
roasted tomato, ricotta salata, citrus vinaigrette

**roasted beet 15**  
golden beets, walnut crusted goat cheese, arugula, fennel,  
avocado, gastrique onion, white balsamic vinaigrette

**farm greens 14 or 22**  
roasted free-range chicken, mixed greens, tomato,  
pear, gorgonzola, spiced pecans, oregano vinaigrette

**parlor insalata 14 or 22**  
mixed greens, salumi, feta, olives, cucumber, tomato,  
crispy chickpeas, red onion, oregano vinaigrette

**caesar\* 13.50 or 20**  
romaine hearts, parmigiano, croutons, caesar dressing

## sides

**side salad 9**  
**fries 5**  
**meatballs 6**  
**focaccia 3**  
**noble sourdough 3**  
**rosemary flatbread 3**

## pizza

**small for \$14**

**large for \$21**

**heirloom  
margherita**  
heirloom tomato, mozzarella,  
basil, olive oil

**summer corn**  
roasted corn and chilis, spicy crema,  
cilantro

**roma**  
smoked tomato, prosciutto, burrata,  
parmesan, oregano

**calabrian**  
calabrese salumi, burrata,  
watercress

**spicy florentine**  
sautéed spinach, ricotta,  
calabrian chili, garlic breadcrumbs,  
smoked mozzarella, parmesan

**spicy barbecue  
chicken**  
roasted free-range chicken, barbecue sauce,  
provolone, cilantro,  
grilled scallion, serrano chili

**funghi**  
roasted mushrooms, goat cheese,  
truffle oil, chive

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

**the vegan**  
marinara, grilled eggplant, almond ricotta,  
pesto, pine nuts, oregano

**pepperoni**  
pavone pepperoni, mozzarella, basil

**chef miguel yeo**

## pane

served with fries, mixed greens salad or caesar salad

**porchetta 16.5**  
herb crusted pork, whole grain mustard aioli,  
arugula, pepperonata

**summer chicken salad 16.5**  
celery, apples, bacon, smoked cheddar,  
gastrique onion, butter lettuce, mustard vinaigrette

**the grinder 16.5**  
mortadella, fennel salumi, capicola, mozzarella,  
house made giardiniera, roasted garlic aioli, tomato

**chicken parmesan 16.5**  
crispy chicken, mozzarella, pomodoro, arugula,  
smoked mustard vinaigrette

**parlor burger\* 17**  
local grass fed beef, arugula, tomato, roasted garlic aioli  
with your choice of two toppings:

bacon	aged white cheddar
mushroom	gorgonzola
caramelized onion	brie
red onion	provolone

## pasta

substitute house made gluten free spaghetti 2

**chicken piccata ravioli 18 or 30**  
braised chicken, ricotta, roasted tomato, capers,  
parmesan, lemon

**rigatoni carbonara\* 18 or 30**  
guanciale, garlic, pecorino, organic egg yolk, black pepper

**pesto chitarra 17 or 29**  
spaghetti, basil pesto, roasted tomato, parmesan, pine nut

**pappardelle bolognese 18 or 30**  
rustic meat sauce, parmesan, rosemary oil

**spaghetti & meatballs 18 or 30**  
meatballs, pomodoro, fresh herbs, parmesan

**spaghetti & pomodoro 17 or 29**  
pomodoro, basil, parmesan

## bambinos 9

10 years & under

**pizza**  
your choice of:  
**cheese**  
**pepperoni**  
**sausage**

**rigatoni**  
your choice of:  
**butter**  
**pomodoro**  
**meat sauce**  
**meatballs**

\* 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

[Gf] prepared on equipment that may contain gluten

20% gratuity will be added to parties of 8 or more & all items will be billed on one check



**vegan menu available upon request**

# THE parlor

## spiriti

### rocks 14

#### the escape

*layers of summertime flavors*  
rum, mezcal, amaro, coconut, lime, mint

#### la sandia

*juicy with a hint of heat*  
mezcal, tequila, watermelon, lime, aloe

#### staycation

*refreshing and easy drinking*  
agave gin, cappelletti, cantaloupe, lime, tonic

#### doctors orders

*a mezcal daquiri*  
mezcal, amaro, lime, mint

#### I-10 old fashioned

*traditionally made using local ingredients*  
whiskey, seasonal bitters

#### camelback collins

*refreshing seasonal beverage that changes frequently*  
vodka or gin with seasonal fruit, herbs, or citrus

