



Special Events

Taggia offers Old Town Scottsdale guests a welcome dining destination. Reminiscent of the Italian Riviera, the experience here is rustic yet refined, casual yet elegant.

With menus customized by Chef James Siao specifically to meet the needs of your guests, Taggia is the perfect place for groups of 15-100 people. From cocktail receptions to lavishly prepared dinners, our skilled culinary team utilizes only the freshest ingredients available.

Please consult your sales manager for availability. Based on the date and time of your event and availability, food and beverage minimums may be required.

Two Course – Salad & Sandwich

(Lunch Only)

Your choice of one salad and two sandwiches
to offer your guests upon arrival

Salads

Organic greens

English cucumbers / cherry tomatoes / balsamic

Romaine hearts

Caesar dressing / focaccia croutons / Parmigiano

Caprese

heirloom tomatoes / fresh mozzarella / fresh basil

Sandwiches

Served on rustic bread with French Fries

Natural chicken

roasted peppers / prosciutto / arugula / Fontina cheese

Cheeseburger

sea salt thyme bun / Swiss cheese

Roasted turkey

grilled onions / tomatoes / Bibb lettuce / Swiss cheese

Sicilian tuna

greens / tomatoes / olive tapenade

Two Course – Salad & Pasta

Your choice of one salad and two pastas
to offer your guests upon arrival

Salads

Organic greens

English cucumbers / cherry tomatoes / balsamic

Romaine hearts

Caesar dressing / focaccia croutons / Parmigiano

Caprese

heirloom tomatoes / fresh mozzarella / fresh basil

Pastas

Mafaldine

braised homemade meatballs / ricotta salata / crushed tomato sauce

Bucatini

anchovies / tomatoes / olives / capers / spicy tomato sauce

Linguine

manila clams / fennel / preserved lemon

Ravioli

butternut squash / brown butter / fried sage / Parmigiano

Risotto del Giorno

Customized specifically for your party

Three Course – Appetizer, Pasta & Dessert

Your choice of one salad, two pastas
and one dessert to offer your guests upon arrival

Appetizer

Calamari

charred lemons / spicy crushed tomato sauce / roasted garlic thyme aioli

Burrata

caponata / grilled bread

Grilled Caledonian shrimp

lemon / parsley / extra virgin olive oil

Pastas

Mafaldine

braised homemade meatballs / ricotta salata / crushed tomato sauce

Bucatini

anchovies / tomatoes / olives / capers / spicy tomato sauce

Linguine

manila clams / fennel / preserved lemon

Ravioli

butternut squash / brown butter / fried sage / Parmigiano

Risotto del Giorno

Customized specifically for your party

Dessert

Tiramisu

Lady fingers, marsala, espresso, mascarpone

Zabaglione

fresh mix berries, light custard

Three Course – Salad, Entrée & Dessert

Your choice of one salad, two entrees
and one dessert to offer your guests upon arrival

Salads

Organic greens

English cucumbers / cherry tomatoes / balsamic

Romaine hearts

Caesar dressing / focaccia croutons / Parmigiano

Caprese

heirloom tomatoes / fresh mozzarella / fresh basil

Entrées

Colorado lamb rack

pistachio mint pesto / mascarpone polenta / grilled artichokes

Strip loin

fingerling potatoes / wild arugula / porcini butter

Natural free range half chicken

seasonal vegetable / capers / preserved lemon

Seasonal fish

leeks / clams / roasted tomatoes

Dessert

Tiramisu

Lady fingers, marsala, espresso, mascarpone

Zabaglione

fresh mix berries, light custard

Three Course – Appetizer, Entrée & Dessert

Your choice of one salad, two entrees
and one dessert to offer your guests upon arrival

Appetizer

Burrata

caponata / grilled bread

Grilled Caledonian shrimp

lemon / parsley / extra virgin olive oil

Calamari

charred lemons / spicy crushed tomato sauce
roasted garlic thyme aioli

Entrées

Colorado lamb rack

pistachio mint pesto / mascarpone polenta / grilled artichokes

Strip loin

fingerling potatoes / wild arugula / porcini butter

Natural free range half chicken

seasonal vegetable / capers / preserved lemon

Seasonal fish

leeks / clams / roasted tomatoes

Dessert

Tiramisu

Lady fingers, marsala, espresso, mascarpone

Zabaglione

fresh mix berries, light custard

Appetizers

Any of the following appetizers can be selected to serve family style.

Prices will be based on the number of orders.

Pizzas can be cut into a maximum of ten slices.

Salumi

cheese / marcona almonds / olives

Calamari

charred lemons / spicy crushed tomato sauce
roasted garlic thyme aioli

Pan seared sea scallops

capers / grapefruit / brown butter

Burrata

caponata / grilled bread

Grilled Caledonian shrimp

lemon / parsley / extra virgin olive oil

Crushed Italian tomatoes

mozzarella / fresh basil

Schreiners sausage

purple onions / controne chili / crushed tomatoes

Eggplant

roasted peppers / grated Parmigiano