TASTE in TEMPE

NORTH ITALIA

HANDMADE WITH LOVE · LUNCH · FROM SCRATCH DAILY

Welcome to

TASTE IN TEMPE

JULY 12 - 26

Add a featured Cocktail or Zero Proof

Cocktails

NEW ITALIAN SPRITZ +$15.5
aperol, citrus smash, prosecco

DONATELLA +$15.5
gunpowder fig gin, luxardo bianco, grapefruit, honey, lemon

SOLE TOSCANA +$15.5
lalo blanco, luxardo del santo, fennel, cucumber, lime

SICILIAN MARGARITA +$16.5
el mayor reposado, grand marnier, italicus, agave, lemon

DON GIORGIO +$15.5
stranahan's whiskey, mango, italian orange, lemon, ginger

NEAPOLITAN +$15.5
nikka vodka, pepperoncini, gorgonzola olive

Zero Proof

JUST PEACHY +$11.5
white peach, raspberry, lemon, ginger beer

PINA NO-LADA +$11.5
coconut, pineapple, fresh lime, bubbles

FAUX ME TWICE +$12.5
n/a sauvignon blanc, strawberry, pineapple, smashed citrus

00SPRITZ +$13
mionetto n/a aperitivo, crushed lemon, bubbles

LA SPEZIA +$12.5
pentire n/a, blood orange, honey, lemon

PHONY NEGRONI +$12
st. agrestis n/a

++TAX, GRATUITY & BEVERAGE NOT INCLUDED.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TASTE in TEMPE

NORTH ITALIA

Welcome to

TASTE IN TEMPE

HANDMADE WITH LOVE · LUNCH · FROM SCRATCH DAILY

JULY 12 - 26

$25++ PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP
chef's choice

GRILLED ARTICHOKE
sea salt, agrumato, lemon aioli

CHOPPED CAESAR SALAD
grated grana padano, torn crouton, cracked pepper

CACIO E PEPE ARANCINI
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Chef's Board (+ $22.5)

prosciutto di parma, speck, stracciatella & black truffle honey, pecorino stagionato, campari glazed nuts, marinated olive, giardiniera, fig jam

Entrees

CHOPPED CHICKEN SALAD
heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb

HEIRLOOM BEET & CHICKEN SALAD
avocado, cucumber, goat cheese, fregola, red wine vinaigrette

SPICY ITALIAN GRINDER SANDWICH
sopressatta, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera

ITALIAN SHORT RIB DIP SANDWICH
peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus

Garlic Knot Sliders

SICILIAN MEATBALL
peperonata, smoked mozzarella, calabrian aioli

CHICKEN PESTO
spicy vodka sauce, provolone, basil pesto

Strombolis

HOT ITALIAN
italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo

GIARDINO
roasted mushroom, peperonata, castelvetrano olive, braised kale, fontina

AGNOLOTTI AL POMODORO
ricotta, pecorino, simple tomato sauce, basil

TROTTOLE PESTO PRIMAVERA PASTA
zucchini, roasted pepper, sweet basil, toasted pine nut, crispy caper

SPICY RIGATONI VODKA PASTA
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

TIE-DYE MARGHERITA PIZZA
mozzarella, fresh basil, evoo, red sauce, basil pesto

CHICKEN SCARPARIELLO
chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta

CHICKEN PARMIGIANA VERDE
crushed tomato, basil pesto, provolone, mozzarella, rigatoni alla vodka

Dessert

CHOICE OF GELATO OR SORBET
changes daily

For the Table (+ $9.5)

SPICY BROCCOLINI · GRILLED ASPARAGUS · ROASTED MUSHROOMS
GLAZED CHIOGGIA BEETS · SWEET CORN & FONTINA POLENTA
SUMMER VEGETABLE RISOTTO

++TAX, GRATUITY & BEVERAGE NOT INCLUDED.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TASTE in TEMPE

