



4-COURSE · \$55

STARTERS

SALT CURED ATLANTIC SALMON

creamy tomato + aperol gazpacho + avocado puree + ponzu

STUFFED CUBANELLE PEPPER

italian sausage + caramelized onions + mascarpone + baked with fresh mozzarella + san marzano tomato sauce

BONE MARROW SICILIANA

herb crust + garlic butter crostini

SALAD COURSE

(an extra course...if you're dining with us and beating the Arizona heat, you deserve it!)

WATERMELON CUCUMBER SALAD

mint + feta cheese + honey lime dressing

THE ITALIAN DAUGHTER CAESAR SALAD

classic ceasar dressing + parmigiano-reggiano + pistachios

ENTRÉES

BUCATINI NERANO – A TASTE OF THE AMALFI COAST

zucchini + provolone del monaco + crispy zucchini flower + fresh basil

PAN SEARED HERB-ENCROUTE HALIBUT + SUMMER SUCCOTASH

sweet corn + peas + white beans + onions + bell peppers + tomato + asparagus + pancetta + meyer lemon sauce

14-OUNCE BONE-IN PORK CHOP MILANESE

panko crust + grilled peach and arugula salad + blue cheese crumbles + white balsamic vinaigrette

DESSERTS

CARAMELIZED PEACH PANNA COTTA

rum whipped cream

SICILIAN LEMON TART