



SCOTTSDALE, AZ - LUNCH

STARTERS

SICILIAN CRUDO raw Big Eye tuna, Patagonia salmon, jumbo scallops, capers, onions* 26

KALE SALAD curly kale, Savoy cabbage, almonds, ricotta salata, champagne citrus vin 10

STEAK TARTARE USDA Prime filet, olives, capers, Dijon, Reggiano, housemade chips* 24

CRISPY ARTICHOKEs fresh baby artichokes, olive aioli (limited availability) 20

HOUSEMADE FOCACCIA with whipped ricotta, roasted garlic and thyme 13

MEATBALLS beef, lamb and pork, tomato gravy, Reggiano, housemade focaccia 25

SALADS

WILD ARUGULA SALAD arugula, shaved fennel, lemon, 24 month Reggiano 11

WHOLE LEAF CAESAR old world dressing, bread crumbs (jumbo shrimp +12)* 16

BURRATA SALAD fresh burrata cheese with dressed market produce 23

AMALFI TUNA seared #1 ahi tuna, Amalfi vinaigrette, citrus, cucumber, arugula, pistachios* 32

KALE & ROASTED CHICKEN Savoy cabbage, almonds, ricotta salata, champagne citrus vin 23

TUSCAN GRAINS jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, green goddess 28

THE PLAZA roasted chicken, golden beets, pancetta, Marcona almonds, goat cheese, honey vin 26

CHOPPED SALAD salami, provolone, Castelvetrano olives, piquillo peppers, pepperoncini vin 20

SIDES 9 EACH

BROCCOLINI marcona almonds and Reggiano

CAULIFLOWER pistachio, mint, currants and Reggiano

HEIRLOOM CARROTS whipped ricotta, pistachios

ORZO SALAD roasted squash, pine nuts, French feta

SEARED WILD MUSHROOMS with garlic and thyme

WHITE BEANS with Italian sausage and sage

SANDWICHES

THE COMBO thinly sliced Italian charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil & vin 22

CHEESEBURGER house ground chuck, provolone, Calabrian chilies, arugula, fennel, red onions* 19

CRISPY CHICKEN provolone, sundried tomato aioli, pickled onions, dressed arugula and fennel 18

• ALL PASTAS •
• MADE IN HOUSE •

CACIO E PEPE bucatini, cracked black pepper and Pecorino 24

SPICY GEMELLI gemelli, spicy vodka sauce, basil and Reggiano 25

AL LIMONE linguine, jumbo shrimp, lemon, chives and breadcrumbs 29

MARSALA TRUMPETS trompetti, seasonal mushrooms, garlic and Marsala 26

BOLOGNESE mafaldine, house-made beef, lamb and pork ragu and Reggiano 30

ENTRÉES

EGGPLANT PARM crispy eggplant, fresh mozzarella and our house tomato gravy 25

MEDITERRANEAN SEA BASS pan roasted, with mint gremolata, paired with broccolini 35

PESTO CRUSTED SALMON sourced from Patagonia, filleted in house daily, with cauliflower 37

SEARED JUMBO SCALLOPS wild scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin* 45

CHICKEN PICCATA lemony chicken, capers and paired with a kale salad 31

ROASTED CHICKEN served over orzo salad, squash, pine nuts, French feta 32

CENTER CUT FILET hand-cut USDA Prime, broiled, paired with a caesar salad* 62

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
If you have food allergies please notify us as not all ingredients are listed.