NORTH ITALIA

HANDMADE WITH LOVE · DINNER · FROM SCRATCH DAILY

Welcome to

TASTE IN TEMPE

JULY 12 - 26

Add a featured Cocktail or Zero Proof

Cocktails

NEW ITALIAN SPRITZ +$15.5
aperol, citrus smash, prosecco

DONATELLA +$15.5
gunpowder fig gin, luxardo bianco, grapefruit, honey, lemon

SOLE TOSCANA +$15.5
lalo blanco, luxardo del santo, fennel, cucumber, lime

SICILIAN MARGARITA +$16.5
el mayor reposado, grand marnier, italicus, agave, lemon

DON GIORGIO +$15.5
stranahan's whiskey, mango, italian orange, lemon, ginger

NEAPOLITAN +$15.5
nikka vodka, pepperoncini, gorgonzola olive

Zero Proof

JUST PEACHY +$11.5
white peach, raspberry, lemon, ginger beer

PINA NO-LADA +$11.5
coconut, pineapple, fresh lime, bubbles

FAUX ME TWICE +$12.5
n/a sauvignon blanc, strawberry, pineapple, smashed citrus

00SPRITZ +$13
mionetto n/a aperitivo, crushed lemon, bubbles

LA SPEZIA +$12.5
pentire n/a, blood orange, honey, lemon

PHONY NEGRONI +$12
st. agrestis n/a

**TAX, GRATUITY & BEVERAGE NOT INCLUDED.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TASTE in TEMPE

NORTH ITALIA

Welcome to

TASTE IN TEMPE

HANDMADE WITH LOVE · DINNER · FROM SCRATCH DAILY

JULY 12 - 26

$45++ PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP
chef's choice

LITTLE GEM CAESAR
grated grana padano, torn crouton, cracked pepper

HEIRLOOM TOMATO & BURRATA
grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette

GRILLED ARTICHOKE
sea salt, agrumato, lemon aioli

FRITTO MISTO
calamari, zucchini, house giardiniera, calabrian aioli, grilled lemon

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Chef's Board (+ $22.5)

prosciutto di parma, speck, stracciatella & black truffle honey, pecorino stagionato, campari glazed nuts, marinated olive, giardiniera, fig jam

Entrees

AGNOLOTTI AL POMODORO
ricotta, pecorino, simple tomato sauce, basil

BRAISED SHORT RIB LUMACHE
grana padano crema, horseradish gremolata, herb breadcrumb, arugula

TROTTOLE CHICKEN PESTO
sweet basil, shaved garlic, toasted pine nut, crispy caper

STROZZAPRETI
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut

SPICY RIGATONI VODKA PASTA
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

BOLOGNESE HOUSE SPECIALTY
traditional meat sauce, pappardelle, grana padano, wild oregano

SQUID INK TONNARELLI
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce

SUNDAY NIGHT LASAGNA
braised short rib, italian sausage, rustic marinara, ricotta, provolone

CHICKEN SCARPARIELLO
chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta

CHICKEN PARMESAN
crushed tomato, aged provolone, mozzarella, parmesan rigatoni

ROASTED SALMON*
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato

PRIME NEW YORK TAGLIATA* (+ $15)
wild arugula, shaved grana padano, evoo, affinato, sea salt

Dessert

TIRAMISU
espresso-soaked ladyfingers, mascarpone mousse

SEASONAL BUTTER CAKE
sometimes sweet, maybe tart, for sure delicious!

