

SPREZZATURA

BY SCOTT CONANT

Peace, Love + Pasta!



SCOTT CONANT
WELCOMES YOU

MORA ITALIAN
BY DESIGN

SC WINES AND
SPREZZA FOODS



ACQUA PANNA®

NATURAL SPRING WATER

AN EPIC JOURNEY FOR A TASTE LIKE NO OTHER

CRAFTED BY NATURE



It flows through the beautiful, sun-drenched hills of Tuscany

PERFECTED BY TIME



Each drop is naturally filtered by earth and perfected by time on its 14 year journey to the spring

FOR A SMOOTH TASTE



A special mineral balance from nature for a smooth taste, like no other



WELCOME TO SPREZZATURA!

Like many Italian words, *sprezzatura* has no one direct translation but rather encompasses an essence or feeling—in this case, a philosophy that influences style, behavior, and taste. Much like in my restaurants, I want *sprezzatura* to resonate throughout these pages.

This premiere issue puts the spotlight on Mora Italian in Phoenix, Arizona, where we celebrated our second anniversary this past February. While I moved to Phoenix for the opportunity to get off the grid, I couldn't escape the fact that there's so much excitement happening on the culinary landscape. Many great chefs and restaurants are already in town—in fact, my favorite Italian place in the whole country is right here, along with a solid Italian community that I've been blessed to tap into.

I'm a big Bob Dylan fan and take to heart his mantra of "being in a constant state of becoming." Each kitchen I've worked in has been a culmination of my experiences before it, a piece of the puzzle. Mora is part of my own personal evolution. And I believe it's good to reinvent yourself along the way, to do things over with a different perspective, honing your skills and making yourself better.

In terms of quality in a casual setting, Mora is the perfect iteration of my Italian cooking style. The menu offers a lot of generosity and a variety with its ingredients, as well as a distinctive emotional connection. We have captured something very special at Mora. From the design, atmosphere, and mood of the room to the food and beverage service, everything syncs up.

In this issue, you will also read about my signature Italian wine collection—something that is very personal to me—as well as *Sprezza*, my signature line of cooking and pantry essentials. This year I've been busier than ever filming, among others, Food Network's *Chopped*, along with new episodes for *Best Baker in America* and for Top Golf's digital series, *Chef Showdown*. On top of that, there's Cellaio Steak in Monticello, New York; Osteria Fusco in the LGA Airport; and, of course, Mora Italian. So I have a full plate! I am very excited to give you insight into some of the things I am working on, but even more excited to share what is coming up soon. Stay tuned and enjoy the reading!

Scott Conant

Peace Love PASTA!

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MORA BY DESIGN

LGE Design Group Interior Designer Fabiola Sweis walks us through Mora Italian, from bespoke floor tile to exposed ceiling beams.

“I wanted to craft a space that had a harmonious balance of Italian nostalgia and modern-day trends,” says Fabiola Sweis, an interior designer with LGE Design Group. The same company is responsible for the buildout of the restaurant from the ground up.

Fabiola Sweis used a variety of textural materials to create an eclectic space that is both modern and warm. “Brick, reclaimed wood, steel, and ceramics complement one another and emphasize the innovative nature of this trendy destination, while natural materials like wood on soffit walls adds warmth and depth to the space.” The result is a seamless transition from old to new, and this unique combination of seemingly disconnected materials that creates an atmosphere conducive to guests sharing a meal with family and friends.

Home. That’s exactly what Sweis wanted to convey in Mora Italian: “A place where people can gather, enjoy a great meal, and feel comfortable.” The place is airy and open with an exposed ceiling, but the wood deck and beams make it feel “lived in.” The big windows bring in the outside—the natural light—and takes the inside out, offering a sneak peek of the interior to passersby in the evening.

And what about that red? As Sweis explains: “It demands attention!” She splashes red liberally throughout Mora Italian. “Psychologically, red is said to invoke hunger and increase desire.” It could not be more appropriate for setting this scene.

When Chef Conant insisted on an open kitchen, Sweis was happy to comply. “The connection between the back of the house and the clientele creates a dynamic environment throughout the space.” In many respects, it provides the central theatrical aspect of the room. After all, it’s where all

the action takes place. “Sit at the bar and watch the chef make a pizza right in front of you. It’s an absolute showstopper!”

