

ANTIPASTI

CAPRESE GF,VEG
mozzarella, roma tomato, basil,
black salt, evoo 11.95

ARANCINI SICILIANI
saffron rice balls filled w/ meat
sauce, sweet peas, mozzarella 12.95

PROSCIUTTO & MELONE
fresh canteloupe & cured prosciutto
crudo san daniele 13.95

CARPACCIO DI MANZO* GF
arcadia meat market grass-fed thinly
sliced raw beef, parmigiano, fennel,
arugula, mustard aioli 14.95

FORNO BREAD hand crafted bread served with italian olives, balsamic vinegar and extra virgin olive oil 2.50

BRUSCHETTE

CLASSICA VEG,V
chopped roma tomato,
garlic, basil, oregano 7.95

BRUSCHETTA BURRATA
prosciutto crudo san daniele,
burrata di bufala, caramelized peaches,
arugula 12.95

CRUDO, FIGS & HONEY
mascarpone cream, figs, prosciutto crudo,
local organic honey 9.95

INSALATE



ZUPPE

MISTA GF,VEG
spring mix, grape tomato, cucumber,
parmigiano, balsamic vinaigrette 10.95

POLLO* CHOPPED GRILLED CHICKEN - GF
spring mix, feta, avocado, grape tomato,
red onion, almond, lemon dressing 13.95

MINISTRONE GF,VEG,V
italian style housemade broth,
mixed vegetables, evoo 8.95

ROMANA* VEG
kale, romaine, shaved parmigiano,
housemade croutons, house dressing 10.95

GAMBERI* CHULA SEAFOOD GRILLED SHRIMP - GF
spring mix, feta, mediterranean olive,
red bell pepper, lemon dressing 14.95

PASTA & FAGIOLI VEG,V
blend of cannellini beans w/ ditalini
pasta, evoo 9.95

PANZANELLA VEG
tomato, mozzarella, caramelized peaches,
red onion, cucumber, spring mix,
arugula, basil, croutons 11.95

SALMONE* CHULA SEAFOOD SALMON - GF
spring mix, golden beet, fennel,
grape tomato, lemon dressing 15.95

ESTIVA VEG
puréed cold soup of fresh tomato, cucumber,
red onions, avocado, evoo 9.95

add: Red Bird- Free-Range Chicken 5.00 - Chula Seafood - Salmon 9.00 - Chula Seafood - Wild Caught Jumbo Shrimp 8.00

HANDMADE PASTA

ALL OF OUR PASTA IS HAND CRAFTED IN-HOUSE DAILY WITH IMPORTED ITALIAN "OO" FLOUR AND SEMOLINA FLOUR

STROZZAPRETI SALSICCIA
tomato sausage sauce, cream,
parmigiano 16.95

LASAGNE AL FORNO
authentic bolognese meat sauce,
béchamel, parmigiano 18.95

GNOCCHI SORRENTINA VEG
potato gnocchi, tomato sauce,
mozzarella, parmigiano, basil 16.95

TAGLIATELLE BOLOGNESE
authentic bolognese meat sauce,
sweet peas, parmigiano 16.95

GRAMIGNA BOSCAIOLA
creamy sausage sauce, cremigi
mushrooms, parmigiano 17.95
AZ CENTRAL TOP 10 RESTAURANT DISH

CAMPANELLE VERDURE VEG,V
basil sauce, broccolini, zucchini,
cremini mushroom, grape tomato 15.95

LINGUINE SALMONE
chula seafood salmon, cherry tomato,
saffron, cream, parsley 19.95

SPAGHETTI CARBONARA
crispy pancetta, local farm egg yolk,
pecorino romano, black pepper 16.95

TORCHIO ARRABBIATA VEG,V
tomato sauce, calabrian chili,
garlic, parsley 14.95

GLUTEN FREE PASTA IS AVAILABLE : please ask server for options.

PIZZA NAPOLETANA

Authentic Pizza Napoletana is hand tossed and cooked for 60-90 seconds at 950°, producing a blistered crust and soft center.

