Item 2

CITY COUNCIL REPORT

Meeting Date: *November 10, 2026*
General Plan Element: ***Land Use***
General Plan Goal: ***Support a diversity of businesses.***

ACTION

Liquor License Request for LL-0067-2026 Stone & Vine Urban Italian (414400). To consider forwarding a recommendation of approval to the Arizona Department of Liquor Licenses and Control for a New Application Series 12 (Restaurant) State liquor license for an existing location and new owner.

OWNER

Nine Fingers LLC

APPLICANT CONTACT

Jeffrey Craig Miller

LOCATION

17001 N Scottsdale Rd.

REQUEST

The applicant is seeking a favorable recommendation on a Series 12 (Restaurant) liquor license for an existing location with new owner. This has been a licensed location most recently operating with liquor since 2022 as a restaurant.

This liquor license allows the licensee to sell and serve spirituous liquor solely for consumption on the premises of an establishment which derives at least forty percent (40%) of its total revenue from the sale of food.

The applicant has indicated that this establishment will serve liquor Sunday through Thursday between the hours of 11am and 9pm and Friday through Saturday between the

hours of 11am and 10pm; however, due to state liquor license processing requirements, they are not required to notify the city or the state if they change their hours of operation.

IMPACT ANALYSIS

Reliability and Location

A.R.S. Section 4.-203.A and R19-1-702 Granting a License for a New Owner for a Certain Location.

The capability, qualifications and reliability of the applicant has been shown.

Restaurant

A.R.S. Section 4-205.02 and R19-1-206 Criteria for Restaurant Operations.

This owner intends to operate this location as a restaurant. This establishment is 6,936 sq. ft. in size, **plus** an existing 525 sq. ft. Patio. The bar service area is 641 sq. ft. or 9% of gross floor area, and the kitchen area is 15% of the gross floor area. The operational characteristics and floor plan qualify as a restaurant.

Outdoor Patio

The existing, on the northwest side of the building is 525 sq. ft. and does not encroach into the adjacent pedestrian walkway.

Zoning

This site is zoned C-2 (Central Business). The C-2 district allows restaurants as a permitted use. The applicant has been notified of the city's expectation that the business will operate as a Restaurant.

Public Safety

Police Department: No Opposition

Major life safety issues: None noted

Public Notice and Proximity

A.R.S. Section 4-201.B. Petitions from Persons in Close Proximity.

The applicant has maintained the required posting notice for the State mandated 20-day period. No petitions or protests were received during the 20 (twenty) day posting period.

COUNCIL OPTIONS & STAFF RECOMMENDATION

Council Options

The City Council has the option of recommending approval, disapproval or no recommendation to the Arizona Department of Liquor Licenses and Control.

Staff Recommendation
Staff advises that the license request meets the criteria imposed for determining the capability, qualifications, and reliability of the applicant.

Next Steps
The City Council's recommendation will be forwarded to the Department of Liquor Licenses and Control for their consideration. If the application is approved by the Department of Liquor Licenses and Control, the applicant should receive their license from the State within 105 days of original application.

RESPONSIBLE DEPARTMENT(S)

John Kelly, Planning Technician, Jkelly@@scottsdaleaz.gov
Planning and Development Services

