

ristorante e bar
alto

MEATS	SOPRANO PROSCIUTTO DI PARMA <i>air dried 24 months, naturally sweet</i>	5
	LA QUERCIA SPECK AMERICANO <i>earthy, rich, deep, sweet meat, light applewood smoke</i>	5
	OLLI SOPRESSATA <i>robust salumi, whole black peppercorns, garlic</i>	4
	OLLI WILD BOAR <i>lean shoulder salumi, smoked over applewood</i>	6
	OLLI TOSCANO SALAMI <i>fennel pollen, licorice-like, aromatic intensity</i>	4
CHEESES	CACIO AL TARTUFO <i>black truffle infused, semi-firm, cow and sheep's milk</i>	7
	BRIGANTE <i>semi-soft, sheep's milk</i>	5
	ROBIOLA DUE LATTI <i>soft, cow and sheep's milk</i>	5
	PECORINO TOSCANO <i>firm, sheep's milk</i>	5
	GORGONZOLA PICCANTE <i>hard, blue-veined, cow's milk</i>	5
BRUSCHETTA	BUFFALO MOZZARELLA <i>oven dried tomatoes, micro basil, balsamic</i>	6
	PROSCIUTTO DI PARMA <i>prosciutto di parma, honeycomb cheese, toasted marcona almonds</i>	6
	ROASTED BUTTERNUT SQUASH <i>cow's dairy goat cheese, local arugula</i>	6
SHARE	ARANCINI <i>crispy fritter, smoked mozzarella, speck americano, pesto</i>	8
	BAKED BURRATA <i>saffron tomato sauce, walnut basil pesto, grilled noble country bread</i>	12
	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
	BRUSSELS SPROUTS GRATIN <i>pancetta, garlic cream, fontina cheese, fine herbs</i>	8
	ASSORTED OLIVES <i>black gaeta, green castelvetro, red cerignola</i>	7
SALAD	BABY SPINACH <i>radicchio, crispy prosciutto, peppercorn feta, hazelnuts, honey truffle vinaigrette</i>	11
	BURRATA <i>roasted baby beets, marcona almond granola, citrus, greens, cipollini onion vinaigrette</i>	12
	SWEET GEM <i>tomatoes, pecorino, crispy capers, soft boiled egg, croutons, buttermilk dressing</i>	10
PASTA	PAPPARDELLE <i>italian sausage, shrimp, spicy tomato sauce, toasted breadcrumbs</i>	27
	KALE LINGUINI <i>heirloom tomatoes, hen of the woods, black truffle butter sauce, fennel pollen</i>	26
	BRISKET AGNOLOTTI <i>butternut squash purée, radishes, watercress, demi-glace</i>	28
MAINS	SCALLOPS* <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
	PORT BRAISED SHORT RIB <i>celery root purée, confit cipollini, marrow bone, crispy shallots</i>	32
	KILLIAN BEEF* <i>brussels sprouts, pickled carrots, walnuts, caramelized shallot brown butter</i>	MKT
	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
 Christian Brady | Chef de Cuisine*

*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.