

antipasti

soup of the day 7

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 onion, parmesan, chile flake

caponata bruschetta 11

roasted red pepper, eggplant medley, golden raisins, basil, capers, currants, pine nuts, herbed ricotta

fritto misto 12.5

crispy calamari & shrimp, grilled lemon, romesco

cauliflower gratinata 11

roasted cauliflower, aged white cheddar, breadcrumbs

arancini 11

crispy saffron risotto, provolone, pomodoro

mozzarella in carrozza* 14

crispy house made mozzarella, frisee, radicchio, mixed greens, prosciutto, parmesan vinaigrette

insalata

add roasted all natural, free-range chicken **3.5** or **6.5**
ny strip steak*, shrimp* **9**

sweet potato & kale 11.5 or **17.5**

tuscan kale, roasted sweet potato, pickled apples, citrus, goat cheese, chile vinaigrette, salted almonds

chicken milanese 15.5

crispy chicken, smoked mustard vinaigrette, swiss chard, roasted tomato, pear, feta cheese, chile vinaigrette

roasted beet 12.5

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

steak panzanella* 15.5

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

spinach salad 11.5 or **17.5**

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

farm greens 11.5 or **17.5**

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

parlor insalata 11.5 or **17.5**

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

caesar* 10 or **16**

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

winter 2018

pizzas

all parlor pizzas include
our house blend cheese

8" for \$12

12" for \$18

market

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

autunalle

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

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

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

parvone pepperoni, house made mozzarella, basil

pane

served with fries or mixed greens salad

crispy cauliflower 13.5

kale pesto, celery root & kale slaw, chile vinaigrette, romesco, roasted garlic aioli, parlor hoagie

sicilian tuna melt 14.5

preserved sicilian tuna, capers, olives, cheddar, romesco, pea shoots, brioche bun

the grinder 14.5

mortadella, finocchiona, salumi, provolone, house made giardiniera, roasted garlic aioli, tomato, parlor hoagie

duck club 14.5

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

parlor burger* 14.5

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**

oxtail ravioli 17 or **29**

house made oxtail ravioli, cipollini onion puree, mushroom ragu, black garlic, herb salad

cauliflower risotto 14 or **24**

arborio, cauliflower medley, cipollini onion, candied prosciutto, parmesan, crispy brussels sprout leaves

cavatelli & meatballs 16 or **28**

ricotta cavatelli, pork meatballs, broccoli rabe, butternut squash, sage, parmesan

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 14 or **24**

spaghetti, basil pesto, tomato, pine nuts

spicy seafood linguini 17 or **29**

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

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

cactus wren

azüña blanco, borsci, lemon,
grapefruit, prickly pear reduction
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

absolem

mezcal, cappelletti, cioco,
grapefruit & angostura bitters
smokey, powerful &
straight to the point

garden mojito

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

up 13

newton

the botanist gin, green chartruse, sour apple,
cinnamon, boomerang cherry, absinthe
seasonally inspired from a classic, the last word

the saint

grey goose pear vodka, lime,
elderflower, prosecco
light, crisp, with a touch of citrus

sfocato

sfumato, china china, amaretto, lemon,
aquafaba, plum balsamic, nutmeg
rich & creamy, amaro forward with a tangy finish

theodore

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

an alibi

stiggins pineapple rum, mezcal, pineapple
velvet falernum, lime, angostura bitters
radiant, bright and evolves with every sip

sangria 9

red

seasonal fruit, brandy, gin

white

seasonal fruit, rum

vino

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

whites

pinot grigio • guiseppe & luigi

friuli, italy

verdicchio • angelo accadia

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

muscadet sevre • domaine de la quilla

loire, france

♥

müller-thurgau • anne amie

yamhill-carlton, oregon

riesling • karl josef

mosel, germany

sauvignon bianco • the better half

marlborough, new zealand

chardonnay • golden

sonoma, california

reds

pinot noir • black magnolia

willamette, oregon

nebbiolo • stefano farina "le brumé"

piedmont, italy

syrah • branciforti

sicily, italy

az red blend • sand reckoner

wilcox, arizona

zinfandel • gen 5

lodi, california

tempranillo • paso a paso

la mancha, spain

malbec • avatar

mendoza, argentina

♥

aglianico • de conciliis "bacio il cielo"

campania, italy

chianti • fattoria del cerro

tuscany, italy

cabernet sauvignon • revelly

columbia valley, washington

birra

glass or snifter / pitcher

cider corps private palmer

7.5 / 26

peroni lager

7.5 / 26

north coast scrimshaw pilsner

7.5 / 26

that strawberry blonde

6.5 / 22

ayinger bräuweisse

7.5 / 26

full sail blood orange wheat ale

7.5 / 26

odell drumroll american pale ale

6.5 / 22

pizza port amber

6.5 / 22

ninkasi total domination ipa

7.5 / 26

coronado weekend vibes ipa

7.5 / 26

shop fyitm double ipa

7.5 / 26

four peaks kiltlifter scottish style ale

6.5 / 22

oak creek nut brown ale

6.5 / 22

♥

belching beaver peanut butter milk stout

7.5 / 26

feature handle

mp

bevande

coke

diet coke

sprite

root beer

lemonade

iced black tea

iced green tea

3.75

hot tea

sencha

english breakfast

chamomile

earl grey

5

acqua panna

pellegrino

6

caffè & espresso

french press

small 5

large 8

espresso

americano

4

cappuccino

mocha

latte

5.5

modern times nitro cold brew

served on ice

6

dolci 9

apple cream cake

rosemary caramel, chevre 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

chevre

strawberry

♥ parlor favorites

for more wines,
see our
cellar list