Matt Evans, Commander, mevans@scottsdaleaz.gov
Special Operations Division

APPROVED BY



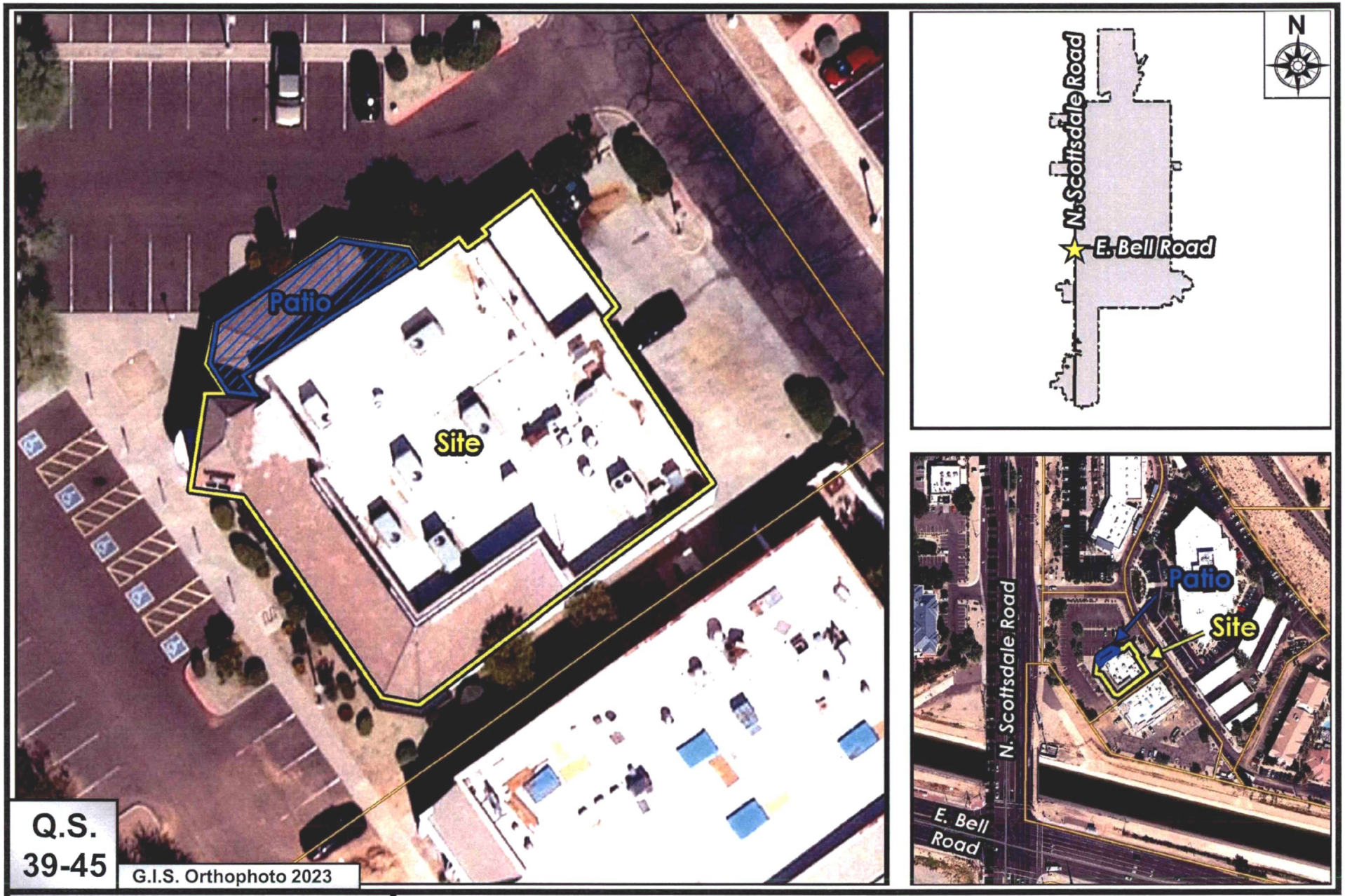
Tim Curtis, AICP, Current Planning Director
480-312-4210, tcurtis@scottsdaleaz.gov

10/26/2026
Date

ATTACHMENTS

1. Map
2. City of Scottsdale Applicant Questionnaire
3. State Application (Front Page, including menu)
4. Floor Plan

ATTACHMENT 1



Q.S. 39-45

G.I.S. Orthophoto 2023

LL-0067-2026

Stone & Vine Urban Italian (414400)

Liquor License Questionnaire
(Existing Location)
Restaurants & Bars (Series 3, 6, 7, 11, 12, 13)

CITY OF SCOTTSDALE

Please complete all questions and return within 3 business days.

Name of Business: Stone & Vine Urban Italian

Business Address: 17001 N Scottsdale Rd Scottsdale AZ 85255

Total Gross Square Footage of Establishment (Minus the Patio): 6936

Is this business under contstruction or being remodeled? Yes ☐ No ☑

Does this business have an existing patio? Yes ☑ No ☐ Dimensions of patio:

Does this business have a proposed patio? Yes ☐ No ☑ Dimensions of patio:

Was liquor sold at this location prior to this application? Yes ☑ No ☐

If yes, what type of license? series 12

Is this business currently open? Yes ☑ No ☐

If yes, is this business operating with an interim license? Yes ☑ No ☐

If no, what is the proposed opening date?

For Restaurants, Bars and Restaurants/Bars:

Will the bar service area be less than 15% of the gross floor area? Yes ☑ No* ☐

Gross square footage of the bar service area? 641
*(includes the floor area under indoor and outdoor bars and the floor area behind the bars used for storage, prep and serving of food or drinks. **NOT** kitchen/backroom storage)*

Will the kitchen be less than 15% of the gross floor area? Yes* ☐ No ☑

Gross square footage of kitchen: 777

Will the kitchen close before 9:00 p.m.? Yes* ☐ No ☑

Will less than 40% of gross revenues be derived from the sale of prepared food? Yes* ☐ No ☑

During what hours will the establishment offer liquor sales? Sun-th 11am-9pm Fri-Sat 11am-10pm

For admittance:
Will age verification be required/requested at any time during business operations? Yes* ☐ No ☑

For admittance:
Is a cover charge required at any time during business operations? Yes* ☐ No ☑

***May require a Conditional Use Permit**

Please check **one** of the following that best describes the primary business operation:

☐ Packaged Retail ☑ Restaurant ☐ Bar ☐ Personal Service ☐ Education Service
☐ Manufacturing ☐ Hotel/Tourist Accomodation ☐ Residential Facility ☐ Sports/Theater

Liquor License Questionnaire
(Existing Location)
Restaurants & Bars (Series 3, 6, 7, 11, 12, 13)

CITY OF SCOTTSDALE

Please complete all questions and return within 3 business days.

Will this business feature any of the following:

Patrons Dancing?	Yes* ☐ No ☑	Karaoke?	Yes* ☐ No ☑
Live Bands?	Yes* ☐ No ☑	DJ?	Yes* ☐ No ☑
Amplified Music?	Yes* ☐ No ☑	Games?	Yes* ☐ No ☑
Adult Entertainment?	Yes* ☐ No ☑	Four or more pool tables?	Yes* ☐ No ☑
After Hours?	Yes* ☐ No ☑		

***May require a Conditional Use Permit**

Definition of Live Entertainment

Applicant Narrative:

ARS 4-201-G: Except for a person to person transfer of a transferable license for use at the same location and as otherwise provided in section 4-203, subsection A, in all proceedings before the governing body of a city or town, the board of supervisors of a county or the board, the applicant bears the burden of showing that the public convenience requires and that the best interest of the community will be substantially served by the issuance of a license.

