

antipasti

soup of the day 6.5

olives 5.5

chef's board
check out the clipboard

garden board 14.5
ask your server about our daily selection of fresh garden vegetables

garden bruschetta 10.5
fresh seasonal summer vegetables, noble bread,
ricotta salata, pistachio pesto, goat cheese

caprese 11
local heirloom tomato, pistachio pesto, burrata, micro basil, saba
add noble sourdough \$3

porco 12
salt & pepper pork ribs, summer beans, heirloom potato salad,
smoked mustard vinaigrette

fritto misto 10.5
crispy calamari & shrimp, grilled lemon, romesco

cauliflower gratinata 9.5
roasted cauliflower, aged white cheddar, breadcrumbs

arancini 9.5
crispy saffron risotto, provolone, pomodoro

insalata

add roasted all natural, free-range chicken 3 or 6
ny strip steak*, shrimp, or grilled tuna* 9

heirloom tomato & melon 12 or 20
local heirloom tomato, summer melon, cucumbers, feta, frisee, avocado,
arugula, pistachio, black pepper gastrique, white balsamic vinaigrette

chicken milanese 14
crispy chicken, butter lettuce, arugula, shaved summer squash, asparagus,
local heirloom tomato, ricotta salata, citrus vinaigrette

mozzarella in carrozza* 13
crispy house made mozzarella, frisee, radicchio,
mixed greens, prosciutto, parmigiano vinaigrette

grilled albacore* 15
arugula, butter lettuce, housemade pickles, summer melon, crispy fingerling
potato, spring pea hummus, green bean medley, chile vinaigrette

roasted beet 12
organic beets, walnut crusted goat cheese, arugula, fennel,
avocado, gastrique onion, white balsamic vinaigrette

steak panzanella* 15
grilled ny strip, mixed greens, focaccia croutons, tomato, cucumber,
gastrique onion, romesco, ricotta salata, white balsamic vinaigrette

spinach salad 10 or 15
baby spinach, applewood smoked bacon, tomato, white cheddar,
avocado, hard boiled egg, radish, white balsamic vinaigrette

farm greens 10 or 15
roasted all natural free-range chicken, mixed greens, tomato,
pear, gorgonzola, spiced pecans, oregano vinaigrette

parlor insalata 10 or 15
mixed greens, salami, feta, olives, cucumber, tomato,
crispy chickpeas, red onion, oregano vinaigrette

caesar* 9 or 14
romaine hearts, parmigiano croutons, caesar dressing

* 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

18% gratuity will be added to parties of 8 or more & all items will be billed on one check



spring 2017

pizzas

all parlor pizzas include
our house blend cheese

8" for \$10.5

12" for \$16.5

market pizza
changes frequently to highlight
the best seasonal ingredients
ask your server!

the house
bacon, kale, giardiniera,
mozzarella, garlic

summer corn
summer corn puree,
roasted corn & chiles,
spicy crema, cilantro

calabrian
calabrese salumi, burrata, watercress

spicy florentine
sautéed spinach & garlic
smoked mozzarella, ricotta
calabrian chile, garlic bread crumbs,
parmesan

puttanesca
calamari, shrimp, capers,
spicy tomato sauce, olives, fennel,
calabrian chile

smokey
speck, smoked tomato sauce,
olive tapenade, ricotta,
smoked mozzarella, arugula

yukon gold*
roasted yukon potato, gorgonzola,
soft cooked egg, pancetta, leek, rosemary

**spicy barbecue
chicken**
roasted all natural free-range 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

heirloom margherita
fresh heirloom tomato, house made mozzarella,
basil, olive oil

pepperoni
pavone pepperoni,
house made mozzarella, basil



pane

served with fries or mixed greens salad

sicilian chicken salad 13
roasted all natural free-range chicken, pickled golden raisins,
celery, pistachios, onion, tarragon, chile vinaigrette, garlic aioli,
watercress, noble bread

tuscan veggie burger 12
crispy chickpea & vegetable burger, heirloom tomato, arugula,
gastrique onion, basil aioli, house-made flatbread

the grinder 14
mortadella, finocchiona, salumi, provolone, house-made giardiniera,
roasted garlic aioli, tomato, house made bun

duck club 13
roasted duck, applewood smoked bacon, red wine tomato jam,
butter lettuce, roasted garlic aioli, brioche bun

parlor burger* 13
arugula, tomato, roasted garlic aioli, brioche bun
with your choice of:
aged white cheddar
bacon & gorgonzola
brie & mushroom
caramelized onion & provolone

pasta

all pastas are made in house

substitute house made gluten free spaghetti 2

shrimp tortellini 14
house made squid ink pasta, shrimp, chiles, saffron crema,
roasted corn, pickled fresnos, crispy capers

risotto cacio e pepe 13 or 22
carnaroli, grana padana, cracked black pepper, lemon zest,
parmesan crisp, thyme

amatriciana 14 or 24
spaghetti, house made bacon, san marzano tomato,
pecorino, garlic breadcrumbs, black pepper

cavatelli porchetta 15 or 26
ricotta cavatelli, roasted pork, white wine,
arugula pesto, calabrian chiles

alla norma [gf] 14 or 24
house made gluten free spaghetti, eggplant,
tomato, basil, ricotta salata

pesto chitarra 13 or 22
spaghetti, basil pesto, tomato, pine nuts

spicy seafood linguini 16 or 28
fresh shellfish, crushed tomato, zucchini, acqua pazza

pecorino tagliatelle 14 or 24
speck, grilled radicchio, pecorino crema, spring peas

pappardelle bolognese 15 or 26
rustic meat sauce, parmesan, rosemary oil

bambinos 6

10 years & under

grilled cheese

b.i.t.

