

Dinner



SMALL PLATES

HANDMADE MOZZARELLA • SEASONAL PREPARATION	13
SIMPLE LOCAL GREENS • RED WINE VINAIGRETTE	8
WOOD FIRED SPIEDINI • SKEWERS OF PROSCIUTTO WRAPPED FONTINA	15
ANTIPASTO • MARKET ROASTED VEGETABLES • CURED MEAT • BITE OF CHEESE	18

PASTA

ARTISAN SPAGHETTI • BIANCO DINAPOLI POMODORO • BASIL	20
PAPPARDELLE • GRASS FED BEEF BOLOGNESE • PARMIGIANO REGGIANO	22
LASAGNA • FONTINA • RICOTTA • PARMIGIANO REGGIANO • SPINACH • TOMATO SAUCE	24

SECONDI

TWO WASH RANCH CHICKEN CACCIATORE • ANSON MILLS "CAROLINA GOLD" RISOTTO	30
NIMAN RANCH BEEF SHOULDER • BROCCOLINI • GARLIC & HERB ROASTED POTATOES	32

PIZZA

MARINARA • TOMATO SAUCE • OREGANO • GARLIC • (NO CHEESE)	18
MARGHERITA • TOMATO SAUCE • FRESH MOZZARELLA • BASIL	22
SONNY BOY • TOMATO SAUCE • FRESH MOZZARELLA • SOPPRESSATA • GAETA OLIVES	26
ROSA • PARMIGIANO REGGIANO • RED ONION • AZ PISTACHIOS • ROSEMARY	23
BIANCOVERDE • FRESH MOZZARELLA • PARMIGIANO REGGIANO • RICOTTA • ARUGULA	24
WISEGUY • HOUSE SMOKED MOZZARELLA • WOOD ROASTED ONION • FENNEL SAUSAGE	26

EXTRAS

SOPPRESSATA	6		
SICILIAN ANCHOVIES	6	WOOD ROASTED MUSHROOMS	4
FENNEL SAUSAGE	6	GAETA OLIVES	4
PROSCIUTTO DI SAN DANIELE	7		

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

4743 N. 20TH ST PHOENIX, AZ 85016

602-368-3273