1. I have the capability, qualifications and reliability to hold a liquor license because:

   The owner has held liquor licenses in Arizona for the last 8 years and will continue to abide by Arizona liquor laws.

2. Please describe your business:

   Full Service restaurant & bar

The City's forwarding of a recommendation to the AZ Department of Liquor Licenses and Control does not waive and is not a substitute for the Licensee's obligation to comply with all state, local and federal laws, policies and regulations applicable to the license. The Recommendation is not a permit or regulatory approval to hold any events or construct or demolish any improvements. Zoning processes, building permit processes, and similar regulatory requirements may apply to Licensee's contemplated Improvements and are completely separate from the Recommendation. Licensee shall be responsible to, separate and apart from this Recommendation, directly obtain all necessary permits and approvals from any and all governmental or other entities including the City's having standing or jurisdiction over the subject areas. For more information regarding zoning processes, building permit processes, and similar regulatory requirements and approvals please call 480-312-2611.

Rhonda Rodriguez		10/22/26
Print Name	Agent/Applicant Signature	Date

Attachment 3

State of Arizona
Department of Liquor Licenses and Control

Created 09/24/2026 @ 01:06:31 PM

Local Governing Body Report

LICENSE

Number:		Type:	012 RESTAURANT
Name:	STONE & VINE URBAN ITALIAN		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	17001 N SCOTTSDALE ROAD SCOTTSDALE, AZ 85255 USA		
Mailing Address:			
Phone:	(000)000-0000		
Alt. Phone:	(480)730-2675		
Email:	LIQUORLICENSE@AZLIC.COM		

AGENT

Name:	JEFFREY CRAIG MILLER
Gender:	Male
Correspondence Address:	PO BOX 2502 CHANDLER, AZ 85244 USA
Phone:	(480)730-2675
Alt. Phone:	(928)200-1889
Email:	LIQUORLICENSE@AZLIC.COM

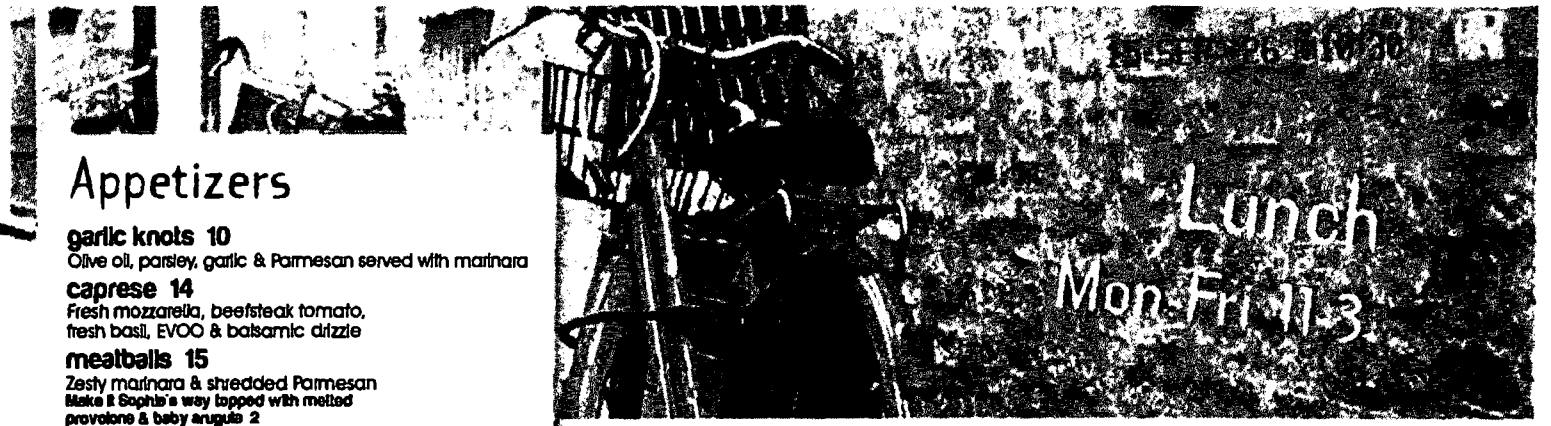
OWNER

Name:	NINE FINGERS LLC		
Contact Name:	JEFFREY CRAIG MILLER		
Type:	LIMITED LIABILITY COMPANY		
AZ CC File Number:	25075382	State of Incorporation:	AZ
Incorporation Date:	06/05/2026		
Correspondence Address:	PO BOX 2502 CHANDLER, AZ 85244 USA		
Phone:	(480)730-2675		
Alt. Phone:			
Email:	LIQUORLICENSE@AZLIC.COM		