For the Table (+ $9.5)

SPICY BROCCOLINI · GRILLED ASPARAGUS · ROASTED MUSHROOMS
GLAZED CHIOGGIA BEETS · SWEET CORN & FONTINA POLENTA
SUMMER VEGETABLE RISOTTO

++TAX, GRATUITY & BEVERAGE NOT INCLUDED.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items our kitchen is not gluten free. Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

TASTE in TEMPE

NORTH
ITALIA

HANDMADE WITH LOVE BRUNCH FROM SCRATCH DAILY

Welcome to

TASTE IN TEMPE

JULY 12 - 26

Add a featured Cocktail or Zero Proof

Spritz

NEW ITALIAN SPRITZ +$15.5
aperol, citrus smash, prosecco

HUGO +$15.5
smashed basil & mint, fresh citrus, elderflower, prosecco

Cocktails

BREAKFAST MULE +$14.5
crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé

TUSCAN BLOODY MARY +$13.5
spicy infused tito's vodka, tuscan spice blend, charcuterie

GIADA +$13.5
nikka vodka, cucumber, fiorente, basil, lime

ESPRESSO MARTINI +$16.5
nikka vodka, fresh espresso, borghetti, frangelico, oat milk

Zero Proof

JUST PEACHY +$11.5
white peach, raspberry, lemon, ginger beer

PINA NO-LADA +$11.5
coconut, pineapple, fresh lime, bubbles

FAUX ME TWICE +$12.5
n/a sauvignon blanc, strawberry, pineapple, smashed citrus

00SPRITZ +$13
mionetto n/a aperitivo, crushed lemon, bubbles

LA SPEZIA +$12.5
pentire n/a, blood orange, honey, lemon

PHONY NEGRONI +$12
st. agrestis n/a

JUMP START +$7.5
2 oz. espresso, chocolate cream, shaken & served cold

**TAX, GRATUITY & BEVERAGE NOT INCLUDED.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TASTE in TEMPE

NORTH ITALIA

Welcome to TASTE IN TEMPE

HANDMADE WITH LOVE · BRUNCH · FROM SCRATCH DAILY

JULY 12 - 26

$25++ PER PERSON, ONE ITEM PER COURSE

Small Plates

BANANA COFFEE CAKE
dark rum butterscotch, caramelized banana, crème fraîche

DAILY SOUP
chef's choice

ZUCCA CHIPS
(yum!)

CACIO E PEPE ARANCINI
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli

GRILLED ARTICHOKE
sea salt, agrumato, lemon aioli

Chef's Board (+ $22.5)

prosciutto di parma, speck, stracciatella & black truffle honey, pecorino stagionato, campari glazed nuts, marinated olive, giardiniera, fig jam

Entrees

STRAWBERRIES & CREAM FRENCH TOAST
cinnamon custard brioche, cannoli cream, butter maple syrup

AMERICANO*
choice of bacon or prosciutto. two eggs, hash potato, grilled bread

MORNING MARKET BOARD
caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread

EGGS IN PURGATORY*
spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta

SHORT RIB TUSCAN HASH*
fried egg, sweet onion, piquillo pepper, bomba sauce

BREAKFAST CARBONARA PASTA*
poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino

POLLO FRITTO*
crispy chicken breast, italian sausage gravy, sunny-side up eggs, hash potatoes

SMOKED SALMON AVOCADO TOAST*
caper relish, watermelon radish, toasted pine nut, pickled red onion

HEIRLOOM BEET & CHICKEN SALAD
avocado, cucumber, goat cheese, fregola, red wine vinaigrette

TROTTOLE PESTO PRIMAVERA PASTA
zucchini, roasted pepper, sweet basil, toasted pine nut, crispy caper

SPICY RIGATONI VODKA PASTA
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

TIE-DYE MARGHERITA PIZZA
mozzarella, fresh basil, evoo, red sauce, basil pesto

CHICKEN PARMIGIANA VERDE
crushed tomato, basil pesto, provolone, mozzarella, rigatoni alla vodka

BISTRO STEAK& EGGS (+ $5)
sunny-side up eggs, calabrian potato hash, rosemary bearnaise

Dessert

CHOICE OF GELATO OR SORBET
changes daily

ITALIAN DONUTS
lemon curd, blueberry compote

Sides (+ $6.5)

ITALIAN DONUTS · APPLEWOOD BACON · HASH POTATOES · FRESH FRUIT

**TAX, GRATUITY & BEVERAGE NOT INCLUDED.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.