

Proprietor / Sommelier: Broc Chavez

APPETIZERS

HOMEMADE FOCACCIA VG 6
roasted garlic butter, red wine salt

PARMESAN TRUFFLE FRIES GF VG 11
hand cut fries, truffle oil, parmigiano reggiano, Italian summer truffles

SICILIAN MEATBALLS 14
prime beef, Berkshire pork, fresh herbs, pistachios, tart cherries, roasted garlic, San Marzano sugo, parmigiano reggiano

ARANCINI VG 12
roasted garlic, chanterelles, parmesan, San Marzano emulsion

PENN COVE MUSSELS 16
shellfish broth, guanciale, caramelized fennel, Calabrian chile

FIG & PROSCIUTTO 14
taleggio mousse, spiced candied walnuts, saba, polenta crackers

SALADS

CAESAR SALAD 11
baby gem lettuce, housemade dressing, focaccia croutons, parmigiano reggiano

HOUSE SALAD GF VG 10
mascarpone & hazelnut vinaigrette, fresh figs, kalamata olives, toasted hazelnuts, sun gold tomatoes, pecorino romano

Modern Italian Famiglia Trattoria

HOMEMADE PASTA

SQUID INK LINGUINE PUTTANESCA
heirloom passata, green olives, 'nduja, Florida shrimp, Penn Cove mussels 34

SPAGHETTI POMODORO VG 15
imported San Marzano, sun gold tomatoes, Sicilian olive oil

TAGLIATELLE BOLOGNESE RAGU
Berkshire pork, prime beef, porcini mushroom, parmigiano reggiano, red wine 23

SAUSAGE RAGU 19
gnocchetti sardi, sauteed broccolini, caramelized onions, mascarpone cream sauce

RICOTTA CAVATELLI VG 19
fresh pea pesto, toasted pine nuts, pecorino romano, chanterelles, lobster mushrooms, shaved Italian summer truffles

SPAGHETTI AMATRICIANA 18
imported San Marzano tomato, guanciale, smoked bacon, onions, cracked black pepper, pecorino romano
Gluten Free Tagliatelle (+\$4) available for substitution. Please allow an extra 15 minutes to prepare.

Executive Chef: Richard Rangel

ENTREES

12 OZ. PRIME NY STRIP* GF 41
truffle potato pave, red wine caramel

PORCINI DUSTED DUROC TOMAHAWK PORK CHOP* 33
fresh peas, chanterelles, lobster mushrooms, marsala truffle sauce

CHICKEN MILANESA 21
focaccia breaded chicken cutlet, lemon caper sauce, arugula & sun gold tomato salad

BRANZINO PICCATA 35
Mediterranean sea bass, sauteed broccolini, castelvetro olives, lemon, caper, & butter sauce, olive oil mashed

DESSERTS

MERLOT CREME BRULEE GF VG 12
fresh figs, toasted hazelnuts

NONNA'S LEMON POLENTA CAKE GF 12
VG
lemon curd, olive oil whipped cream, fresh blueberries, pistachios

HOMEMADE SICILIANO CANNOLO VG 9
sweet ricotta filling, milk chocolate, pistachios

*These item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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