60th-
11/23/26

Officers / Stockholders

Name:	Title:	% Interest:
JGP RESTAURANT CONCEPTS LLC	Mgr-Member	65.00



Appetizers

garlic knots 10
Olive oil, parsley, garlic & Parmesan served with marinara

caprese 14
Fresh mozzarella, beefsteak tomato, fresh basil, EVOO & balsamic drizzle

meatballs 15
Zesty marinara & shredded Parmesan
Make it Sophia's way topped with melted provolone & baby arugula 2

zucchini fritti 13
Crispy breaded zucchini served with marinara

blistered shishito peppers 12
Sea salt & fresh lemon

sausage & peppers 14
Olive oil, garlic, onion, peperoncini & bell pepper

mussels fra diavolo 19
Spicy marinara sauce

fritto misto 21
Crispy calamari, shrimp & cod served with lemon aioli

crispy ravioli 16
Topped with basil pesto cream sauce & Parmesan Romano

zuppa di clams 19
White wine garlic sauce

diavolo drunken shrimp 16
Sautéed in garlic, onion, white wine & diced tomato

Bruschetta

3 for 15
Gluten free bread 2

tomato, basil, garlic, onion, EVOO & balsamic drizzle

creamy brie, granny smith apples & honey drizzle

roasted red pepper, whipped feta & cracked black pepper

fig jam, gorgonzola crumbles & almonds

prosciutto, mascarpone, arugula, cherry tomato & balsamic

spicy soppressata, ricotta & parsley

***smoked salmon, capers, red onion & dill aioli**

lemon artichoke tapenade, Parmesan cheese & parsley

Red & Rosé Wines

pinot noir	6oz	9oz	Btl
Rickshaw - California	9	13.5	36
Chalk Hill - Sonoma Coast	13	19.5	52
Pike Road - Willamette Valley	14	21	56
Penny Island - Russian River	12	18	48
Belle Glos 'Las Alturas' - Santa Lucia Highlands			65

interesting reds	6oz	9oz	Btl
Sangiovese – Caparzo - Toscana	9	13.5	36
Merlot – Benziger - Sonoma	13	19.5	52
Chianti Superiore – Castello Banfi - Tuscano	10	15	40
Chianti Classico – Collazzi - Tuscany	13	19.5	52
Malbec Reserve – Piattelli Vineyards - Mendoza	10	15	40
Red Blend – Farmhouse - California	8	12	32
Red Blend – Jax Y3 'Taureau' - Napa Valley	16	24	64
Red Blend – The Prisoner - Napa Valley			90
Montepulciano – Vigneti Del Sole - Italy	9	13.5	36
Barbera d'Asti – Tasmorcan - Italy	12	18	48

cabernet sauvignon	6oz	9oz	Btl
Glassblower - Napa	14	21	56
Drumheller - Columbia Valley	8	12	32
Parducci - Mendocino County	11	16.5	44
Bootleg - Paso Robles	15	22.5	60
Trig Point - Alexander Valley			65

rosé	6oz	9oz	Btl
Rosé – Tormaesca Cataluria - Italy	10	15	40
Sparkling Rosé – Unshackled - California	10		40

interesting whites	6oz	9oz	Btl
Prosecco – Belstar - Italy	9		36
Sauvignon Blanc – Archetype - Marlborough	8	12	32
Riesling – Eroica - Columbia Valley	10	15	40
Pinot Grigio – Benvolio - Friuli	8	12	32
Moscato – Marenco 'Strev' - Italy	13	19.5	52

chardonnay	6oz	9oz	Btl
Carmel Road - Monterey	8	12	32
Cline 'Hat Strap' - Sonoma	15	22.5	60
Raeburn High Flier - Russian River Valley	16	24	64
Four Vines "Naked" - Santa Barbara County	8	12	32
Wente - Central Coast	11	16.5	44

Beer

bottle/can

Bud Light 4
Corona 6
Coors Light 4
Stella Artois 6
Miller Lite 4
Michelob Ultra 5
Athletic Brewing Golden (N/A) 5
Athletic Brewing Hazy IPA (N/A) 5

draft

Peroni 8
Modelo 6
Four Peaks Kilttitter 6
Shop Beer Co Church Music Hazy IPA 8
Lumberyard Hefeweizen 7
Stone IPA 7
Huss Scottsdale Blonde 7
Pedal Haus Day Drinker 6

cappelletti spritz 16
Prosecco, Cappelletti aperitivo, soda & orange

smoky coconut 15
Banhez mezcal, agave, lime juice, Cointreau, coconut liqueur

stone sour 16
Blade and Bow whiskey, lemon juice, grapefruit juice, lime juice & simple syrup

sangria 15
Refreshing blend of wine & fresh citrus. Choice of red or white

italian margarita 15
Teremana Reposado, limoncello, agave, lemon juice & Disaronno

pear martini 16
Absolut Pears, limoncello, lemon juice & simple syrup

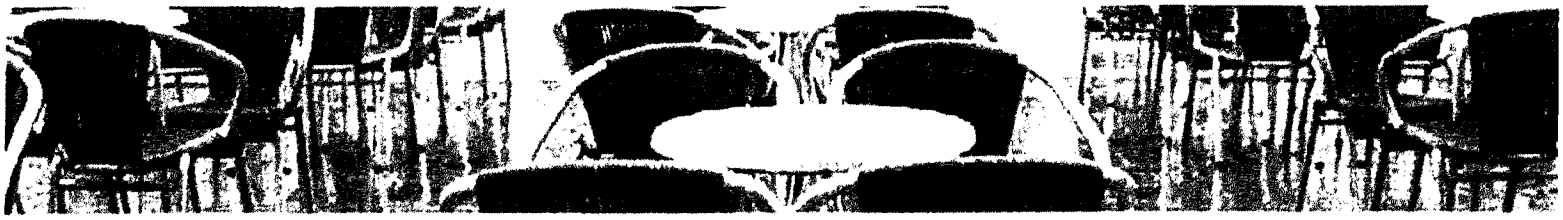
elderflower rose gimlet 16
Malfy Italian Rose, St Germain, lime juice, simple syrup & rosewater

