

ristorante e bar

alto

SHARE	BONE MARROW <i>roasted garlic, bread crumbs, gremolata</i>	15
	GRILLED OCTOPUS <i>preserved lemon, bitter greens, calabrian chili aioli</i>	17
	ROASTED ROMAN ARTICHOKE <i>ricotta salata, lemon, queen creek olive oil</i>	9
	BAKED BURRATA <i>tomato ragout, basil pesto, walnuts, noble bread</i>	13
	ASSORTED OLIVES <i>black gaeta, green castelvetrano, red cerignola</i>	9
	CHEF'S BOARD <i>chef's daily selection of charcuterie and cheese, local date jam</i>	MKT
BRUSCHETTA	BURRATA <i>oven dried tomatoes, basil, balsamic</i>	10
	PROSCIUTTO DI PARMA <i>honeycomb robiolina, marcona almonds, fruit preserve</i>	12
	DATES AND BURRICOTTA <i>caramelized apricots, pickled onions, radish</i>	12
GARDEN	BABY SPINACH <i>radicchio, crispy prosciutto, peppercorn feta, hazelnuts, truffle vinaigrette</i>	13
	PANZANELLA <i>heirloom tomatoes, garlic toast, yellow peppers, sicilian oregano</i>	12
	ZUPPA DEL GIORNO <i>chef's daily creation from our farmers market</i>	12
PASTA	TAGLIATELLE <i>shrimp, italian sausage, spicy marinara, breadcrumbs</i>	27
	SHORT RIB RAVIOLO <i>swiss chard, portobello mushrooms, truffle marsala, pink peppercorn</i>	24
	GNOCCHI <i>scallops, guanciale, lacinato kale, borage</i>	32
	LINGUINI <i>mussels, cherry tomatoes, grilled corn, bottarga, chili butter</i>	26
MAINS	BLACK COD <i>tarragon cream, fennel, purple potatoes, rapini</i>	34
	POLLO AL MATTONE <i>summer corn succotash, romesco, grilled lemon, bean sprouts</i>	27
	DUCK BREAST* <i>sour cherries, crisp fingerlings, purple asparagus, polenta</i>	32
	BUTCHER'S CUT* <i>local killian ranch beef crafted with seasonal ingredients</i>	MKT
	CHEF'S MARKET* <i>inspired by sustainable seafood and seasonal ingredients</i>	MKT
SIDES	HEIRLOOM POTATOES <i>roasted garlic, rosemary</i>	8
	CAULIFLOWER GRATIN <i>paucetta, fontina cheese, truffle cream</i>	9
	SUMMER SQUASH CAPONATA <i>cipollini onions, eggplant, garden herbs</i>	8



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.