It’s in the definitive mix of things where Sweis makes a strong statement “to create intrigue.” Blue barstools from England keep the look vintage and work with the blue accent tile, in contrast with wood and leather barstools that add a layer of warmth and stand out against the red and navy banquette seating. Likewise, each of the “divided spaces” in the restaurant complement one another, even as they offer unique experiences: the main dining room with its intimate booths, the adjacent bar for a more casual scene, the semi-private dining room space with its coffered ceiling and antique mirror, and the outdoor patio, where natural trees and a fireplace create a fantastic environment year-round. Under Sweis’s discerning eye and confident choices, Mora Italian makes a striking visual statement with a tapestry of materials and styles that follow through to the last detail.



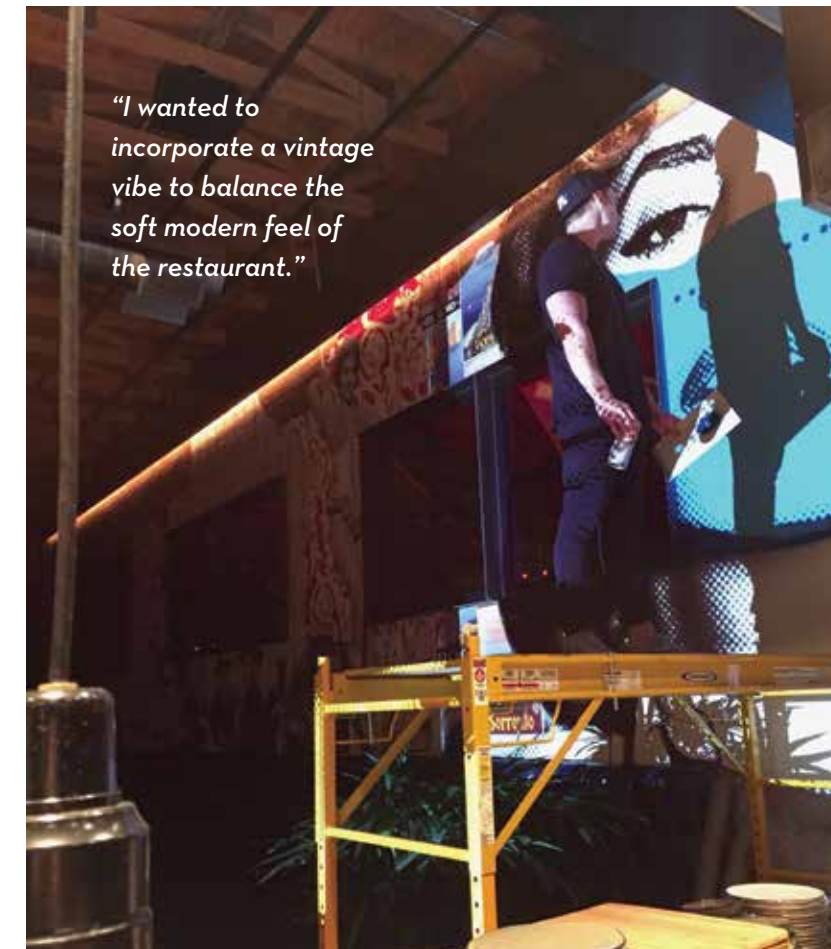
BRASS PENDANT LIGHTS

I love these! We used them throughout the space, and they add warmth and glamour, creating an attractive, enticing environment.



Phoenix Creative

IN CONVERSATION WITH MURALIST KEANEN KASTEN



"I wanted to incorporate a vintage vibe to balance the soft modern feel of the restaurant."

You might have seen his work on the side of the Phase 1 building: an astronaut taking a selfie in space. At Mora Italian, his art is equally compelling. This time, it celebrates the out-of-this-world experience of being an Italian screen star in this 1950s pop art-themed mural.

Keanen Kasten wanted to be part of the Mora Italian experience from the moment he saw the renderings for the space. "I had never seen a restaurant in the States look like that, and I knew my work needed to be there: something over the top and yet refined that could be appreciated by all demographics."