espresso martini 18
Lavazza espresso, Tito's vodka, Baileys & Kahlua

cucumber basil martini 16
Effen cucumber vodka, simple syrup, basil & muddled lime

black manhattan 18
Bulleit 10yr Rye, Amaro Italian liqueur, bitters & orange bitters

blueberry lavender fizz 16
Tanqueray, Disaronno, lemon juice, blueberry lavender tea syrup & prosecco



Soups + Salads

add chicken 7 shrimp 10 *salmon 12

soup

cup 5 bowl 10

soup of the day
Chef's selection

minestrone
Carrots, squash, zucchini, celery & basil in tomato broth

soup & salad 12
Cup of soup & small *Caesar salad

***caesar 13**
Romaine, crushed homemade herb croutons, shredded Parmesan & Caesar dressing

greek 14
Mixed greens, cucumbers, red onion, cherry tomatoes, feta cheese, Kalamata & Castelvetrano olives with herb vinaigrette

beet 15
Arugula, goat cheese, almonds & balsamic glaze with a champagne vinaigrette

spinach 15
Strawberries, blueberries, pecans, red onion, goat cheese & champagne vinaigrette

tuscan kale 14
Golden raisins, Parmesan Romano, herbed panko crumbs & lemon vinaigrette

chopped wedge 17
Iceberg lettuce, tomatoes, bacon, onions, hard boiled egg, bleu cheese crumbles & bleu cheese dressing

brussels sprout 16
Dried cranberries, red onion, roasted pecans & goat cheese with a Dijon vinaigrette

arugula 11
With Parmesan cheese & herb vinaigrette

Panini

Served on focaccia roll. Choice of *Caesar salad or cup of soup. Sub French fries 2

parmigiana 18
Mozzarella & marinara. Choice of eggplant, chicken or meatball

crispy chicken 18
Avocado spread, tomato, cucumber, red onion, arugula & herb dressing

turkey & brie 17
Apples, arugula & fig jam

***salmon BLT 21**
Bacon, lettuce & tomato with dill aioli

zucca 17
Crispy zucchini, pesto, ricotta, lemon artichoke tapenade

half panini 15
Served with choice of side

Wraps

Served in a whole wheat tortilla. Choice of *Caesar salad or cup of soup. Sub French fries 2

cajun chicken 16
Baby arugula, tomato, bacon, cheddar & jalapeño aioli

blackened mahi 18
Pepperjack cheese, jalapeño ranch & cabbage slaw

turkey BLT 17
Bacon, lettuce & tomato with Calabrian aioli

Pasta made fresh in-house daily

Pastas

sausage 7 chicken 7 shrimp 10 *salmon 12

mac & cheese 14
Three cheese blend with rigatoni topped with diced tomato

linguine alla checca 15
Tomato, fresh mozzarella, pomodoro, garlic & fresh basil

half pasta 14
Linguine tossed in choice of marinara, vodka, pesto or Alfredo sauce. Served with small *Caesar salad

Wood-Fired Pizzas

Sub cauliflower crust +6.
Sub flatbread -3

brussels sprout 19
Olive oil, fresh mozzarella, garlic, shredded Brussels sprouts, balsamic marinated onions & pancetta

godfather 20
Tomato sauce, fresh mozzarella, pepperoni, Italian sausage, Canadian bacon & pancetta

diavolo 18
Tomato sauce, fresh mozzarella, spicy salami & basil

monte bianco 16
Olive oil, garlic, ricotta, fresh mozzarella & basil

prosciutto & fig 19
Fig jam, prosciutto di Parma, fresh mozzarella, gorgonzola, arugula & balsamic drizzle

milano 19
Tomato sauce, fresh mozzarella, Italian sausage, mushroom, green pepper & white onion

margherita 15
Tomato sauce, fresh mozzarella & basil

create your own 18
Includes 2 toppings

toppings 2.5

meat		cheese		veggies		
sausage	Canadian bacon	goat cheese	mushroom	tomato	jalapeño	black olive
pepperoni	meatballs	shaved Parmesan	arugula	roasted red pepper	peperoncini	basil
bacon	chicken	ricotta	sundried tomato	spinach	kalamata olive	green pepper
prosciutto di Parma	spicy salami	feta	artichoke	pineapple	castelvetrano olive	red or white onion
	anchovies					

Entrées

alfredo 21
Fettuccine, blackened chicken & Parmesan

spaghetti & meatballs 19
Zesty marinara & herbed panko crumbs

rigatoni alla vodka 21
Pink cream sauce, grilled chicken & chopped tomato

lazy lasagna 25
Pappardelle, Bolognese, Alfredo, ricotta, herbed panko crumbs & cracked pepper

fish & chips 21
Beer battered cod, crispy fries, coleslaw & homemade tartar sauce

scampi
Tomatoes & capers in a white wine sauce with tagliatelle
shrimp 24 *scallops 35

parmigiana
Italian classic with fresh mozzarella.
Served with spaghetti
eggplant 20 chicken 26 veal 36

