

ZAGAT SURVEY.

Rancho
Pinot

- MENU
- MAP
- ABOUT US
- WINE LIST
- VIRTUAL TOUR



"With its understated desert-cowboy décor and contemporary bistro style, Rancho Pinot manages to combine comfort with a sense of occasion. Chef Chrysa Kaufman has a sure touch with her ingredients, many of them from local farms. Seasonal finds on her smart menu might include Colorado lamb chops on flageolets with garlic and preserved lemon, ringed with baby artichokes; ricotta stuffed squash blossoms in a preternaturally crackly breadcrumb crust; or a killer shortcake of Arizona peaches. Simple all-white tabletops and intelligent service add to the feeling of ease."

Gourmet
Guide to America's Best Restaurants
2002

6208 N. Scottsdale
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Nonni's Kitchen (Opened in 2001 by Chrysa and Tom Kaufman) reminds one that even the simplest things done with perfection make a menu and a restaurant something very special. Decorated with old family photos, warm wood and an extended two sided bar this neighborhood restaurant is an instant charmer.

The straight forward menu strives for homey integrity with an Italian bent (Nonni is what Chrysa called her Italian grandmother) and the dishes are full of fabulous local produce. Start off with the mesmerizing vegetable antipasto. Everything on this plate tastes as if it were just pulled out of the ground. A potato frittata surrounded by baby beets, marinated beans, golden carrots, red peppers, mushrooms, fresh artichoke. The signature dish is the flattened hen, with olive oil mashed potatoes and garlicky spinach. A simple recipe with expert technique bringing something rare and wonderful, Nonni would approve.

4410 N. 40th Street
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