

Antipasti

Soup of the Day 5

Roasted Olives 2

Meat & Cheese Selection

(3 per selection. Minimum of 2 selections)

with Grilled Rosemary Flatbread, Basil Pesto and Pepperonata

Summer Squash & Sweet Corn Bruschetta 7

Grilled Local Squash / Sweet Corn / Romesco / Ricotta Salata

Caponata Bruschetta 7

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

Arancini 8.50

Crispy Saffron Risotto / Pomodoro / Fontina

Frito Misto 8

Crispy Calamari & Rock Shrimp / Romesco / Grilled Lemon

Cauliflower Gratinata 8

Roasted Cauliflower / Aged White Cheddar / Breadcrumbs

Salads

add roasted chicken \$3 (double for large salads)

Heirloom Tomato Salad 9.50

House Made Mozzarella / Heirloom Tomatoes / Red Onion / Cucumber /
Fennel / Arugula / Basil Pesto

Artichoke & Summer Squash 9

Artichokes / Grilled Local Squash / Arugula / Toasted Almonds /
Tomatoes / Shropshire Cheese

Roast Beet 9.75

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

*Grilled Steak Panzanella 12

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

Spinach Salad 7.50 / 13

Baby Spinach / Apple Wood Bacon / Tomatoes / White Cheddar /
Avocado / Hard Boiled Egg / White Balsamic Vinaigrette

Farm Greens 7.50 / 13

Roasted Chicken / Baby Greens / Tomatoes / Pears / Gorgonzola /
Spiced Pecans

Parlor Insalata 7 / 12.50

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

Caesar 7 / 12.50

Romaine Hearts / Caesar Dressing / Parmigiano Croutons

Sandwiches

served with fries or baby greens salad

*Parlor Burger 10

Choice Of: Aged White Cheddar Bacon & Gorgonzola
Brie & Mushroom Caramelized Onions & Provolone

Italian Deli "Grinder" 10

Mortadella / Sopressata / Salami / Capicola / Provolone / House Made
Giardeneira / Roasted Garlic Aioli

Duck Club 10

Duck Breast / Apple Wood Smoked Bacon / Red Wine Tomato Jam

Roasted Portobello 9

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

Sicilian Chicken Salad 9

Roasted Chicken / Oregano Vinaigrette / Pistachio / Arugula

Pasta :

All pastas are made fresh, in house

Mozzarella Risotto 12.50

Carnaroli Arborio / House Made Mozzarella / Heirloom Tomatoes /
Pinenuts / Basil

Cavatelli Siciliano 13

Semolina Cavatelli / Artichokes / Olives / Citrus / Fennel Puree /
Preserved Sicillian Tuna / Arugula

Pesto Chiatarra 10 / 18

Spaghetti Noodles / Basil Pesto / Tomato / Pine Nuts

Spicy Seafood Linguini 12 / 22

Fresh Shellfish / Crushed Tomato / Zucchini / Acqua Pazza

Pecorino Tagliatelle 10 / 18

Speck (Smoked Prosciutto) / Grilled Radicchio / 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

Sweet Corn

Sweet Corn Puree / Roasted Chilies /
Spicy Creme Fraiche / Cilantro

Pesto

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

Puttanesca

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

Smokey

Speck (Smoked Prosciutto) / Olive
Tapenade / Ricotta / Fresh Arugula

Yukon Gold Potato

Roasted Yukon Potato / Gorgonzola /
Pancetta / Leeks

Spicy Barbecue Chicken

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

Funghi

Wild Mushrooms / Goat Cheese / Truffle
Oil / Chives

Salsiccia

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

Margherita

House Made Mozzarella / Heirloom
Tomatoes / Basil / EVOO

Pepperoni

Pavone Pepperoni / House Made
Mozzarella / Torn Basil

Bambinos (10 years & Under)

Grilled Cheese 4

B.L.T. 5

Peanut Butter & Jelly 4

Spaghetti with Meat Sauce 7

Pepperoni Pizza 6

Cheese Pizza 5

Dolci

Stonefruit Zeppole 6.50

Stonefruit-Ricotta Fritters / Spiced Sugar
Served with: Salted Caramel &
Strawberry Rhubarb Jam

Cheesecake 6.50

Pistachio Crust / Fresh Strawberries /
Balsamic

Chocolate Cake 6.50

Italian Cherries / Vanilla Crema

Tiramisu 6.50

Espresso Soaked Lady Fingers /
Mascarpone Filling / Pine Nut Brittle

Gelato 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."