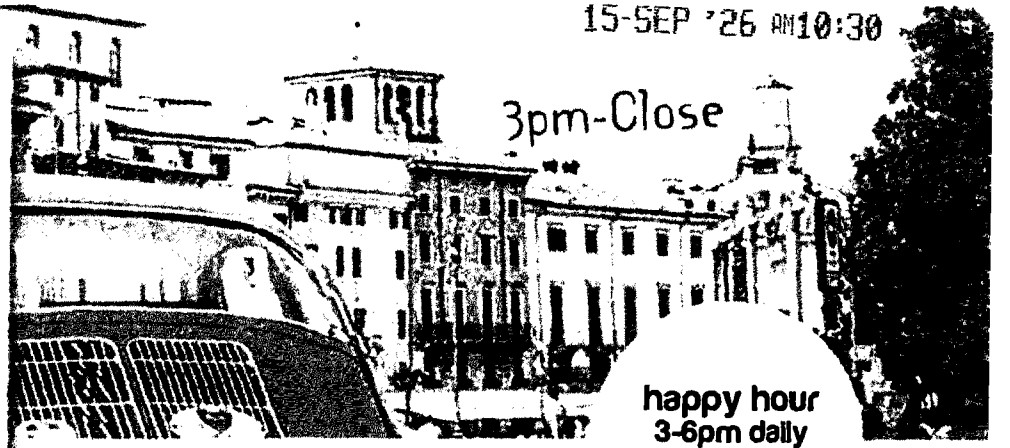
marsala
Crimini mushroom & marsala wine sauce.
Served with tagliatelle
chicken 26 veal 36

piccata
White wine lemon butter sauce with capers.
Served with Parmesan risotto
chicken 26 *salmon 30 veal 36 *scallops 35

milan
Topped with fresh avocado, red onion, tomato, basil, lemon juice & olive oil.
Served with grilled asparagus
chicken 26 *salmon 30

*Raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if a person in your party has a food allergy.

15-SEP '26 AM10:30



Appetizers

garlic knots 10
Olive oil, parsley, garlic & Parmesan served with marinara

caprese 14
Fresh mozzarella, beefsteak tomato, fresh basil, EVOO & balsamic drizzle

meatballs 15
Zesty marinara & shredded Parmesan
Make it Sophie's way topped with melted provolone & baby arugula 2

zucchini fritti 13
Crispy breaded zucchini served with marinara

blistered shishito peppers 12
Sea salt & fresh lemon

sausage & peppers 14
Olive oil, garlic, onion, peperoncini & bell pepper

mussels fra diavolo 19
Spicy marinara sauce

fritto misto 21
Crispy calamari, shrimp & cod served with lemon aioli

crispy ravioli 16
Topped with basil pesto cream sauce & Parmesan Romano

zuppa di clams 19
White wine garlic sauce

diavolo drunken shrimp 16
Sautéed in garlic, onion, white wine & diced tomato

happy hour
3-6pm daily
2 off all appetizers, bruschetta & pizza

Bruschetta

3 for 15
Gluten free bread 2

tomato, basil, garlic, onion, EVOO & balsamic drizzle

creamy brie, granny smith apples & honey drizzle

roasted red pepper, whipped feta & cracked black pepper

fig jam, gorgonzola crumbles & almonds

prosciutto, mascarpone, arugula, cherry tomato & balsamic

spicy soppressata, ricotta & parsley

***smoked salmon, capers, red onion & dill aioli**

lemon artichoke tapenade, Parmesan cheese & parsley

Red & Rosé Wines

pinot noir	6oz	9oz	Btl
Rickshaw - California	9	13.5	36
Chalk Hill - Sonoma Coast	13	19.5	52
Pike Road - Willamette Valley	14	21	56
Penny Island - Russian River	12	18	48
Belle Glos 'Las Alturas' - Santa Lucia Highlands			65

interesting reds	6oz	9oz	Btl
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Merlot – Benziger - Sonoma	13	19.5	52
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Chianti Classico – Collazzi - Tuscany	13	19.5	52
Malbec Reserve – Piattelli Vineyards - Mendoza	10	15	40
Red Blend – Farmhouse - California	8	12	32
Red Blend – Jax Y3 'Taureau' - Napa Valley	16	24	64
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cabernet sauvignon	6oz	9oz	Btl
Glassblower - Napa	14	21	56
Drumheller - Columbia Valley	8	12	32
Parducci - Mendocino County	11	16.5	44
Bootleg - Paso Robles	15	22.5	60
Trig Point - Alexander Valley			65

rosé	6oz	9oz	Btl
Rosé – Tormaesca Calafuria - Italy	10	15	40
Sparkling Rosé – Unshackled - California	10		40

happy hour
wines in red 7/6oz & 10.5/9oz
all beer 1 off
all specialty drinks 2 off

interesting whites	6oz	9oz	Btl
Prosecco – Belstar - Italy	9		36
Sauvignon Blanc – Archetype - Marlborough	8	12	32
Riesling – Eroica - Columbia Valley	10	15	40
Pinot Grigio – Benvolio - Friuli	8	12	32
Moscato – Marenco 'Strev' - Italy	13	19.5	52

