

ristorante e bar
alto

SHARE

BONE MARROW* roasted garlic, gremolata, smoked sea salt	15
GRILLED OCTOPUS* preserved lemon, bitter greens, calabrian chile aioli	17
ROMAN ARTICHOKE GRATINATE pancetta, fontina cheese, truffle cream	10
BAKED BURRATA tomato ragout, basil pesto, walnuts, noble bread	13
MARINATED OLIVES black gaeta, green castelvetrano, red cerignola	9
BROILED CAULILINI rosemary, brown butter, lemon, queen creek olive oil	9

BOARDS

BURRATA BRUSCHETTA oven dried tomatoes, basil, balsamic	8
PROSCIUTTO DI PARMA BRUSCHETTA honeycomb robiolina, marcona almonds, fruit preserves	10
ANTIPASTO chef's daily selection of charcuterie and cheese, local jam	21

GARDEN

BABY SPINACH radicchio, crispy prosciutto, peppercorn feta, hazelnuts, truffle vinaigrette	13
PANZANELLA heirloom tomatoes, garlic toast, yellow peppers, sicilian oregano	12
ZUPPA ALLA TOSCANA italian sausage, lacinato kale, heirloom potatoes	12

PASTA

TAGLIATELLE ALLA BOLOGNESE veal, pork, ricotta, pecorino toscano, torn herbs	24
ARAGOSTA AL LIMONE house tortellini, snap peas, blistered tomatoes, pink ice	32
GNOCCHI duck confit, cipollini onions, lacinato kale, lavender agrodolce	28
LINGUINI dungeness crab, clams, guanciale, corn, bottarga, sea grass	28

MAINS

SCALLOPS* stewed leeks, tomato chutney, orange tuile, borage	32
BRANZINO 'nduja cream, tahitian squash, parsnip, sorrel, lemon	30
POLLO AL MATTONE celeriac, heirloom potatoes, turnips, purple brussels, fig jus	27
VEAL OSSO BUCCO saffron risotto, heritage carrots, macerated tomato	34
BUTCHER'S CUT* grass fed beef crafted with seasonal ingredients	MKT
CHEF'S MARKET* inspired by sustainable seafood and local produce	MKT

Our Menu is Guided by Sustainable Principles & Practices.
We proudly Support Arizona Farms, Ranches, Dairies, and Gardens.
JOAQUIN ESTOLANO JR executive sous chef

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Items are served raw or undercooked, or contain (or may contain) raw undercooked ingredients. *Please notify your server of any food allergies. Smaller portions are available for children 12 years of age or younger at half price.