MASHED DRINKS

Jalisco Sunrise 10

Roasted Serrano Infused Corzo
Tequila (*Spicy) / Pink
Grapefruit / Cilantro / Fresh
Lime / Salted Rim

Cucumber Lemonade 8

Hendrick's / Cucumber / Lemon

Italian Margarita 9

Fresh Muddled Citrus /
Cazadores Reposado Tequila /
Disaronno Amaretto / Agave
Nectar

Garden Mojito 9

Bacardi Rum / Fresh Mint /
Fresh Basil / Cucumbers / Fresh
Lime

PARLOR FAVORITES

St. James 10

Grey Goose Citron / Elder Flower
Liqueur / Prosecco

Black Velvet Sage 11

Bombay Sapphire / Fresh
Blackberries / Sage Oil / Fresh
Lime Juice

Ruby Mary 11

Finlandia Grapefruit Vodka /
Spicy Tomato Water / Ruby Red
Grapefruit Juice / Basil Oil

Basil Gimlet 11

Ketel One / Fresh Basil / Fresh
Lime

The "Bourb" 10

Maker's Mark / Amaranas
Cherries

Orange Tree 9

Prosecco / Orange Cello / Aperol

Berry Lemonade 9

Finlandia Vodka / Fresh Berry
Lemonade

Homemade Cello's 6

Ask your server about our house
flavors

Beverages

2.50 Coke / Diet Coke /
Sprite / Root Beer

3 Lemonade / Iced Tea /
Iced Green Tea / Arnold
Palmer

3 Milk / Chocolate Milk

4 Fiji & Pellegrino

Coffees & Espressos

*All espresso drinks are
made w/ a double shot

3 Single French Press
Coffee

7 Large French Press
Coffee

2 Single Shot

3 Double Shot / Americana

3.75 Capuccino / Mocha /
Latte

From the Vineyards (glass / bottle)

REDS

9 / 34 Calera - Pinot Noir
'08 Central Coast, California

12 / 46 Betts & Scholl - Grenache
'07 Barossa Valley, Australia

9 / 34 Casa Gran del Siurana -
Cabernet Garnacha Blend
'08 Priorat, Spain

8 / 30 Rubio - Sangiovese
'08 Tuscany, Italy

9 / 34 Arizona Stronghold "Mangus"
Cabernet Sangiovese Blend
'08 Cochise County, Arizona

8 / 30 Cooralook - Shiraz
'07 Victoria, Australia

9 / 34 Piattelli - Malbec
'08 Mendoza, Argentina

8 / 30 Edmeades - Zinfandel
'07 Mendocino County, California

9 / 34 Pio Cesare - Barbera d' Alba
'07 Piedmont, Italy

8 / 30 Cosentino - Cabernet Franc
'07 California

10 / 38 Newton - Cabernet Sauvignon
'07 Napa Valley, California

WHITES

7 / 26 Arona - Sauvignon Blanc
'09 Marlborough, New Zealand

9 / 34 Luisa - Sauvignon Blanc
'08 Friuli, Italy

8 / 30 Four Graces - Pinot Blanc
'09 Dundee Hills, Oregon

8 / 30 Bollini - Pinot Grigio
'08 Trentino, Italy

8 / 30 Dr. Konstantin Frank - Riesling
'09 Finger Lakes, New York

9 / 34 Lioco - Unoaked Chardonnay
'09 Sonoma County, California

11 / 42 ZD - Chardonnay
'08 California

13 / 50 Rombauer - Chardonnay
'08 Carneros, California

SPARKLING

7 / 26 Riondo - Prosecco
Veneto, Italy

Reserve Wine List Available Upon Request

Sweet 16 (pint / pitcher)