MARGHERITA VEG
tomato sauce, mozzarella, parmigiano,
basil 14.95

BUFALA VERACE VEG
imported italian mozzarella di bufala,
tomato sauce, parmigiano, basil 17.95

PRINCIPE
prosciutto crudo san daniele, arugula, parmigiano,
tomato sauce, mozzarella, basil 17.95

DIAVOLA
hot soppressata, tomato sauce, mozzarella,
basil 15.95

TOTO SAPORE
sausage, prosciutto cotto, hot soppressata, salame
parma, tomato sauce, mozzarella, basil 16.95

POMO
sausage, onion, red bell pepper, cremini mushroom,
tomato sauce, mozzarella, basil 17.95

QUATTRO STAGIONI
sausage, cremini mushroom, salame parma,
gaeta olives, tomato sauce, mozzarella, basil 16.95

DON ALFONSO
sausage, hot soppressata, red bell pepper,
tomato sauce, mozzarella, basil 16.95

CAPRICCIOSA
prosciutto cotto, artichoke, cremini mushroom,
gaeta olives, tomato sauce, mozzarella, basil 16.95

PEPPINO
hot soppressata, ricotta, tomato sauce,
mozzarella, basil 15.95

ORTOLANA VEG
red bell pepper, zucchini, eggplant,
tomato sauce, mozzarella, basil 15.95

CALZONE NAPOLETANO FOLDED PIZZA
hot soppressata, ricotta, tomato sauce,
mozzarella, basil 15.95

BOSCAIOLA NO TOMATO SAUCE
italian porcini mushroom, sausage,
provolone cheese, mozzarella 18.95

DONNA ROSA NO TOMATO SAUCE
sautéed shrimp, housemade pesto, cherry tomato,
cream, mozzarella 17.95

NIRVANA GOURMET STYLE- THICK EDGES
burrata di bufala, stracchino cheese, prosciutto crudo
san daniele, caramelized peaches, arugula 16.95

QUATTRO FORMAGGI NO TOMATO SAUCE - VEG
mozzarella, gorgonzola, provolone,
parmigiano 15.95

PIZZA RIMINI CRISPY CRUST

True to Northern Italy Pizza Style, this dough is rolled out extremely thin, resulting in a crispy crust.

SALSICCIA FUNGHI
sausage, cremini mushroom, tomato sauce,
mozzarella, basil, oregano 16.95

INFERNO
hot soppressata, mediterranean olive, fresno chili,
tomato sauce, mozzarella, basil, oregano 16.95

PORCINI VEG
italian porcini mushroom, tomato sauce,
mozzarella, basil, oregano 18.95

TARTUFATA NO TOMATO SAUCE - VEG
cremini mushroom, stracchino cheese, mozzarella
truffle olive oil, parmigiano 18.95

PINSA LIGHT CRISPY

Handcrafted with 72 hours of leavening-maturation which produces a light, easily digestible crust for the most flavorful Focaccia.

BUFALOTTA VEG
imported italian mozzarella di bufala,
tomato sauce, parmigiano, basil 16.95

SALSICCIA PATATE NO TOMATO SAUCE
sausage, baked sliced potato, mozzarella,
rosemary, parmigiano 15.95

CRUDO
prosciutto crudo san daniele, stracchino cheese,
arugula, tomato sauce, mozzarella, basil 17.95

DELIZIOSA
hot soppressata, red onions, red bell pepper,
mediterranean olive, tomato sauce, mozzarella 16.95