## up 15

#### lavender haze

*a martini with a soft floral finish*  
gin, vodka, blueberry, apricot, lavender

#### mura-masa

*a marriage of regional flavors*  
whiskey, masa liqueur, lemon, green tea

#### a summer place

*crisp & layered*  
agave gin, lemongrass, cardamom, prosecco

#### theodore

*simple and refined with a boozy basil kick*  
vodka, basil, lime

## sangria 13

### red

brandy, gin, blackberry, ginger

### white

rum, apricot, grapefruit

## vino

bubbles

**moscato d'asti • saracco**  
*piemont, italy*  
**prosecco • poggio costa**  
*prosecco, italy*

rosé

**brut rosé • terre dei buth**  
*veneto, italy*  
**rosé • calafuria**  
*apulia, italy*

whites

**pinot grigio • mussio**  
*delle venezie, italy*  
**gruner veltliner • vision**  
*southern austria*  
**friulano • scarpetta**  
*friulano-venezia giulia, italy*  
**vermentino • in cantos**  
*sardinia, italy*

♥

**verdejo • arindo**  
*rueda, spain*  
**riesling • leitz**  
*rheingau, germany*  
**sauvignon bianco • fernlands**  
*marlborough, new zealand*  
**chardonnay • aviary**  
*napa valley, california*

reds

**pinot noir • pavette**  
*lodi, california*  
**chianti • fontella**  
*chianti, italy*  
**valpolicella • lenotti**  
*veneto, italy*  
♥ **tempranillo • gota de arena**  
*castilla y leon, spain*  
**az grenache • deep sky**  
*willcox, arizona*  
♥ **nebbiolo blend • la salita**  
*langhe, italy*  
**malbec reserva • terrazas**  
*mendoza, argentina*  
**cabernet blend • alter**  
*columbia valley, washington*

glass bottle

half bottle only 22

11 38

13 42

12 41

11 38

12 41

10 35

11 38

10 35

12 41

10 35

13 42

13 42

11 38

12 41

10 35

14 46

12 41

12 41

14 46

## birra

glass / pitcher

**that strawberry blonde** 7 / 24  
**peroni lager** 8 / 28  
**northcoast scrimshaw pilsner** 7 / 24  
**seasonal sour ale** 8 / 28  
**fate halfway to hefen** 7 / 24  
**pizza port amber** 7 / 24  
**half acre pale ale** 7 / 24  
♥ **greenwood rosemary ipa** 8 / 28  
**coronado weekend vibes ipa** 8 / 28  
**revision disco ninja hazy ipa** 8 / 28  
**shop church music hazy ipa** 7 / 24  
**four peaks kiltlifter scottish ale** 8 / 28  
**founders robust porter** 8 / 28  
**feature handle** 8 / 28

## bevande

**coke**  
**diet coke**  
**sprite**  
**root beer**  
**lemonade**  
**iced black tea**  
**iced green tea**  
**3.75**

#### hot tea

*sencha*  
*english breakfast*  
*chamomile*  
*earl grey*

**6**

#### acqua panna

**pellegrino**  
**lagunitas hoppy refresher**  
**fever tree ginger beer**

**4**

## caffe & espresso

#### french press

**small 5**  
**large 8**

#### espresso americano

**4**

#### cappuccino

**mocha**  
**latte**  
**5.5**

## dolci 9.5

#### almond tart

*apricot, frangipane, puff pastry, fior de latte, basil*

#### banana trifle

*banana, graham cracker, vanilla cream*

#### the perfect chocolate cake

*amarena cherries, vanilla whipped cream, shaved dark chocolate*

#### tiramisu

*espresso soaked lady fingers, mascarpone filling, pine nut brittle*

#### affogato

*fior di latte gelato, espresso*

#### gelato one scoop 4 two scoops 7

*fior di latte*  
*chocolate*  
*strawberry*

♥ parlor favorites

for more wines,  
see our  
cellar list