Bud Light 3.50 / 12

Miller High Life 3.50 / 12

Pabst Blue Ribbon 2.50 / 8

Spaten 4 / 14

Stella Artois 5 / 18

Sierra Nevada Pale Ale 4 / 14

Sierra Nevada Kellerweis 4 / 14

Red Nectar Ale 5 / 18

Boddington's 5 / 18

Lagunitas IPA 4 / 14

Four Peaks Hop Knot 4 / 14

Four Peaks Kilt Lifter 4 / 14

Four Peaks "Featured Craft" 5 / 18

Franziskaner Hefeweizen 5 / 18

Smithwick's 5 / 18

Guinness 5 / 18



CHAMPAGNE

Perrier Jouet - Grand Brut / France / \$65

WHITES

Cade / 2008 / Sauvignon Blanc / Napa / \$40

La Meirana / 2008 / Gavi de Gavi / Italy / \$32

Monte Carbonare - Soave Classico / 2008 / Garganega / Italy / \$55

Betts & Scholl - Hermitage Blanc / 2005 / Roussanne & Marsanne Blend / Rhone, France / \$110

Darioush / 2008 / Viongier / Napa / \$55

K Vintners / 2008 / Viongier / Columbia Valley / \$45

Louro do Bolo / 2009 / Godello / Spain / \$33

William Fevre - Montmains / 2007 / Chablis / France / \$90

Kistler - Les Noisetiers / 2008 / Chardonnay / Sonoma Coast / \$65 *Unfiltered

Dutton Goldfield - Rued Vineyard / 2007 / Chardonnay / Russian River / \$72

Miner - Wild Yeast / 2007 / Chardonnay / California / \$90

REDS

Byron / 2007 / Pinot Noir / Sierra Madre / \$65

Sea Smoke - Southing / 2007 / Pinot Noir / California / \$108

Sea Smoke - Ten / 2007 / Pinot Noir / California / \$165

Kosta Browne - Koplen Vineyard / 2007 / Pinot Noir / Russian River / \$175

Dettori / 2004 / Granacha / Romangia / RP-95 / \$120

Alidis / 2006 / Temprnillo / Ribera Del Duero, Spain / \$35

K Vintners - Heart / 2005 / Syrah / Columbia Valley / RP-97 / \$150

Betts & Scholl - Black Betty / 2007 / Shiraz / Barossa Valley / \$98

Chiarello - Roux / 2007 / Old Vine Petite sirah / Napa / \$45

Page Springs Cellars - El Serrano / 2008 / Mourvedre Blend / Arizona / \$50

Massena / 2005 / Petit Sirah / Barossa Valley / RP-93 / \$65

Scouts Honor / 2007 / Zinfandel Blend / Napa / \$40

The Federalist / 2007 / Zinfandel / Dry Creek Valley / \$45

Bramare / 2007 / Malbec / Mendoza / RP-94 / \$70

Lange Twins - Midnight Reserve / 2005 / Lodi Blend / California / \$55 *Organic

HDV - Belle Cousine / 2005 / Merlot Blend / Los Carneros / \$75

Ornellaia / 1999 / Bolgheri / DOC / RP-94 / \$220

Cade / 2006 / Cabernet Sauvignon Blend / Napa / \$60

Joseph Phelps-Insignia / 1995 / Cabernet Sauvignon Blend / Napa / RP-97 / \$225

Le Serre Nouve Dell Ornellaia / 2007 / Rosso / Bolgheri / DOC / RP-92 / \$90

Titus / 2007 / Cabernet Franc / Napa / \$58

Bramare / 2006 / Cabernet Sauvignon / Argentina / RP-92 / \$65

Oakville / 2007 / Cabernet Sauvignon / Napa / \$73

Caymus / 2007 / Cabernet Sauvignon / Rutherford / \$110

BV George de Latour - Private Reserve / 2003 / Cabernet Sauvignon / Napa / WS-95 / \$120

Robert Foley - Claret / 2007 / Cabernet Sauvignon / Napa / RP-98 / \$205

Terre De Trinci / 2003 / Montefalco Sagrantino / Italy / DOCG / \$50

Luna - Riserva / 1999 / Sangiovese / Napa / \$65

La Rasina / 1999 / Brunello di Montalcino / Italy / \$77

Pio Cesare / 2004 / Barolo / Alba / DOCG / RP-93 / \$97

Michele Castellani / 2005 / Amarone / Italy / DOC / \$185