Taking the general Italian theme to heart, he came up with the idea of a 1950s pop art theme. "I wanted to incorporate a vintage vibe to balance the soft modern feel of the restaurant," he explains. By *vintage*, he was thinking Italy in the golden era, epitomized by the glamorous Sophia Loren. "I watched countless hours of her classic movies. I looked up various actors from that time period. The Mora Italian team loved the idea, and I started working on it two days later."

He describes the artistic process as relatively simple, coming together over seven months. "I wanted to make a giant collage with rips and tears to expose another layer beneath." And it's exactly what he did: starting with a base layer, adding another layer, and then removing portions of it. He repeated this several times to get the desired effect, spending 150 hours on the project. "It's definitely a mixed-media piece: I used spray paint, acrylic paint, posters, large images, and countless different techniques." His biggest challenge was adding a street art vibe into the larger, more refined images to give it enough of an edge without losing its mass appeal.

Kasten surveys the wall with satisfaction. "I wanted a feeling of comfort to resonate with Mora Italian's guests," he says, "which the restaurant does overall in terms of food and hospitality. This piece gives you the opportunity to stop time for a second and think back to Italy in its heyday while you question its more edgy aspects."



BLUE FLOOR TILES

Sourced from Moroccan Mosaic & Tile House in Las Vegas, the color scheme speaks to the restaurant's story and adds an additional pop of color.



MURAL

The mural is literally the focal point of the entire space. The retro theme really connects, and it makes a dramatic impact as soon as guests walk in.



BLACK FLOOR TILES

We sourced the tile used in the private dining area from Tassel Cement Tile. I went with black to create a dark, cozy, and glamorous space.



ARTIST AT A GLANCE

At what age did your artistic sensibilities emerge?

As far as I can remember, I was always doing some sort of art. I was constantly drawing as a child.

What role does your art play in the scheme of things?

I am just trying to make the world a prettier place, one piece at a time.

Tool of your craft you can't live without?

Spray paint.

Which other contemporary artists do you most identify with?

I draw inspiration from many artists, from the well-knowns of our time—Basquiat, Lichtenstein, Warhol, Pollock—to modern-day masters like Conor Harrington, Cleon

Peterson, and Damien Hirst. These great artists have broken the mold, and that is what I identify with them most.

Do you have a motto you stand behind?

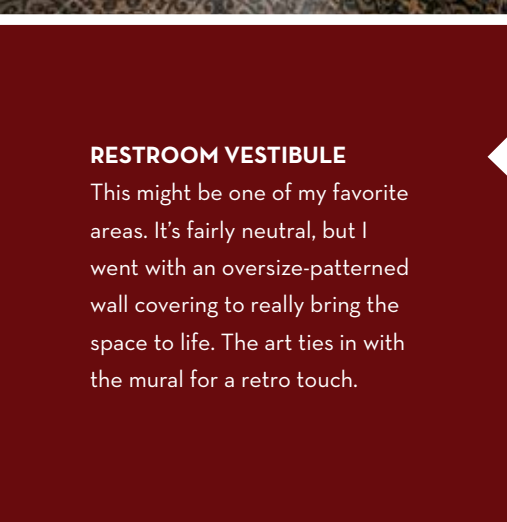
In a world that is so caught up on fitting in, the greatest gift one could have is to stand out.

If you weren't an artist ...

Architecture and design is my other passion. I feel art and architecture really go hand in hand. They both harbor great satisfaction from creating something beautiful out of nothing.

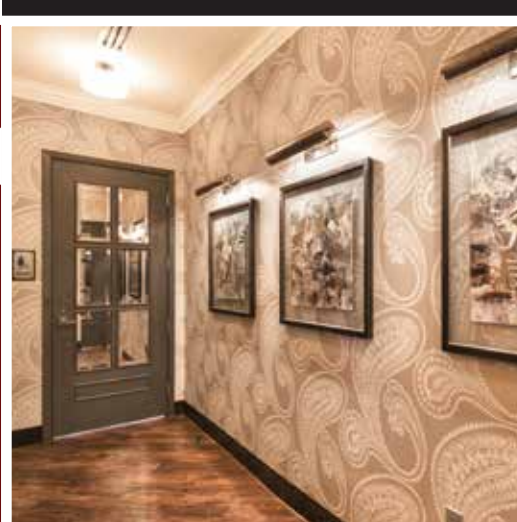
How can readers best connect with you?

