

## Antipasti

**Soup of the Day 5**

**Roasted Queen Creek Olives 2**

**Meat & Cheese Selection**

**(\$3 per selection. Minimum of 2 selections)**

*with Grilled Rosemary Flatbread, Basil Pesto and Peperonata*

**Lamb Polpetti 10**

*House Made Lamb & Pork Meatballs / Sicilian Lentils / Fava Beans / Mint Pesto*

**Caponata Bruschetta 7**

*Sweet & Sour Eggplant / Roasted Peppers / Pine Nuts / Currants / Herbed Ricotta Spread*

**Polipo 10**

*Charred Octopus / Sunchokes / Asparagus / Grapes / Salsa Verde / Calabrian Chili*

**Arancine 8.50**

*Crispy Saffron Risotto / Pomodoro / Fontina*

**Cauliflower Gratinata 8**

*Roasted Cauliflower / Aged White Cheddar / Breadcrumbs*

**Fritto Misto 8.50**

*Crispy Calamari & Rock Shrimp / Romesco / Grilled Lemon*

## Salads

**add: roasted chicken \$3 -or- shrimp \$7 (double for large salads)**

**Fregola Salad 8**

*Sardinian Pearl Pasta / Watercress / Calabrese Salumi / Tomato / Peas / Artichokes / Grapes / Ricotta Salata / Marcona Almonds / Oregano Vinaigrette*

**Veal Milanese 14**

*Crispy Staus Farms Veal Cutlet / Shaved Asparagus Salad / Roasted Tomato / Pecorino Pepato / Smoked Mustard Dressing*

**Mozzarella en Corrozza 10**

*Crispy House Made Mozzarella / Frisee / Radicchio / Mixed Greens / Prosciutto / Parmigiano Vinaigrette*

**Roasted Beet 10**

*Organic Beets / Walnut Crusted Goat Cheese / Fennel / Avocado / Gastrique Onions*

**\* Grilled Steak Panzanella 12**

*Mixed Greens / Focaccia Croutons / Tomatoes / Cucumber / Gastrique Onions / Romesco / Ricotta Salata*

**Spinach Salad 8 / 13.50**

*Baby Spinach / Applewood Smoked Bacon / Tomatoes / White Cheddar / Avocado / Hard Boiled Egg / White Balsamic Vinaigrette*

**Farm Greens 8 / 13.50**

*Roasted Chicken / Mixed Greens / Tomatoes / Pears / Gorgonzola / Spiced Pecans*

**Parlor Insalata 7.50 / 12.50**

*Mixed Greens / Salami / Feta / Olives / Cucumber / Tomatoes / Crispy Chickpeas / Red Onions / Oregano Vinaigrette*

**Caesar 7.50 / 12.50**

*Romaine Hearts / Caesar Dressing / Parmigiano Croutons*

## Sandwiches

**All sandwiches come on house made bread / served with fries or mixed greens salad**

**Lamb Pastrami 11**

*House Made Lamb Pastrami / Beemster Gouda / Pickled Fennel Slaw / Caper Dressing / House Made Rye Bun*

**Sicilian Tuna Melt 10**

*Preserved Sicilian Tuna / Capers / Olives / Cheddar / Romesco / Pea Shoots*

**\* Parlor Burger 10**

*Arugula / Tomato / Roasted Garlic Aioli*

*With Choice Of: Aged White Cheddar*

*Brie & Mushroom*

*Bacon & Gorgonzola*

*Caramelized Onions & Provolone*

**The Grinder 10.50**

*Mortadella / Sopressata / Salami / Capicollo / Provolone / House Made Giardiniera / Roasted Garlic Aioli*

**Duck Club 10.50**

*Roasted Duck / Applewood Smoked Bacon / Red Wine Tomato Jam / Roasted Garlic Aioli*

**Roasted Portobello 9.50**

*Rosemary & Garlic Roasted Portobello / Piquillo Peppers / Fontina / Caramelized Onions / Basil Pesto / Arugula*

