

Pellini Italian Comes to GH-L

Pellini Italian Eatery is new to the area, offering an Italian twist to fast-casual dining. The first of what owners plan to be several locations is just across the street from Scottsdale Quarter and Kierland Commons in North Scottsdale at the northeast corner of Scottsdale Road and Greenway-Hayden Loop (15425 N. Scottsdale Road). Front and center on the menu is the piadina, a popular Roman street-food item, best described as an “Italian burrito.” Pellini is Italian for “little skin” and refers to the thin flatbread that is stuffed and rolled with meats, vegetables, cheeses and sauces. The Pellini menu will feature large portions and create-your-own piadina, pasta bowls and chopped salads, each topped with your choice of all natural meats and more than 19 vegetables, cheeses and other ingredients. The menu is presented as a light and healthy alternative to “the traditional, sometimes heavy Italian cuisine,” said Matt Motta, who co-owns the restaurant with Chris Mercato and Chris Namie. Prices for entree items start at the mid-\$5 range for chicken. Pellini serves beer and wine and a selection of self-serve soft drinks and tea. Open daily 11 a.m. to 10 p.m.



Barrett Jackson Night at Sapporo Scottsdale

At 6 p.m. Monday, Jan. 7, Sapporo Scottsdale kicks off Barrett-Jackson Collector Car Auction 2013 as the official “Pre-Party” for the car-auction event. Sapporo will offer its signature happy hour menu until 9 p.m. as well as a specialty-themed Barrett-Jackson signature menu to get guests’ motors running and mouths watering. Classic and collector cars like those being auctioned at Barrett-Jackson will be on display from car clubs Valleywide in the Sapporo parking lot, and the team from Barrett-Jackson will be on hand with free tickets to the event, gift cards and more. Sapporo Scottsdale is at 14344 N. Scottsdale Road, less than a mile north of Thunderbird on Scottsdale Road.

Michael Bouwens has joined **Roaring Fork** in Scottsdale as executive chef. He hails from 5th & Wine restaurant, where he held the same title. In his new role, Bouwens will supervise a kitchen staff of 30, create all seasonal/holiday and daily menu specials, and oversee all restaurant operations. “I plan to bring a new focus to the restaurant by perfecting simplicity—which is the essence to great food,” says Bouwens. A 14-year culinary veteran, Bouwens resume includes Flemings Prime Steakhouse and Wine Bar and Morton’s Steakhouse in Scottsdale.



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