Through my social media. My Instagram account is [kastern.art](https://www.instagram.com/kastern.art), and my website is [kastenart.com](https://www.kastenart.com).



RESTROOM VESTIBULE

This might be one of my favorite areas. It's fairly neutral, but I went with an oversize-patterned wall covering to really bring the space to life. The art ties in with the mural for a retro touch.



OPEN KITCHEN COUNTER

I found a material called Dekton that looks just like marble but is actually made from a mixture of inorganic raw materials found in glass, porcelain tile, and natural quartz. It is resistant to heat, stains, impact, and fading.



Home Grown

EXECUTIVE CHEF MATTHEW TAYLOR ON GROWING UP IN A KITCHEN, PHOENIX AS A FOOD CITY, AND WHAT IT MEANS TO COOK *ITALIAN*.

Executive Chef Matthew Taylor might be Canadian-born, but his varied experiences in many of the valley's kitchens have defined, though not limited, the bulk of his career thus far. "The only jobs I have ever had were in a kitchen, starting as a dishwasher in a high-volume chain restaurant at the age of 15." He was formally introduced to cooking through a vocational culinary program that he attended while in high school and then went on to study at the Art Institute of Phoenix. "The vocational program ignited my passion and showed me that cooking for a living could be a respected profession," he says.

Taylor enjoys the experiences Phoenix has afforded him and affirms the changes in the city's food offerings. "When I first moved here, there were only a handful of chef-driven restaurants. Typically, higher-end dining rooms were relegated to large-scale resorts." He credits a movement toward chefs staying put instead of fleeing to the big coastal cities to make a name for themselves. He is perhaps too humble to include himself in that growing pool of talent. He also cites

the relationship among chefs, local farmers, growers, and winemakers that's "blossomed into something special that we can be proud to showcase on a national, even global level." Seacat Gardens is a good example of that synergy. Learn more on page 10.

"In a perfect situation, you hire a local chef who is well respected in the community and can execute on a high level. Matthew Taylor is that perfect situation. He's got the right positive attitude, talent, and works well with the team. Plus, he's just a really good person."

—Scott Conant

Taylor doesn't take his work in the kitchen lightly. He happily reinvents himself for each challenge that comes his way. "I always had an interest in Italian cooking, and when I heard Chef Conant was coming to town, I knew it would be something special. I tend

to retrain myself for each new position I take on through conversations with more experienced colleagues. And research—both through reading and eating!"

He describes the food at Mora Italian as grounded in Italian traditions and as approachable in this desert town as it is in an Italian *osteria*. "I think the food is respectful and sensitive to the ways of the Italian kitchen without being handcuffed by them." He takes the burrata as an example that incorporates pomegranate seeds for texture and acidity. "Here, we highlight an ingredient that is more common in European cooking and yet grows right outside of my house here in Phoenix." Dishes might be more refined, but Taylor is confident the food has a sentimental pull as well: "You can't hide where you grew up, where you live, and what you've experienced." Mora Italian offers the ultimate experience of more refined food that resonates with a local crowd, because the person making it has an acute understanding of where both worlds intersect.

Ricotta Fritters WITH SPICED HONEY & PEPERONATA

Yields about 20 fritters to serve 6 to 7



RICOTTA FRITTERS

- 1 1/4 pounds ricotta
- 2 oz mascarpone cheese
- 2 tbs caramelized shallots
- 1 tbs caramelized garlic cloves
- 3/4 cup ground panko
- 1/8 cup minced Italian flat-leaf parsley
- 1 tsp extra-virgin olive oil, as needed
- Kosher salt to taste

Mix first 7 ingredients and season with salt.

Using 1-oz scoop, portion mixture and place on sheet pan. Refrigerate for 1 hour.

