

THE ITALIANO

ARIZONA CHEF'S WEEK | AUGUST 1-10

\$55 PER PERSON • WINE PAIRING \$25 PER PERSON

CHOICE OF APPETIZER

Wine Pairing: Zonin Prosecco

CRAB & CORN ARANCINI

lump crab + summer corn + whipped ricotta
fried golden + saffron aioli

ZUCCHINI BLOSSOMS

stuffed with burrata + ricotta + mint

SALAD

Wine Pairing: Il Masso Pinot Grigio

SICILIAN SALAD

shaved fennel + heirloom tomato + green beans + potatoes + citrus + saba

PASTA

Wine Pairing: Truffle Hunter Barbera d'Asti

RICOTTA GNOCCHI SPICY ALLA VODKA

onion + calabrian chile + san marzano tomato + vodka + cream + pecorino

CHOICE OF ENTRÉE

Wine Pairing: Querceto Chianti or San Simeon Chardonnay

FILET & CHICKEN CACCIATORE

pan roasted + caramelized onions & peppers
san marzano wine demi

LEMON PRAWNS & LOBSTER RAVIOLI

butter poached Maine lobster + herb whipped
mascarpone + cognac + lobster bisque demi

BEEF BRACIOLE

stuffed beef loin + salame + auricchio provolone + herb breadcrumbs
currants + toasted pine nuts + braised in san marzano wine sauce
served with escarole & Tuscan potatoes

DOLCE

Wine Pairing: Mini Espresso Martini

TIRAMISU

creamy sweet mascarpone + ladyfingers + coffee kahlua syrup

CHEF JOEY