

## antipasti

**soup of the day 6.5**

**olives 5.5**

**chef's board**  
check out the clipboard

**garden board 15**  
ask your server about our daily selection of fresh garden vegetables

**brussels sprouts 12**  
soppressata, garlic, caramelized onions, parmesan, chilli flakes

**caponata bruschetta 11**  
roasted red pepper, eggplant medley, golden raisins, basil, capers, currants, pine nuts, herbed ricotta

**fritto misto 11**  
crispy calamari & shrimp, grilled lemon, romesco

**cauliflower gratinata 9.5**  
roasted cauliflower, aged white cheddar, breadcrumbs

**arancini 9.5**  
crispy saffron risotto, provolone, pomodoro

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

## insalata

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

**kale salad 11 or 16**  
tuscan kale, roasted sweet potato, pickled apples, citrus, goat cheese, chili vinaigrette, salted almonds

**chicken milanese 15**  
crispy chicken, swiss chard, roasted tomatoes, pears, feta cheese, smoked mustard 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 10.5 or 15.5**  
baby spinach, applewood smoked bacon, tomato, white cheddar, avocado, hard boiled egg, radish, white balsamic vinaigrette

**farm greens 10.5 or 15.5**  
roasted all natural free-range chicken, mixed greens, tomato, pear, gorgonzola, spiced pecans, oregano vinaigrette

**parlor insalata 10.5 or 15.5**  
mixed greens, salami, feta, olives, cucumber, tomato, crispy chickpeas, red onion, oregano vinaigrette

**caesar\* 9.5 or 14.5**  
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



fall 2017

## pizzas

all parlor pizzas include  
our house blend cheese

**8" for \$11**

**12" for \$17**

### the house

bacon, kale, giardiniera,  
mozzarella, garlic

### 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

### autunalle

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

### 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

### vine ripe margherita

fresh vine ripe tomato, house made mozzarella,  
basil, olive oil

### pepperoni

pavone pepperoni,  
house made mozzarella, basil

## pane

served with fries or mixed greens salad

### manzo 14

braised short rib, cilantro pesto, shropshire, celery root slaw,  
house made bun

### crispy cauliflower 13

kale pesto, celery root & kale slaw, romesco, house made bun

### the grinder 14

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

### duck club 14

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

### parlor burger\* 14

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

### sweet potato gnocchi 15 or 26

braised short rib, parsnip puree, crispy brussel sprout leaves

### funghi risotto 13 or 22

farro, mushrooms, pecorino sardo

### polpette 15 or 26

pork meatballs, bowtie pasta, fennel, broccoli rabe,  
parmesan, lemon zest

### 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 17 or 30

fresh shellfish, crushed tomato, zucchini, acqua pazza

### pecorino tagliatelle 14 or 24

speck, grilled radicchio, pecorino crema

### pappardelle bolognese 15 or 26

rustic meat sauce, parmesan, rosemary oil

## bambinos 7

10 years & under

### pizza

your choice of:

cheese

pepperoni

sausage

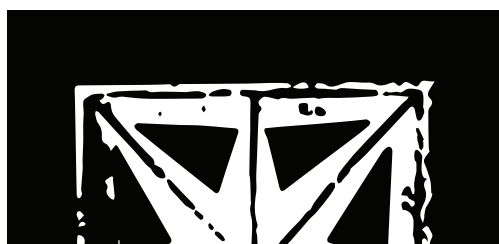
### spaghetti

your choice of:

red sauce

butter

meatballs



# 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

#### 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 out

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,  
agua 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. celery 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

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

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

rosé

rosé • my essential  
mediterranean, france

rosé • force of nature  
paso robles, california

whites

pinot grigio • bollini  
trentino, italy

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

gruner veltliner • walter glatzer  
niederosterreich, austria

albarino • fillaboa  
rias baixas, spain

♥ riesling • karl josef  
mosel, germany

sauvignon bianco • walnut block  
marlborough, new zealand

chardonnay • ministry of vinterior  
russian river, california

pinot noir • luli  
santa lucia highlands, california

♥ pinot noir • averaen  
willamette, oregon

nebbiolo • funsu  
langhe, italy

♥ rosso/italian blend • argentiera  
bolgheri, italy

az red blend • sand reckoner  
willcox, arizona

washington red blend • h & h  
yakima valley, washington

tempranillo • paso y paso  
la mancha, spain

malbec • alta vista  
mendoza, argentina

oak frame • durigutti  
mendoza, argentina

zinfandel • force of nature  
paso robles, california

merlot • loica  
valle central, chile

cabernet sauvignon • baus  
sonoma county, california

## birra

pint / pitcher

peroni lager

6.5 / 22

♥ modern time fruitlands

7.5 / 22

sesion cerveza lager

6.5 / 22

that strawberry blonde

5.5 / 18

ayinger bräuweisse

7.5 / 26

sierra nevada kellerweis

6.5 / 22

le cumbre red ryeot ale

7.5 / 26

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

feature handle

mp

## 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

4

cappuccino

mocha

latte

5

## dolci 8

carrot cake zeppole

carrot cake fritters with a housemade  
ginger whipped cream

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

panna cotta gelato, espresso

gelato one scoop 4 two scoops 7

panna cotta

chocolate

strawberry

fior di latte with nutella

for more wines,  
see our  
cellar list

♥ parlor favorites