BREADING PROCEDURE STATION

- Breadcrumbs as needed
- All-purpose flour as needed
- Eggs as needed
- Ground panko as needed
- Salt to taste

Dip the fritters in breadcrumbs, then flour, then egg, then panko. Repeat with all the fritters. Fry fritters until golden and crispy. Season with salt and cut in half. Reserve.

PEPERONATA

Yields 3 to 4 cups

- 1 pound baby mix color peppers (Tinkerbells), stems removed
- 4 tbs burnt honey
- 1/3 cup red wine vinegar
- 4 tbs capers, nonpareil
- 1 cup vegetable stock
- Salt to taste

Grill peppers until charred and tender. Combine peppers with rest of ingredients and stew for 30 minutes. Adjust with salt and reserve.

TO PLATE

- Peperonata
- Fritters
- Micro basil
- 4 pickled Fresno peppers
- Grana Padano cheese, microplaned

Place 2 ounces of peperonata on the center of each plate and spread out evenly.

Place 3 pieces of fritter on top of the peperonata.

Finish with micro greens, Fresno peppers and Grana Padano.

Grounded

FROM THE EARTH TO THE KITCHEN TABLE



TOMAYTO, TOMAHTO.
HEIRLOOM, HYBRID.

LET'S CALL THE
WHOLE THING OFF!



Call it big gardening—that's how Carl Seacat of Seacat Gardens prefers to identify his line of work. With half an acre in South Phoenix and another half in Paulden, and an eye to growing this fall at Enchantment Resort in Sedona, Seacat believes that huge acreage and investment isn't necessary to grow fabulous vegetables.

You won't find him riding around in a tractor or using mechanical equipment. Instead, everything is done by hand, which allows Seacat to control the whole process, from planting to harvest. He grimaces when the subject of weeding comes up. "There are no shortcuts or an easy solution. I weed by hand. It's the most time-consuming element of growing vegetables— and also the most important."

Seacat grows heat-tolerant lettuces, tomatoes, and melons. "Mora Italian now has real Italian *rampicante zuccherino* melons," he announces proudly. It's his tomatoes that he's most noted for, grown from heirlooms but technically called hybrids.

He explains the difference: "The common definition of *heirloom* is any vegetable variety or strain that has been grown for at least 50 years without being crossbred. I grew heirloom tomatoes exclusively for about five years, many quite rare, before an accidental cross-pollination in the field nine years ago between three heirloom tomatoes—Cherokee Purple, French Carmello, and Green Zebra— created my new tomato strains, which are collectively known as Seacat Gardens Cherokee tomatoes. Most everyone mistakes them for heirlooms, and I would too if I didn't know what happened." Seacat notes that he typically gets a new strain every year.

Seacat became interested in tomatoes specifically because he considers them the kings of the vegetable world. "If you want to grow the best vegetables, you have to grow the best tomatoes," he says matter-of-factly. And just think: In 50 years, those Seacat hybrids will be heirlooms in their own right!

CARL SEACAT'S TOP THREE FAVORITE HEIRLOOM TOMATOES

CHEROKEE PURPLE Rich, deep earthy flavor, deep purple flesh. Just fabulous. Grown by the Cherokee Native Americans in Tennessee for about 100 years, when someone sent seeds to famed tomato grower Craig LeHoullier in North Carolina about 12 years ago to see what he thought. He grew them, they wowed him, and he named them.

PAUL ROBESON BLACK RUSSIAN Black Russians are great as a group, and the Paul Robeson strain is easily the best. Deep, dark, almost black tomato with rich, earthy, smoky flavors.

BRANDYWINE Originally grown and perfected by the Amish. While there are many colors and strains of Brandywine now, the original Pink Brandywine belongs in the discussion of the world's greatest tomatoes. Large beefsteak tomato, more acidity than the others, with a flavor that just tastes like summer.