chardonnay	6oz	9oz	Btl
Carmel Road - Monterey	8	12	32
Cline 'Hat Strap' - Sonoma	15	22.5	60
Raeburn High Flier - Russian River Valley	16	24	64
Four Vines "Naked" - Santa Barbara County	8	12	32
Wente - Central Coast	11	16.5	44

cappelletti spritz 16
Prosecco, Cappelletti aperitivo, soda & orange

smoky coconut 15
Banhez mezcal, agave, lime juice, Cointreau, coconut liqueur

stone sour 16
Blade and Bow whiskey, lemon juice, grapefruit juice, lime juice & simple syrup

sangria 15
Refreshing blend of wine & fresh citrus. Choice of red or white

italian margarita 15
Teremana Reposado, limoncello, agave, lemon juice & Disaronno

pear martini 16
Absolut Pears, limoncello, lemon juice & simple syrup

elderflower rose gimlet 16
Malty Italian Rose, St Germain, lime juice, simple syrup & rosewater

espresso martini 18
Lavazza espresso, Tito's vodka, Baileys & Kahlua

cucumber basil martini 16
Effen cucumber vodka, simple syrup, basil & muddled lime

black manhattan 18
Bulleit 10yr Rye, Amaro Italian liqueur, bitters & orange bitters

blueberry lavender fizz 16
Tanqueray, Disaronno, lemon juice, blueberry lavender tea syrup & prosecco

Beer

bottle/can

Bud Light 4
Corona 6
Coors Light 4
Stella Artois 6
Miller Lite 4
Michelob Ultra 5
Athletic Brewing Golden (N/A) 5
Athletic Brewing Hazy IPA (N/A) 5

draft

Peroni 8
Modelo 6
Four Peaks Kilttitter 6
Shop Beer Co Church Music Hazy IPA 8
Lumberyard Hefeweizen 7
Stone IPA 7
Huss Scottsdale Blonde 7
Pedal Haus Day Drinker 6

15-SEP 26 AM10:30



happy hour

2 off all appetizers, bruschetta & pizza

Soups + Salads

Add chicken 7 shrimp 10 *salmon 12

soup

cup 5 bowl 10

soup of the day
Chef's selection

minestrone
Carrots, squash, zucchini, celery & basil in tomato broth

***caesar 13**
Romaine, crushed homemade herb croutons, shredded Parmesan & Caesar dressing

greek 14
Mixed greens, cucumbers, red onion, cherry tomatoes, feta cheese, Kalamata & Castelvetrano olives with herb vinaigrette

beet 15
Arugula, goat cheese, almonds & balsamic glaze with a champagne vinaigrette

spinach 15
Strawberries, blueberries, pecans, red onion, goat cheese & champagne vinaigrette

tuscan kale 14
Golden raisins, Parmesan Romano, herbed panko crumbs & lemon vinaigrette

chopped wedge 17
Iceberg lettuce, tomatoes, bacon, onions, hard boiled egg, bleu cheese crumbles & bleu cheese dressing

brussels sprout 16
Dried cranberries, red onion, roasted pecans & goat cheese with a Dijon vinaigrette

arugula 11
With Parmesan cheese & herb vinaigrette

Wood-Fired Pizza

Pizzas are 13in.
Sub cauliflower crust 6

margherita 15
Tomato sauce, fresh mozzarella & basil

godfather 20
Tomato sauce, fresh mozzarella, pepperoni, Italian sausage, Canadian bacon & pancetta

monte bianco 16
Olive oil, garlic, ricotta, fresh mozzarella & basil

milano 19
Tomato sauce, fresh mozzarella, Italian sausage, mushroom, green pepper & white onion

diavolo 18
Tomato sauce, fresh mozzarella, spicy salami & basil

brussels sprout 19
Olive oil, fresh mozzarella, garlic, shredded Brussels sprouts, balsamic marinated onion & pancetta

prosciutto & fig 19
Fig jam, prosciutto di Parma, fresh mozzarella, gorgonzola, arugula & balsamic drizzle

create your own 18
Includes 2 toppings

toppings 2.5

meat

- sausage
- pepperoni
- prosciutto di Parma
- Canadian bacon
- bacon
- meatballs
- chicken
- spicy salami
- anchovies

veggies

- mushroom
- arugula
- sundried tomato
- artichoke
- tomato
- roasted red pepper
- spinach
- pineapple
- jalapeño
- peperoncini
- castelvetrano olive
- kalamata olive
- black olive
- basil
- green pepper
- red or white onion

cheese

- ricotta
- shaved Parmesan
- feta
- goat cheese

Entrées

Pasta made fresh in-house daily

alfredo 21
Fettuccine, blackened chicken & Parmesan

rigatoni alla vodka 21
Pink cream sauce, grilled chicken & chopped tomato

arrabiata 21
Casarecce, ground sausage & Calabrian chilis

spaghetti & meatballs 19
Zesty marinara & herbed panko crumbs

scampi
Tomatoes & capers in a white wine sauce with tagliatelle
shrimp 24 *scallops 35

mahi fra diavolo 29
Blackened Mahi in a spicy marinara. Served with linguine

lazy lasagna 25
Pappardelle, Bolognese, Alfredo, ricotta, herb panko crumbs & cracked pepper

