

PRIMO PIATTI

GUSTI DELLA BARRA



*Aperitivo Specials available daily from 5:30 to 6:30
\$4 off all Piatti menu items*

BRUSCHETTA a sampling of Chef's Mediterranean cuisine	9.
GRAPE LEAVES stuffed with Black Mesa Ranch goat cheese and herbs	13.
ANTIPASTI MISTI cured meats, artesian cheeses and olives	14.
FRITTO MISTO mixed fry of calamari, fish, shrimp & vegetables... garlic aioli	14.
MUSSELS ALLA PLANCHE garlic, white wine and butter	14.
FRITTER DEL GIORNO daily fritters with Chef's choice of accoutrements	10.

Artisan breads with local olive oil \$5

Classic Pizza in the Style of Naples from Our Brick Oven

"BIANCA" 4 cheese, prosciutto, arugula, Parmigiano	15.
"FUNGHI" mushroom, roast garlic, spinach and herb	17.
"MARGHERITA" fresh mozzarella, San Marzano tomato, basil	15.
"SALSICCIA" house made hot Italian sausage, roast peppers	14.
"NEAPOLITAN" our house pizza cheese blend, tomato sauce and fresh basil	13.



~Additional toppings available~

<i>Olives</i>	<i>Onions</i>	<i>Mushrooms</i>	<i>Peppers</i>
<i>Tomatoes</i>	<i>Arugula</i>	<i>Spinach</i>	
<i>Sausage</i>	<i>Salumi</i>	<i>Prosciutto</i>	



PRIMO

Piatti COCKTAILS



Blood Orange Martini
*Vodka shaken with Blood Orange Purée,
simple syrup and cranberry juice*
10.

White Peach Martini

*Vodka and White Peach Purée with pineapple juice
and a splash of citrus*
11.



Piatti Margarita
Tequila and Triple Sec with fresh-made sweet & sour
9.

Berry Lemonade

*Citrus Vodka and Strawberry Purée
with fresh-squeezed lemonade*
10.



Desert Margarita
*Reposado Tequila and Triple Sec with Prickly Pear Purée
and fresh sweet & sour*
10.

Passion Fruit Cosmo

Citrus Vodka with cranberry juice and Passion Fruit Purée
11.



Opal Margarita
Reposado Tequila with opal basil sweet & sour
11.

*All featured cocktails are \$5 during happy hour

WINES BY THE TERZO



Bianchi

Pinot Grigio, Stella, Umbria 08 (Italy)	10.
"Pinot & Toi", Maculan, Veneto 07 (Italy)	13.
Orvieto Classico, Santa Cristina "Campogrande", Toscana 08 (Italy)	10.
Chardonnay, Benziger, Los Carneros 07 (California)	14.
Viognier, La Linda, Mendoza 07 (Chile)	10.

Rosso

Sangiovese, Santa Cristina, Toscana 07 (Italy)	13.
Rosso di Montepulciano, La Braccasca "Sabazio", Toscana 07 (Italy)	12.
Cabernet Sauvignon, Villa Mt. Eden, Napa 05 (California)	16.
Malbec, La Linda, Mendoza 07 (Argentina)	12.
Zinfandel, 4 Vines, Paso Robles 07 (California)	10.

*All wines are \$5 by the glass during happy hour

BEERS



DRAUGHT	6.
BASS PALE ALE, ENGLAND	FAT TIRE AMBER ALE, CO
BRECKINRIDGE AGAVE WHEAT, CO	MOOSE DROOL, MT
COPPERHEAD PALE ALE, AZ	PERONI LAGER, ITALY

*All draught beers are \$3 during happy hour

BOTTLE	5.
AMSTEL LIGHT	BOHEMIA
BUD LIGHT	BUDWEISER
COORS LIGHT	CORONA
HEINEKEN	MICHELOB ULTRA
MILLER LITE	MODELO ESPECIAL
NEGRO MODELO	O'DOULS (NON-ALC.)
PILSNER URQUELL	SAM ADAMS LAGER



HOT BEVERAGES

Arbuckles' Organic Coffee - Roasted in Tucson
"Café Femenino" Peruvian 3.5 Decaffeinated "Primo Blend" 3.5

Illy Caffè

Espresso 4. Cappuccino 4.5 Macchiato 4. Iced Latte 4.5

Maya Tea Company - Tucson

Irish breakfast, Earl Grey, decaffeinated English breakfast,
Organic Chinese Sencha green, Chamomile, Chai and Moroccan mint
brewed in a French press
small press 4. large press 5.

Specialty Coffee Drinks (served with fresh whipped cream)

Italian Coffee with Amaretto 8.
Irish Coffee with Jameson Whiskey 8.
Coffee Jive with Bailey's Irish Crème and Navan Liqueur 9.
Hazellatte with Frangelico and house-made biscotti 9.

DESSERTS



"Affogato"

espresso float with vanilla and chocolate gelato
crisp fried cinnamon zepole 8.5

"Budino"

warm Chocolate Cake served with hazelnut brittle gelato 8.5

"Cannoli Siciliana"

hand-rolled and chocolate-dipped with sweet ricotta,
toasted pistachios and Amarena cherries 8.5

"Zepole"

warm Italian doughnuts
tossed in cinnamon and sugar 8.5

"Crostata"

Apple, rum~raisin tart with vanilla gelato
...butter~rum caramel sauce 8.5

"Formaggi..."

Chef selection of cheese with honey comb,
quince paste and fruit~nut bread 9.5