Heirloom Tomato Salad

Serves 4 to 6

2 lbs tomatoes (about 6 medium tomatoes)
3 tbs extra-virgin olive oil
3-4 tbs red wine vinegar
4 oz shallots, sliced thinly
5 fresh basil leaves, finely chopped
1 tsp kosher salt
Fresh ground black pepper to taste
4 cups mixed leafy greens, rinsed and dried
1/2 cup shaved Parmigiano Reggiano
4-6 slices ciabatta bread, drizzled with extra-virgin olive oil, grilled at the last moment

METHOD

Cut tomatoes into halves, quarters, or slices, depending on size. Mix olive oil, vinegar, shallots, basil, and salt and pepper into a bowl. Marinate tomatoes for at least 3 hours. Toast bread.

TO SERVE

Divide tomatoes onto plates. Top with greens. Drizzle marinated mixture over greens. Finish with the Parmigiano and more black pepper as needed. Serve with bread.



VILLA MANGIACANE



HOTEL LUNGARNO

Located in central Italy, Tuscany is a special place, known for its rich history and colorful cities, breathtaking landscape, and simply amazing food. For many, it is simply a slice of heaven.

Headed that way? Here are Chef Conant's Tuscany travel tips.



HOTEL II PELLICANO



RISTORANTE ARNOLFO

TUSCAN sunshine

"Honesty, integrity, and soul" not only is Chef Scott Conant's mantra in the kitchen, but it specifically applies to each ingredient he uses. And so when he decided to produce a line of cooking and pantry essentials, he knew they had to come out of Italian soil, grown the right way. Partnering with Tuscany's Sogno Toscano, the result is a collection of nine sauces, spreads, and olives, highlighted by Chef Conant's signature and highly craveable Pomodoro Sauce.



From tomatoes and peppers, olives and olive oil, to the basil used for the pesto, all of these ingredients are bursting with Tuscan sunlight and goodness. Take his olive oil, for example, made from local Frantoio and Leccino olives, and boasting low acidity.

HEAD TO

SASSICAIA VINEYARDS
There are vineyards, there are horses, and there is a bird sanctuary. There are buildings that date back to the first century A.D. and there are olive groves.
tenutasanguido.com

VILLA MANGIACANE
Nestled in the heart of the winemaking region, this 15th century property built by the Machiavelli family features Italian frescoes on their walls by none other than Michelangelo.
mangiacane.com

ORNELLAIA VINEYARD
For 700 years, the Frescobaldi family has been celebrating Tuscany through their wines. Open for tours and tastings.
ornellaia.com

STAY HERE

There are so many small *pensiones* (small hotels) that allow you a place to rest without spending a lot of money. Try these luxurious alternatives.

HOTEL II PELLICANO
This spectacular clifftop hotel on the coast of the Tyrrhenian Sea used to be a private home.
hotellipellicano.com/en

HOTEL LUNGARNO
Owned by the Ferragamo family, this beautiful hotel and its acclaimed restaurant is situated in Florence.
lungarnocollection.com

FOUR SEASONS FLORENCE
Completely over-the-top extravagance with several restaurants and bars. It's simply wonderful.
fourseasons.com/florence

EAT HERE

While you can't go wrong stopping by any local trattoria and eating whatever they are cooking that day, here are a couple of decadent choices for your journey.

RISTORANTE ARNOLFO
With two Michelin stars, this spot is intimate, unique, and quaint. It's expensive, but well worth it.
arnolfo.com/en

DA CAINO
A gorgeous, thoughtful and special restaurant that also has two Michelin stars.
dacaينو.com

DRINK THIS

Tuscany is known for its bright and bold wines. Try either of these reds: **SUPER TUSCAN**, a red wine that includes the use of nonindigenous grapes, particularly merlot, cabernet, sauvignon and syrah, or a **BRUNELLO**, 100 percent sangiovese.

Summers were made for sipping **APEROL SPRITZ**. This super refreshing cocktail is made with prosecco, Aperol, and soda water.



Aperol Spritz

From the VINE

by Dino Tantawi



Since 1999, Dino Tantawi of Vignaioli Selection has scoured Italy to bring his best wine finds to the American consumer and beyond. Tantawi's approach to selecting wines reflects his own wine attitude, philosophy, and experience. He feels the history and background of vineyards and winemakers are essential to the character and regional depth of their wines. Found in each of Vignaioli's wine selections is an interpretation of terroir, microclimates, and winemaker philosophies.

