



Chef's

MENU

EVO NORTH SCOTTSDALE

\$66/PERSON

COMPLIMENTARY BEVERAGE OFFERING

PUPPY LOVE CHARDONNAY, ALI SANGIOVESE OR HUGO SPRITZ

STARTER

ROASTED BEET SALAD

ARUGULA + SPRING MIX + GOAT CHEESE + CHERRY TOMATOES + RED ONIONS + CARAMELIZED WALNUTS
HONEY BALSAMIC DRESSING

WHIPPED RICOTTA

ARTICHOKES + WHIPPED RICOTTA + GREMOLATA + CIABATTA BREAD

FRITO MISTO

SHRIMP + CALAMARI + SEASONAL VEGETABLES + POMODORO + CALABRIAN CHILI OIL

ENTREE

LAMB OSSOBUCO

RED WINE + BALSAMIC & ROSEMARY BRAISED LAMB SHANK + ROASTED MASHED POTATOES + BROCCOLINI

BRANZINO

BAKED, OPEN FACED STRIP BASS + ROASTED GARLIC + EVO + LEMON CHIMICHURRI
SEASONAL VEGETABLES

LASAGNA BIANCA DI POLLO

CHICKEN + ALFREDO + SPINACH + MOZZARELLA + BECHAMEL

SPINACH RAVIOLI

RICOTTA CHEESE + SPINACH + CAPERS + SUN DRIED TOMATOES
MUSHROOM DEMI GLAZE

DESSERT

TIRAMISU

CHOCOLATE WRAPPED + MASCARPONE + LADY FINGERS + ESPRESSO + MARSALA WINE

CANNOLI ALLA SICILIANA*

RICOTTA CHEESE + PISTACHIO + CHOCOLATE