ravioli 22
Five cheese ravioli in a Pomodoro sauce

linguine & clams 26
Hard shell & baby clams in a white wine sauce

gnocchi 25
Ground sausage in a pink cream sauce

short rib 30
Braised short rib with crimini mushroom sauce. Served with tagliatelle

mushroom risotto 20
Roasted crimini, portobello & shiitake mushrooms, garlic, shallots & truffle oil

carbonara
Prosciutto, peas & Parmesan cream sauce with spaghetti
chicken 22 shrimp 25

fish & chips 21
Beer battered cod, crispy fries, coleslaw & homemade tartar sauce

parmigiana
Italian classic with fresh mozzarella. Served with spaghetti
eggplant 20 chicken 26 veal 36

marsala
Crimini mushroom & marsala wine sauce. Served with tagliatelle
chicken 26 veal 36

piccata
White wine lemon butter sauce with capers. Served with Parmesan risotto
chicken 26 *salmon 30 veal 36 *scallops 35

milan
Topped with fresh avocado, red onion, tomato, basil, lemon juice & olive oil. Served with grilled asparagus
chicken 26 *salmon 30

*Notice: Scallops are pan seared medium. Salmon may be cooked to order. Notice the consumption of undercooked or raw eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Please inform us of any allergies. Requests to modify dishes will be accommodated whenever possible and may result in an added charge. For your convenience, a gratuity of 20% will be added to parties of 10 or more.

Specialty Drinks

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sangria 15
Refreshing blend of wine & fresh citrus.
Choice of red or white

italian margarita 15
Teremana Reposado, limoncello, agave,
lemon juice & Disaronno

cucumber basil martini 16
Effen cucumber vodka, simple syrup, basil &
muddled lime

pear martini 16
Absolut Pears, limoncello, lemon juice & simple syrup

espresso martini 18
Lavazza espresso, Tito's vodka, Baileys & Kahlua

elderflower rose gimlet 16
Malfy Italian Rose, St Germain, lime juice, simple
syrup & rosewater

black manhattan 18
Bulleit 10yr Rye, Amaro Italian liqueur, bitters &
orange bitters

stone sour 16
Blade and Bow whiskey, lemon juice, grapefruit juice,
lime juice & simple syrup

cappelletti spritz 16
Prosecco, Cappelletti aperitivo, soda & orange

smoky coconut 15
Banhez mezcal, agave, lime juice, Cointreau,
coconut liqueur

blueberry lavender fizz 16
Tanqueray, Disaronno, lemon juice, blueberry
lavender tea syrup & prosecco

Non-Alcoholic Beverages

$3

Coke
Diet Coke
Sprite
Dr. Pepper
Barq's Root Beer
Ginger Ale
Lemonade
Iced Tea
Assorted Hot Tea
Coffee

SEP '26 AM10:31



Beer & Wine

pinot noir

	6oz	9oz	Btl
Rickshaw - California	9	13.5	36
Chalk Hill - Sonoma Coast	13	19.5	52
Pike Road - Willamette Valley	14	21	56
Penny Island - Russian River	12	18	48
Belle Glos 'Las Alturas' - Santa Lucia Highlands			65

interesting reds

Sanglovese – Caparzo - Toscana	9	13.5	36
Merlot – Benziger - Sonoma	13	19.5	52
Chianti Superiore – Castello Banfi - Tuscano	10	15	40
Chianti Classico – Collazzi - Tuscany	13	19.5	52
Malbec Reserve – Piattelli Vineyards - Mendoza	10	15	40
Red Blend – Farmhouse - California	8	12	32
Red Blend – Jax Y3 'Taureau' - Napa Valley	16	24	64
Red Blend – The Prisoner - Napa Valley			90
Montepulciano – Vigneti Del Sole - Italy	9	13.5	36
Barbera d'Asti – Tasmorcan - Italy	12	18	48

cabernet sauvignon

Glassblower - Napa	14	21	56
Drumheller - Columbia Valley	8	12	32
Parducci - Mendocino County	11	16.5	44
Bootleg - Paso Robles	15	22.5	60
Trig Point - Alexander Valley			65

rosé

Rosé – Tormaesca Calafuria - Italy	10	15	40
Sparkling Rosé – Unshackled - California	10		40

interesting whites

Prosecco – Belstar - Italy	9		36
Sauvignon Blanc – Archetype - Marlborough	8	12	32
Riesling – Eroica - Columbia Valley	10	15	40
Pinot Grigio – Benvolio - Friuli	8	12	32
Moscato – Marenco 'Strev' - Italy	13	19.5	52

chardonnay

Carmel Road - Monterey	8	12	32
Cline 'Hat Strap' - Sonoma	15	22.5	60
Raeburn High Flier - Russian River Valley	16	24	64
Cypress Vineyards - Monterey	8	12	32
Wente - Central Coast	11	16.5	44

bottle/can

Bud Light 4
Corona 6
Coors Light 4
Stella Artois 6
Miller Lite 4
Michelob Ultra 5
Athletic Brewing Golden (N/A) 5
Athletic Brewing Hazy IPA (N/A) 5

draft

Peroni 8
Modelo 6
Four Peaks Kiltlifter 6
Shop Beer Co Church Music Hazy IPA 8
Lumberyard Hefeweizen 7
Stone IPA 7
Huss Scottsdale Blonde 7
Pedal Haus Day Drinker 6

Attachment 4

15-SEP '26 AM10:30

