

APERICENA

Mesquite Focaccia Queen Creek extra virgin olive oil balsamic	8
Meatballs pork beef pomodoro fried polenta	17
Eggplant Immersione pomegranate techina extra virgin olive oil agrodolce za'atar bread	16
Scallop Crudo* local sunflower shoots Marcona almonds local citrus chiltepin vinaigrette caviar	18
Charred Octopus & Chorizo Anasazi bean chiltepin date glaze	18
Arancini formaggio blend harissa aioli	16
Calamari Fritto okra lemon wheel fra diavolo	18
Salumi & Formaggio Choice of 4 House pickled vegetable sweet pickled mustard Marcona almonds olives ~ prosciutto ~ gorgonzola dolce ~ aged chorizo ~ petit brie ~ mortadella ~ fontina ~ sopressata ~ Barely Buzzed espresso cheddar ~ finocchiona ~ Crows Dairy goat cheese	21
Bruschetta ~ crescenza pear agave ~ heirloom tomato burrata balsamic ~ pesto prosciutto peppadew ~ cured salmon* horseradish crème fraiche fried caper	6 each

PASSAGGIO

A Sonoran Trattoria

INSALATE

Di Casa Tucson grown greens amaranth sundried tomato pancetta cured egg yolk* garden rosemary vinaigrette	16
Petite Romaine olive oil crouton anchovy buttermilk cippolini dressing	16
Burrata charred radicchio lollo rosso Arizona citrus thyme vinaigrette hazelnuts	18

PIZZA

Margherita heirloom tomato fresh mozzarella garden basil tomato sauce	17
Verde roasted garlic béchamel cultivated mushrooms caramelized onion formaggio blend pepita pesto	18
Prosciutto prosciutto balsamic onion espelette grana Padano baby arugula agave	21
Dolce red onion baby spinach gorgonzola dolce orange-fig glaze	19
Classic Pepperoni formaggio blend salsa pomodoro	18
Chef's Capricciosa rotating flavor ask your server	Market Price

PRIMI PIATTI

Pappardelle Ragú pork beef blistered tomatoes	29
Pesto Rigatoni pepita pesto charred heirloom cherry tomatoes micro salad	28
Sonoran Pumpkin Ravioli sage Tucson mushroom baby kale brodo pumpkin seed	29
Shrimp Cacio e Pepe pasta alla chitarra Grana Padano cracked pepper cured egg yolk*	34
Scallop & Squid Ink Tagliatelle 'nduja tomato sugo	36
Swordfish Risotto pancetta & leek arugula salad	32

SECONDI PIATTI

Osso Bucco crescenza polenta braised local greens tomato marmellata	38
Seared Branzino pomegranate fregola walnut-cranberry il ripieno arugula-fennel salad	38
Double-Bone Pork Chop* gnocchi braised cipollini espresso demi glaze roasted kabocha	37
Aspen Ridge Ribeye* marble potato & baby root vegetable hash Nebbiolo reduction kohlrabi slaw	42
Chicken Marsala olive oil whipped potatoes roasted Romanesco marsala mushroom jus	35
Za'atar Crusted Eggplant toasted ancient grains heirloom cherry tomato sautéed spinach balsamic gastrique	31

***Pima County food code requires us to inform you that undercooked eggs, meat and fish may increase your risk of food borne illness. 18% gratuity added on parties of 6 or more.*