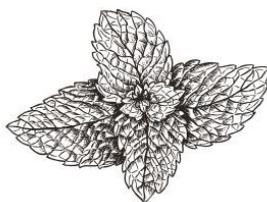


alto

ristorante e bar

SHARE	ARANCINI <i>crispy fritter, smoked mozzarella, speck Americano, English pea pesto</i>	8
	BAKED BURRATA <i>saffron tomato sauce, basil pesto, grilled noble country bread</i>	11
	CHEF'S SALUMI + CHEESE <i>tartufo, robiola, prosciutto, salami, apricot jam, noble bread</i>	18
	CRISPY CALAMARI <i>calabrian chili & preserved lemon vinaigrette, roasted garlic aioli, arugula</i>	13
	ROASTED ROMAN ARTICHOKEs <i>ricotta salata, lemon, black pepper, queen creek olive oil</i>	8
	CAULIFLOWER GRATIN <i>fontina cheese, garlic cream, fresh herbs</i>	8
	ASSORTED OLIVES <i>black gaeta, green castleveltrano, red cerignolas</i>	9
	BRUSCHETTA DUO <i>buffalo mozzarella, dried tomatoes, micro basil, balsamic prosciutto di parma, honey comb cheese, toasted almonds</i>	13
SALAD	BABY SPINACH <i>radicchio, crispy prosciutto, peppercorn feta, hazelnuts, honey truffle vinaigrette</i>	11
	BURRATA <i>heirloom tomatoes, strawberries, marcona almond granola, citrus emulsion, greens</i>	11
	SWEET GEM <i>tomatoes, pecorino, crispy capers, soft boiled egg, croutons, buttermilk dressing</i>	10
PASTA	RIGATONI <i>italian sausage, shrimp, spicy tomato sauce, pickled rapini, toasted breadcrumbs</i>	27
	GNOCCHI <i>pork belly, baby zucchini, heirloom tomato, black truffle sauce, fennel pollen</i>	26
	PARPADELLE <i>lamb shank, fava beans, pea shoots, red wine demi-glaze</i>	28
MAINS	HALIBUT* <i>charred tomato relish, white bean purée, salsa verde, preserved lemon, fennel salad</i>	29
	ROASTED CHICKEN <i>black garlic rub, confit heirloom potatoes, chicken jus, grilled lemon</i>	26
	FILET MIGNON 8 oz.* <i>cauliflower purée, black truffle crust, mushroom & pancetta demi-glaze</i>	38
	PORK TENDERLOIN* <i>applewood smoked bacon, marinated baby zucchini, peach mustard glaze</i>	27
	CHEF'S MARKET* <i>inspired by sustainable, local and seasonal ingredients</i>	MKT



*Our Menu is Guided by Sustainable Principles & Practices
We proudly Support Arizona Farms, Ranches, Dairies, and Gardens*

*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.