

VINO di TAVOLA

	GLS	BTL
white	\$5	\$20
red	\$5	\$20



BIRRA

cheap can	\$3
oors light	\$4
sierra nevada	\$5.5
modelo especial	\$5
micelob ultra	\$4

ITALY

peroni lager	\$5.5
moretti la rossa	\$5.5

ARIZONA

four peaks:	
"kiltlifter"	\$5.5
"hopknot" ipa	\$5.5

san tan:	
"epicenter"	\$5

oak creek:	
hefeweizen	\$5.5

SHANDIES

aperol shandy	\$9.5
dimmi, aperol,	
peroni	

midnight shandy	\$9.5
frangelico,	
ohambord,	
moretti red	

VINO

WHITE

	GLS	BTL
pinot grigio - benvolio, friuli	\$7	\$28
vermentino - antinori "tenuta guado al tasso", bolgheri	\$12	\$48
friulano - ronchi di pietro, friuli	\$8	\$32
moscato - barefoot, CA	\$5	\$20
riesling - snoqualmie, columbia valley, WA	\$6	\$24
sauvignon blanc - drylands, marlborough, NZ	\$9	\$36
chardonnay - angeline, CA	\$8	\$32
chardonnay - chandon, carneros	\$11	\$44

RED

sangiovese - poggio alle sughere, tuscanly	\$8	\$32
montepulciano d'abruzzo - zaccagnini, abruzzo	\$11	\$44
vino nobile di montepulciano - lodola nuova, tuscanly	\$12	\$48
zinfandel - manifesto, lodi, CA	\$9	\$36
nero d'avola - purato, sicily	\$7	\$28
barbera - ca' del sarto, alba, piedmont	\$7	\$28
nebbiolo - reversanti (barolo) piedmont	\$16	\$62
valpolicella - masi bonacosta, veneto	\$10	\$40
aglianico - terredora di paolo, campania	\$9	\$36
pinot nero - lechthaler, trentino, alto adige	\$9.5	\$38
pinot noir - misha's vineyard "fox block eight" central otago, NZ	\$15.5	\$58
merlot - ghost pines, sonoma	\$9	\$36
cabernet - three rivers, columbia valley	\$10	\$40
malbec - terrazas de los andes, mendoza, ARG	\$7	\$28

BOLLE

prosecco -	\$8	\$32	champagne -	\$17	\$90
bisol "jeio"			ruinart "blanc de blanc"		

LUNCH MENU

DAILY
11 am - 4 pm



NORTH

FATTORIA ITALIANA

4925 N 40TH STREET

PHOENIX

COCKTAILS

bocce	\$10
belvedere vodka, st. germain, cranberry, club soda	
bella donna	\$9
crusan rum, thatcher's organic pomegranate, pom, moscato	
cara mia	\$10
jim beam rye, liqueure strega, lime, ginger beer	
julietta	\$10
vanilla & ginger infused skyy, st. germain, lime, prosecco	
dolce e piccante	\$10
skyy vodka, house peppers, grapefruit juice, lemon juice	
quiet italian gentleman	\$10
bulleit rye, disaronno amaretto, campari, carpano antiqua	
ducati	\$10
hornitos anejo tequila, grappa, solerno blood orange, agave	
negrone nuovo	\$10
plymouth gin, campari, st. germain, orange zest	

SALUMI

served with our house-made mostarda

meat:

la quercia prosciutto	\$8
fra mani soppressata	\$6
calabrese spicy salami	\$5
bresaola	\$7

cheese:

gorgonzola dolce	\$5
robiola	\$6
provolone piccante	\$5
crescenza	\$4

crispy chickpeas	\$2
spiced nuts	\$3
pickled sweet peppers	\$5
castelvetrano olives	\$4
grilled olive oil bread	\$2

chef's board \$16

chef's selection of two meats, two cheeses
and some other goodies.

ANTIPASTI

romanesco cauliflower & heirloom radishes sicilian vinaigrette	\$7	crispy potatoes herbs, pecorino, aioli	\$6
bread & cheese warm italian cheese, tomato "jam", rustic garlic bread	\$11	arancini crispy arborio rice, mushrooms, red sauce	\$9
grilled calamari white bean ragu, lemon, parsley	\$12	broccolini preserved lemon vinaigrette, shaved fennel, pistachios, olives	\$8
pork belly umbrian lentils, sofrito, agrodolce	\$12	burrata alla panna grilled asparagus, caper vinaigrette, toasted almonds, mustard bread crumbs	\$14
steamed pei mussels spicy salami, white wine broth, oregano	\$12	zucca chips (yum!)	\$5

INSALATE

casa - roasted garlic dressing, grana padano, grilled bread	\$8
heirloom beet - arugula, apple, hazelnuts, ricotta salata, lemon creme fraiche	\$11
seasonal vegetable - farro, dates, marcona almonds, white balsamic (add chicken \$4, or salmon \$7)	\$10
grilled chicken salad - gorgonzola dolce, pine nuts, pomegranate	\$14
certified angus beef* hanger steak salad - arugula, grilled mushrooms, shaved grana padano	\$17
italian - salami, roasted peppers, olives, provolone	\$12

SANDWICHES

grilled chicken - apricot mostarda, arugula, smoked mozzarella	\$11
agriturismo panini - grilled vegetables, scamorza, pesto aioli	\$9
salumeria panini - soppressata, salami, mortadella, roasted peppers, provolone	\$10
the burger - house ground certified angus beef*, grilled onions, robiola, roasted tomato, arugula, aioli	\$11
cheese panini - robiola, mozzarella, provolone piccante	\$9
roasted pork loin - pickled red onion, fontina, arugula	\$12

PASTA

FATTA IN CASA

bucatini (ADD MEATBALLS \$3) tomato sugo, basil, olive oil, pecorino	\$14
gigli pesto, pine nuts, crispy capers	\$14
ricotta gnocchi beef short ribs, arugula, horseradish crema, bread crumbs	\$18
spinach tortelloni ricotta, mascarpone, pecorino, grana padano, herb butter	\$15
mafaldine spicy rock shrimp, white wine, shaved fennel, tomato, garlic, chili, basil	\$17
rigatoni alla carbonara house made guanciale, chili, garlic, egg, basil	\$17
tagliatelle bolognese, grana padano	\$16
radiatore al telefono tomato sugo, scamorza, basil	\$15

any pasta dish can be made Gluten Free for \$2

DESSERT

salted caramel budino creme fraiche, maldon sea salt	\$6	"affogato" coffee creme, warm nutella cake, vanilla gelato	\$6
bombolini (italian donuts) meyer lemon curd, vanilla mascarpone	\$6	warm apple hazelnut & marcona almond crumble, cortino gelato	\$6
sticky toffee cake roasted pear, walnuts	\$6		



*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.