VIGNAIOLO (vee-n'yah-EEOH-loh): Italian for "vine-dresser," someone who tends to the vines (pl. vignaioli)



AYLA 2015 PINOT GRIGIO
White gold with bronze highlights. Grown in Isonzo del Friuli, in the northeastern region of Italy. Medium bodied, delicate with a zippy and refreshing finish. Aromas of flowers, honey, lime blossom, and hints of tropical fruit.
Pairs with: Salami, white meat, fishes, and pasta.



KARYA 2016 SUPER TUSCAN
Ruby red with aromas of fresh plum, blackberry, olives. Ripe fruit, cedar, and spice notes. These nonindigenous grapes are grown in Sant'Angelo in Colle, Tuscany.
Pairs with: Hearty pasta dishes, mushrooms, or grilled and roasted vegetables.



SPREZZA CHEF CONANT'S SIGNATURE 2008 BAROLO
An intense garnet red with an aroma of violet. These Nebbiolo grapes are grown in the northern Italian region of Piedmont, notable for its full body, complexity, richness of the terroir, and long finish. Aged 36 months prior to its release.
Pairs with: Meats, especially large steaks, and aged cheeses.



LA SALA CHIANTI CLASSICO
Deep ruby red with purple highlights. Made 100 percent from sangiovese grapes grown in San Casciano in Val di Pesa, Tuscany. Elegant with fruity aromas of red currant and cherry, with subtle spice and black pepper. Aged in French oak casks for six months and stainless steel for six months before bottling.
Pairs with: Red and white meats, meat sauce pastas, cured meats, and soft pecorino cheese.

BY THE BOTTLE



KEN GOODMAN PHOTOGRAPHY

SC Wines

THE ITALIAN CONNECTION

If food brings us around a table, perhaps it comes as no surprise that Chef Scott Conant has introduced a collection of signature wines to achieve the same goal. They are Italian, of course, bold statements of great Italian varieties and winemaking styles. There is a pinot grigio named for his daughter Ayla, a Super Tuscan named for his daughter Karya, and Conant's signature Barolo, Sprezza.

There's another family connection. Chef Conant's grandfather Lupo was a winemaker, and the wolf stamp on every bottle is an homage to both him and Conant's wife, whose maiden name, Bozkurt, means "grey wolf" in Turkish.

Back to the Italian connection. We journey to the far southeastern part of Italy's northeastern region, Isonzo del Friuli, for the pinot grigio, a fairly small DOC with the Isonzo River running through it. To its left are clay-rich soils; to its right, chalk layered with white gravel. Plenty of rainfall, warm daytime wind, and cool evening breezes makes this ideal grape-growing country.

Naturally, the Super Tuscan comes from Tuscany, specifically Sant'Angelo in Colle, a picturesque medieval village perched on a low hill in a subzone of the world famous Montalcino appellations. The elevation heightens growth and ripening with cool air in the summer months, and its proximity to the Tyrrhenian Sea helps ventilate the vineyards and reduce mildew.

In the Northern Italian region of Piedmont, Barolo rules supreme. Here, mountains guard the region on every side except the east, where the Po river runs. These mountains and river create a lot of fog (*nebbia*), which allows the aptly named nebbiolo grape that Barolo is made from to ripen slowly and develop intense flavors.

Three distinctive wines, each a unique expression of Italian *terroir* and Chef Conant's penchant for all things *sprezzatura*!



Scan the wine list, and it becomes obvious that to complement Chef Conant's soulful yet refined cooking, the selections are Italian inspired. General Manager Lance Mills points out the diversity among these Italian wine offerings. "There is something for everyone on our wine list. Each region represented encapsulates a story in itself, where the main characters are world-famous grapes, regional varieties, climate considerations, different methods of aging, and the such. Italian wine is special; each bottle uncorks a fascinating look at the region it is rooted in."

"Italian wine is special; each bottle uncorks a fascinating look at the region it is rooted in."

—Lance Mills

Not well versed in your Italian wines? Not to worry: Mills assures that the team takes pride in educating their servers on every style of wine available and passes on that education to the restaurants' guests. "When you are given the right tools—in this case, information—choosing a bottle that pairs well with your dinner is a lot easier," he says. "And the best part is, you just might discover your new favorite wine."