## Pasta

**All pastas are made fresh, in house**

**Polipo Risotto 13**

*Carnaroli Arborio / Charred Octopus / Artichokes / Fava Beans / Caper Butter*

**Veal Raviolini 13.50**

*Red Wine Stewed Veal / Baby Carrots / English Peas / Roasted Cherries / Ginger Carrot Puree*

**Cavatelli 12.50**

*Mint Infused Ricotta Dumplings / House Made Lamb Salumi / Sunchokes / Asparagus*

**Pesto Ghiatarra 10 / 18**

*Spaghetti Noodles / Basil Pesto / Tomato / Pine Nuts*

**Spicy Seafood Linguini 13.50 / 22.50**

*Fresh Shellfish / Crushed Tomato / Zucchini / Acqua Pazza*

**Pecorino Tagliatelle 10 / 18**

*Speck / Grilled Radicchio / English Peas / Pecorino Crema*

**Pappardelle Bolognese 11 / 20**

*Rustic Meat Sauce / Pecorino / Rosemary Oil*

**18% gratuity will be added to parties of 8 or more & all items will be billed on one check**

**1916 E. Camelback Phoenix, AZ 85016 P: (602) 248-2480**

# the parlor

## Parlor Pizzas

**8" for \$10 / 12" for \$14**

**\*All Parlor Pizzas Include Our House Blend Cheese**

**Agnello**

*House Made Lamb Sausage / Olive Tapenade / Bella Capra Goat Cheese / Mint Pesto / Marcona Almonds*

**Calabrian**

*Calabrese Salumi / Burrata / Watercress*

**Pesto**

*House Made Mozzarella / Roasted Tomatoes / Basil Pesto / Pine Nuts*

**Puttanesca**

*Calamari / Rock Shrimp / Capers / Spicy Tomato Sauce / Olives / Fennel*

**Smokey**

*Speck / Olive Tapenade / Ricotta / Arugula*

**Yukon Gold**

*Roasted Yukon Potato / Gorgonzola / Pancetta / Leeks*

**Spicy Barbecue Chicken**

*House Made Barbecue Sauce / Provolone / Cilantro / Grilled Scallions / Serrano Chilies*

**Funghi**

*Roasted Mushrooms / Goat Cheese / Truffle Oil / Chives*

**Salsiccia**

*Schreiner's Parlor Blend Sausage / Grilled Radicchio / Sage / Saba*

**Margherita**

*House Made Mozzarella / Vine Ripe Tomatoes / Basil / EVOO*

**Pepperoni**

*Pavone Pepperoni / House Made Mozzarella / Torn Basil*

## Bambinos

**(10 years & Under)**

**Grilled Cheese 5**

**B.L.T. 5**

**Peanut Butter & Jelly 5**

**Spaghetti with Meat Sauce 7**

**Pepperoni Pizza 6**

**Cheese Pizza 5**

## Dolci

**All Items 6.50**

**Cherry Zeppole**

*Cherry Ricotta Fritters Served w/ Bourbon Mascarpone & Almond Crema*

**Turtle Budino**

*Dark Chocolate Pudding / Salted Caramel / Spicy Pecans / Pizelle Cookie*

**Grape & Olive Oil Cake**

*Red & Green Grapes / Olive Oil Pound Cake / Strawberry Rhubarb Jam / Whipped Ricotta*

**Banana Crostada**

*Roasted Banana Cream / Puff Pastry / Mixed Berry Ice Cream*

**Chocolate Cake**

*Italian Cherries / Vanilla Crema*

**Tiramisu**

*Espresso Soaked Lady Fingers / Mascarpone Filling / Pine Nut Brittle*

**Ice Cream 3 single / 5 double**

\*These items may be cooked to order  
\*Arizona State food code requires us to inform you that undercooked eggs, meat and fish may increase risk of food-borne illness.\*