peanut butter & jelly

cheese pizza

pepperoni pizza

spaghetti with red or meat sauce

THE parlor

spiriti

all juices are made fresh in house

rocks 12

I-10 old fashioned

del bac whiskey, workhorse rye bitters, simple syrup
traditionally made using local ingredients

camelback collins

local mission vodka or commerce gin with
seasonal fruit, herbs, and citrus
refreshing seasonal beverage that changes frequently

parlor negroni

a seasonally-inspired gin cocktail
ask your server for details

fade

azúñia tequila, grapefruit, lemon, borsci float
an italian-style paloma

runway ready

plantation dark rum, overproof rum, bell pepper syrup
bruto americano, hopped grapefruit bitters, thyme
fresh bell pepper front with a sweet smooth finish

♥ bob & weave

monkey shoulder blended whiskey, lemon,
blackberry shrub, sherry, tikki bitters
vibrant blackberry, well rounded
with notes of vanilla and honey

la rubia

vida mezcal, amaro montenegro, pineapple,
agave, chile oil, prosecco
smokey pineapple with a bit of heat

fresh cut

rum, mint, basil, cucumber, lime
a fresh cucumber twist on a delicious classic

up 13

cosmetologist

vodka, peach liqueur, lemon, bitters
a classic with a peach twist

♥ high & tight

rye whiskey, pear brandy, salers apertif,
pear syrup, fresh lemon
juicy pear with a dry finish

aromatherapy

strawberry pisco, amaro nonino, pistachio orgeat,
aqua faba, lavender
floral, bright strawberry, relaxing

up dew

aquavit, lime, honey dew syrup, dimmi
ripe melon with citrus & caraway accents

theodore

vodka, basil, lime
simple, yet refined with a boozy kick

permanent

bacanora, white port, george green chile vodka,
apricot, st. celeery bitters
clean, strong, spirit forward, slight smoked chile

sangria 8

red

seasonal fruit, brandy, gin

white

seasonal fruit, rum

vino

glass bottle

bubbles

moscato d'asti • vietti - cascinetta
piedmont, italy

half bottle 21

prosecco • drusian - valdobbiadene
prosecco d.o.c.g., italy

10 35

brut rosé • jean philippe - crémant de limoux
limoux, france

12 40

rosé

rosé • my essential
mediterranean, france

9 33

rosé • force of nature
paso robles, california

10 35

whites

pinot grigio • bollini
trentino, italy

9 33

rhône white blend • domaine de la becassonne
rhône valley, france

12 40

verdicchio • angelo scocadia
castelli di jesi d.o.c.g., italy

9 33

gruner veltliner • walter glatzer
niederosterreich, austria

9 33

♥ albarino • fillaboa
rias baixas, spain

11 38

riesling • karl josef
mosel, germany

10 35

sauvignon blanc • walnut block
marlborough, new zealand

11 38

chardonnay • ministry of vinterior
russian river, california

12 40

reds

pinot noir • luli
santa lucia highlands, california

13 43

pinot noir • averaen
willamette, oregon

13 43

♥ nebbiolo • funsu
langhe, italy

13 43

rosso/italian blend • argentiera
bolgheri, italy

12 40

az red blend • sand reckoner
willcox, arizona

12 40

washington red blend • h & h
yakima valley, washington

12 40

tempranillo • paso y paso
la mancha, spain

9 33

malbec • alta vista
mendoza, argentina

9 33

cab franc • durigutti
mendoza, argentina

11 38

sinfandel • force of nature
paso robles, california

12 40

merlot • loica
valle central, chile

9 33

cabernet sauvignon • baus
sonoma county, california

12 40

birra

pint / pitcher

peroni lager

6.5 / 22

♥ dogfish head seaquench ale

7.5 / 22

session cerveza lager

6.5 / 22

that strawberry blonde

5.5 / 18

ayinger bräuweisse

7.5 / 26

sierra nevada kellerweis

6.5 / 22

modern times saison

6.5 / 22

pizza port amber

6.5 / 22

odell drumroll american pale ale

6.5 / 22

ninkasi total domination ipa

6.5 / 22

four peaks hop knot ipa

5.5 / 18

♥ shop fyitn double ipa

6.5 / 22

four peaks kiltlifter scottish style ale

5.5 / 18

founders porter

7.5 / 26

north coast russian imperial nitro stout

6.5 / 22

feature handle

6.5 / 22

mp

♥ parlor favorites

bevande

coke

diet coke

sprite

root beer

lemonade

iced black tea

iced green tea

3.5

hot tea

sencha

english breakfast

chamomile

earl grey

acqua panna

pellegrino

ginger beer

milk

chocolate milk

4

caffè & espresso

french press

single 4.5

large 8

espresso

americano

3.75

cappuccino

mocha

latte

4.75

dolci 8

summer corn zeppole

corn & ricotta fritters served with a citrus mascarpone &
blueberry compote

banana trife

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

panna cotta gelato, espresso

gelato one scoop 4 two scoops 7

panna cotta

chocolate

strawberry

for more wines,
see our
cellar list