

DINNER

nook

beginnings

Arancini 12/7 

risotto, house-pulled mozzarella, pomodoro, balsamic reduction

Shrimp Cocktail * 19 

jumbo tiger shrimp, house made cocktail sauce, lemon
add shrimp 4 each

Poutine 13

house-cut fries, mozzarella curd, beef gravy
add fried egg* 2 add short rib 6

Charcuterie 23

cured meats, cheeses, accompaniments

Seasonal Grilled Artichoke 13 

olive oil, parmesan, lemon aioli

Warm Caprese 14 

house pulled mozzarella, oven dried tomatoes, red onion, extra virgin olive oil, basil, balsamic reduction, crostini

Polpettine 12

house made meatballs, pomodoro, parmesan, basil

Wood Fired Olives 16

castelvetrano & cerignola olives, spicy soppressata, basil, oregano, parmesan, house crostini, evoo

Soup

chef's inspiration
cup 5
bowl 8

bruschettas

Short Rib 15/8

mushroom duxelle, malbec demi reduction, cotija

Chicken Artichoke 14/8

artichoke, spinach, parmesan, grilled chicken, roasted garlic ricotta, red onion

Eggplant Parm 13/7

house breaded eggplant, roasted garlic pomodoro, house-pulled mozzarella, basil, parmesan

Classic Caprese 12/7 

tomatoes, basil, house-pulled mozzarella, balsamic reduction

Fig 15/8

fig jam, prosciutto di parma, goat cheese, asparagus

entrees

Chicken Marsala 28

fresh made linguine, sherry mushrooms, grand marnier, parmesan

Espresso Rubbed Filet * 38 

8oz espresso rubbed USDA PRIME filet, herb roasted fingerling potatoes, grand marnier dragon carrots, white truffle cream sauce

Salmon * 26 

grilled zucchini and squash, cauliflower mash, rosemary grilled salmon, chili oil, basil oil

Scallops * 35

pan seared scallops, grilled white asparagus, shiitake mushrooms, rosemary potato coins, white chocolate vanilla bean cream, fried wontons, calabrian basil oil

Lamb Shank 35

braised lamb shank, roasted carrot puree, roasted garlic herbed fingerling potatoes, calabrian chimichurri

Bolognese 24

beef, pork, soppressata, tomato, herbs, fresh pappardelle pasta, parmesan

Short Rib 28 

braised short rib, malbec demi reduction, wasabi shallots, haricot verts, braised leek mashed potatoes

Eggplant Parmesan Napoleon 24 

house-made breadcrumbs, eggplant, roasted garlic pomodoro, house-pulled mozzarella, parmesan, basil

Shrimp Fra Diavolo * 27

jumbo shrimp, fresh linguine, white wine, shallots, red pepper, calabrian chilies, garlic, oregano, basil, crushed tomatoes

*consumption of raw or undercooked meat, seafood & eggs may increase your risk of foodborne illness. These items may be cooked to order

 vegetarian  gluten free

DINNER

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pizza rosso

gluten free available 3

pizza bianco

New World Margherita 13 

house-pulled mozzarella, parmesan, extra virgin olive oil, basil

Diavolo 14

house-pulled mozzarella, parmesan, spicy soppressata, extra virgin olive oil, basil

Porco e Funghi 17

house-pulled mozzarella, parmesan, sweet sausage, sherry mushrooms, extra virgin olive oil, basil

Giardino 16 

house-pulled mozzarella, parmesan, spinach, caramelized onions, roasted tomatoes, sherry mushrooms, garlic, basil, extra virgin olive oil

Prosciutto 17

house-pulled mozzarella, parmesan, prosciutto di parma, arugula, lemon vinaigrette

Old World Margherita 13 

stewed grape tomatoes, house-pulled mozzarella, parmesan, extra virgin olive oil, basil

Cacio e Pepe 15

house-pulled mozzarella, fontina, parmesan, assorted roasted peppers, basil, cracked black pepper, extra virgin olive oil

Quattro Formaggio e Aglio 14 

garlic, extra virgin olive oil, house-pulled mozzarella, fontina, parmesan, roasted garlic ricotta, basil

Calabrese 17

house-pulled mozzarella, parmesan, taleggio, caramelized onions, sweet sausage, calabrian chilies, extra virgin olive oil, basil

Funghi 17 

house-pulled mozzarella, fontina, parmesan, sherry mushrooms, arugula, truffle oil

greens

Chicken Chop 14

mixed baby greens, grilled chicken, grape tomatoes, cucumbers, avocado, red onion, carrots, roasted corn, hemp hearts, gorgonzola crumbles, house-made croutons, creamy gorgonzola

Grilled Romaine 13

grilled romaine, gorgonzola crumbles, bacon lardons, cucumbers, tomatoes, carrots, hard boiled eggs, red wine vinaigrette
add chicken 4 shrimp 8 salmon * 8

Harvest Quinoa 15 

mixed baby greens, celery, avocado, roasted sweet potatoes, shredded manchego, white quinoa, granny smith apples, dried cranberries, spiced pecans, champagne vinaigrette
add chicken 4 shrimp 8 salmon * 8

Mixed Greens 6 

cucumbers, carrots, tomatoes, castelvetro olives, house-made croutons

desserts

by Tracy Dempsey Originals

Olive Oil Lemon

Ricotta Cake 10

extra virgin olive oil lemon ricotta cake served with olive oil ice cream, strawberry compote and rosemary

Ooey Goey Butter Cake 10

gooey cream cheese filling on cake served with blueberry compote, graham cracker ganache and ice cream, finished with a mini nook graham cracker

Chocolate Espresso

Mousse Cake 10

chocolate espresso mousse cake served with chocolate sauce, scoop of white coffee ice cream and a sprinkling of espresso cocoa 'soil'

beverages

coke
diet coke
lemon-lime
3

ginger ale
lemonade
iced tea
3

fiji
pellegrino
fever-free ginger beer
4

Coffee 2.5
Espresso 2.5
Cappuccino 3.5

happy hour

\$2 OFF ALL DRAFT BEERS & HOUSE COCKTAILS
\$5 SELECT RED & WHITE WINES
\$5 TITO'S VODKA

\$3 OFF ALL BEGINNINGS - SALADS - BRUSCHETTAS & PIZZAS

NOOK DOWNTOWN  HOURS
Hilton Garden Inn Phoenix  Mon-Thurs 11am-2pm, 5pm-10pm
15 East Monroe Street  Fri- 11am-2pm, 4pm-11pm
Phoenix, Arizona 85004  Sat- 4pm-11pm
602 258 1037  Sun- 4pm-10pm

HAPPY HOUR  Ask us about our happy hour!

NOOK ARCADIA  HOURS
Gaslight Square Arcadia  Sun-Thurs 4pm-10pm
3623 E. Indian School Road  Fri & Sat 4pm-11pm
Phoenix, Arizona 85018 
602 651 1390 

HAPPY HOUR  Every Day 4pm-6pm