GLUTEN FREE

CHOOSE ANY PIZZA add 3.00

VEGAN

CHOOSE ANY PIZZA add 2.00

GF : GLUTEN FREE - VEG : VEGETARIAN - V : VEGAN

COCKTAILS

POMO LEMONDROP <i>hanson organic ginger vodka, limoncello, fresh lime, blackberry re'al.</i>	13
PUMA <i>hangar one rose vodka, tempus fugit creme de violette, fresh lemon, giffard gomme, fresco rose</i>	12
FRESCA <i>corazon blanco tequila, passoa passion fruit liqueur, fresh lime, mango re'al.</i>	11
MULO <i>figenza vodka, pomegranate juice, lime juice, ginger beer.</i>	12
REGATA <i>stoli cucumber vodka, alessio bianco vermouth, fresh lemon, giffard gomme, club soda.</i>	11
PANTERA <i>st. george breaking and entering whiskey, spiced pear liqueur, vermouth, bittermans buckspice ginger.</i>	13
VOLCANO <i>blood orange sorbet, figenza vodka, grapefruit juice, figgy pudding bitters, thyme.</i>	12
ALICUDI <i>peach sorbet, los javis mezcal, naranja orange liqueur, giffard peach, basil</i>	13
SALINA <i>strawberry granita, hanson's organic vodka, green chartreuse, lemon pelligrino</i>	13

BEER

DRAFT

PERONI <i>Italian Lager - Italy</i>	8
BALLAST POINT <i>Sculpin IPA - San Diego, CA</i>	9
PAULANER <i>Hefe-Weisse - Germany</i>	8
FOUR PEAKS <i>Kilt Lifter Amber Ale - Tempe, AZ</i>	7

BOTTLE

MENABREA <i>Lager - Italy</i>	7
LAGUNITAS <i>IPA - CA</i>	6
COORS LIGHT <i>Light Lager - CO</i>	5
STELLA ARTOIS <i>Cidre - Belgium</i>	6

WINE

RED WINE

MERLOT/CORVINA "Isabella" - Veneto	10	38
PINOT NERO Mezcán "Hofstatter" - Trentino	12	46
PINOT NERO "Canaletto" - Lombardia	9	34
CHIANTI CLASSICO RISERVA "Cavaliere d'Oro" - Toscana	13	50
SANGIOVESE MAREMMA "Sassoregale" - Toscana	11	42
SANGIOVESE "Terre de Trinci" - Umbria	9	34
SANGIOVESE/BARBERA Giome "Ca Maiol" - Lombardia	12	46
SUPER TUSCAN Dogajolo "Carpineto" - Toscana	11	42
MONTEPULCIANO "Zaccagnini" - Abruzzi	12	46
CABERNET SAUVIGNON "Principi di Butera" - Sicilia	11	42
RIPASSO VALPOLICELLA "Santi" - Veneto	10	38
BARBERA D'ASTI Le Orme "Michele Chiarlo" - Piemonte	13	50
AMARONE VALPOLICELLA "Zonin" - Veneto	20	78
CABERNET MAREMMA "Frescobaldi" - Toscana	--	65
BAROLO "Pio Cesare" - Piemonte	--	110
BRUNELLO DI MONTALCINO "Bonacchi" - Toscana	--	80
NEBBIOLO LANGHE "Pietro Rinaldi" - Piemonte	--	69

WHITE WINE

SAUVIGNON BLANC Friuli Grave "Pighin" - Friuli	10	38
SAUVIGNON BLANC "Cembra" - Trentino	11	42
PINOT GRIGIO "Jermann" - Friuli	12	46
PINOT GRIGIO "Ca Montini" - Trentino	9	34
CHARDONNAY Bramito del Cervo "Antinori" - Umbria	13	50
CHARDONNAY "Isabella" - Veneto	10	38
FALANGHINA "Mastrobernardino" - Campania	12	46
VERMENTINO "Casamata" Toscana	--	48

BUBBLES, SWEET & ROSE

ROSATO "Fanti" - Toscana	10	38
FRESCO ROSE' "Villa Sandi" - Veneto	10	38
PROSECCO BRUT "Zonin" - Veneto	9	34
PROSECCO SUPERIORE Valdobbiadene "Canella" - Veneto	--	12
MOSCATO D'ASTI "Candoni" - Veneto	--	11
LAMBRUSCO "Donelli" - Emilia Romagna	10	38