Where history meets the future!

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www.franciacorta.us

With a history that stretches back over 1,000 years, the *Lantieri* family boasts noble origins in the Brescian town of Paratico, where in the 1200s, the family erected their magnificent castle (pictured above). Dante penned verses of Purgatorio VII from his *Divine Comedy* while in residence there during political exile.

HAPPY HOUR



SON OF A BEE STING



AMORE ESTIVO



NEGRONI ROSA

SON OF A BEE STING

- 0.75 oz lemon juice
- 0.75 oz honey syrup (equal parts honey and water)
- 0.25 oz rose water
- 1-2 slices of ginger
- 2 oz gin

Combine lemon juice, honey syrup, rose water, and fresh ginger in mixing tin. Muddle ginger. Add gin and ice. Shake and fine strain into glass. Fill with ice. Serve with lemon peel.

AMORE ESTIVO

- 1 oz vodka
- 0.75 oz raspberry liqueur (We recommend Pallini Raspicello)
- 0.75 oz peach shrub
- Prosecco

Combine first three ingredients and ice in shaker. Shake and fine strain into coupe/martini glass. Top with prosecco. Garnish with fresh raspberries or edible flowers.

NEGRONI ROSA

- 1 oz Crooked Water Citrus Gin
- 1 oz Campari
- 1 oz Ramazzotti Aperitivo Rosato

Combine all 3 ingredients into a mixing glass. Add ice and give a light stir. Strain into glass over large rock ice cube or regular, if you prefer. Garnish with grapefruit peel.



The cocktail list at Mora Italian is carefully curated by Events & Beverage Manager Christina Arellano. Growing up in the business (her grandparents owned an Italian restaurant), Arellano quickly realized that great food and drinks always bring people together. She started crafting cocktails to match her grandmother's bold, classic dishes. She has a similar goal today at Mora Italian.

"With each sip comes a sense of belonging, with each cocktail comes a sense of tradition."

—Christina Arellano

"With this cocktail list, I stay true to classic Italian-style cocktails with a fresh modern twist," she explains. "I want to convey that sense of being in Italy with friends and family, enjoying hours around the dinner table, laughing and talking. So with each sip comes a sense of belonging, with each cocktail comes a sense of tradition."

Arellano was also inspired by herbs and fruits in season in Italy. "It is important to me to incorporate locally grown, fresh produce into our cocktails." She points to the heirloom tomatoes in their Seasonal Spritz that come from Seacat Gardens. "I love the challenge of being able to create something for everyone," she adds. "But more importantly, I love the challenge of creating an experience."

AROUND TOWN

For the team at Mora Italian, being a part of Phoenix's culinary scene isn't just a work thing—it's a *life* thing. So we asked everyone to share their best food and drinks recommendations around the city, and here's what they had to say.

BEST COFFEE SHOPS



32 SHEA
Try a Nutella mocha.
32shea.com

LUX CENTRAL
luxcoffee.com

DUTCH BROS COFFEE
Get a white coffee.
dutchbros.com

FAIR TRADE CAFE
azfairtrade.com

JOBOT COFFEE
jobotcoffee.com

BEST LIVE MUSIC VENUES

THE LOST LEAF
Music, art and libations in
Downtown Phoenix.
thelostleaf.org

**JADE BAR AT
SANCTUARY RESORT**
Pop, jazz, R&B on Friday and
Saturday evenings.
[sanctuaryoncamelback.com/
dining/jade-bar](http://sanctuaryoncamelback.com/dining/jade-bar)



**CENTER STAGE BAR
AT THE HYATT AT
GAINEY RANCH**
Jazz, soul, urban folksy.
scottsdaleregency.e-hyatt.com



AFTER WORK GO-TO SPOT

THE WOMACK
A chill vibe at this classic
cocktail lounge and bar.
thewomack.us

DELUX GRILL + SUSHI
Late night with awesome
sushi and fries.
deluxburger.com



TEXAZ GRILL
Try the super special
chicken-fried steak.
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THE WHINING PIG
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