

## 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

**polpette e polenta 14**  
white polenta, tomato briased meatball, roasted corn,  
green chile, grilled artichoke

**garden bruschetta 11**  
summer squash, gastrique onion, roasted corn, ricotta salata,  
basil pesto, goat cheese, noble bread

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

**cauliflower gratinata 10**  
roasted cauliflower, aged white cheddar, breadcrumbs

**arancini 10**  
crispy saffron risotto, provolone, pomodoro

**caprese 12**  
heirloom tomato, burrata, basil pesto,  
saba, pistachio  
add noble bread 3

## insalata

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

**tomato & melon 12 or 18**  
heirloom tomato, melon, arugula, avocado, frisee,  
cucumber, feta, black pepper gastrique, pistachio,  
white balsamic vinaigrette

**chicken milanese 15**  
crispy chicken, butter lettuce, arugula, summer squash, asparagus,  
heirloom tomato, ricotta salata, citrus 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 11 or 16**  
baby spinach, applewood smoked bacon, tomato, white cheddar,  
avocado, hard boiled egg, radish, white balsamic vinaigrette

**farm greens 11 or 16**  
roasted all natural free-range chicken, mixed greens, tomato,  
pear, gorgonzola, spiced pecan, oregano vinaigrette

**parlor insalata 11 or 16**  
mixed greens, salami, feta, olives, cucumber, tomato,  
crispy chickpea, red onion, oregano vinaigrette

**caesar\* 10 or 15**  
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

summer 2018

## pizzas

all parlor pizzas include  
our house blend cheese

8" for \$11

12" for \$17

### summer corn

roasted corn, roasted chilies,  
cilantro, spicy crema

### market

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

### calabrian

calabrese salumi, burrata,  
watercress

### spicy florentine

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

### the house

bacon, kale, giardiniera,  
mozzarella, garlic

### puttanesca

calamari, shrimp, caper,  
spicy tomato sauce, olives, fennel,  
calabrian chile

### 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

### portobello parmesan 12

crispy portobello, pomodoro, parmesan vinaigrette,  
arugula, ricotta, house made focaccia

### sicilian tuna melt 14

preserved sicilian tuna, capers, olives, cheddar, romesco,  
pea shoots, house made focaccia

### 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

### polipo gnocchi 16 or 28

grilled octopus, caper butter, salsa verde, pickled fresno,  
herb breadcrumbs, micro greens

### garden farro 13 or 22

roasted corn, summer squash, heirloom tomato, pecorino

### cavatelli porchetta 15 or 26

ricotta cavatelli, roasted pork, white wine,  
arugula pesto, calabrian chile

### 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 nut

### 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:

marinara

meat sauce

butter

add meatballs 3



# 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

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

#### fade

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

#### alchemist

china china, montenegro, lime, ginger beer  
bitter sweet, smooth, dry with a touch of spice

#### bob & weave

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

#### garden mojito

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

### up 13

#### high & tight

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

#### st. james

st. george california citrus vodka,  
elderflower, lemon, prosecco  
light, crisp, with a touch of citrus

#### aromatherapy

strawberry pisco, amaro nonino, pistachio orgeat,  
aquafaba, lavender  
floral, bright strawberry, relaxing

#### theodore

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

#### crimson & clover

gin, strawberry-clove shrub,  
habenero bitters, lemon, prosecco  
“yeah, i’m not such a sweet thing.”  
balanced and refreshing, “over and over.”

#### la newbia

mexcal, pineapple, yellow chartreuse, agave,  
calabrian chili oil, orange bitters  
smokey pineapple, herbal with a hint of italian spice

### sangria 8

#### red

seasonal fruit, brandy, gin

#### white

seasonal fruit, rum

## vino

bubbles

moscato d’asti • vietti - cascinetta

*piemont, 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*

whites

pinot grigio • borgo m

*venezie, italy*

verdicchio • angelo aocadia

*castelli di jesi d.o.c.g., italy*

gruner veltliner • walter glatzer

*niederosterreich, austria*

♥

white blend • keuntz-bas

*alsace, france*

riesling • karl josef

*mosel, germany*

sauvignon bianco • walnut block

*marlborough, new zealand*

chardonnay • banshee

*sonoma, california*

reds

pinot noir • averaen

*willamette, oregon*

nebbiolo • funsu

*langhe, italy*

rosso/italian blend • argiano “no”

*tuscany, italy*

syrah • sola

*mendocino, california*

♥

sz red blend • sand reckoner

*wilcox, arizona*

zinfandel • gen 5

*lodi, california*

tempranillo • paso a paso

*la mancha, spain*

malbec • alta vista

*mendoza, argentina*

sangiovese blend • morellino di scansano

*tuscany, italy*

merlot blend • gran passione

*veneto, italy*

cabernet sauvignon • revelry

*columbia valley, washington*

## birra

peroni lager

pint / pitcher

7.5 / 26

♥

modern time fruitlands

7.5 / 26

sesion cerveza lager

6.5 / 22

that strawberry blonde

6.5 / 22

ayinger bräuweise

7.5 / 26

stiegl radler

7.5 / 26

le cumbre red ryeot ale

7.5 / 26

pizza port amber

6.5 / 22

odell drumroll american pale ale

6.5 / 22

dogfish head coconut ipa

7.5 / 26

ninkasi total domination ipa

6.5 / 22

♥

four peaks hop knot ipa

6.5 / 22

shop fyitm double ipa

7.5 / 26

four peaks kiltlifter scottish style ale

6.5 / 22

breckenridge vanilla nitro porter

7.5 / 26

feature handle

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

## caffe & espresso

french press

single 4.5

large 8

espresso

americano

4

cappuccino

mocha

latte

5

## dolci 8

neapolitan shortcake

olive oil cake, strawberry,

fior de latte & nutella gelato

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