

Neighborhood Italian Bistro

# Gusto

Unique Italian Cuisine

Osteria

Happy Hour



Seafood Selections



Patio Seating



## Mother's Day Brunch

11am-2pm

### Mothers Day Menu

includes

One Complimentary  
Fruit Mimosa or Bloody Mary,  
Choice of Starter  
Choice of Entree  
Soda, Tea, or Coffee, & Dessert  
all for \$30

Kids menu available for \$15

Call for Reservations

**520-722-9487**

7153 E Tanque Verde Rd  
(Safeway Plaza)

[www.gustotucson.com](http://www.gustotucson.com)

## DINING GUIDE

### 'Nosh & More' furnishes fun for Jewish foodies

Looking to give your mom a little extra love on Mother's Day? If she's a foodie — or you are — the "Nosh & More" section of [jewishtucson.org](http://jewishtucson.org) can provide sweet and savory inspiration, with recipes contributed by members of the local Jewish community. Reading the accompanying "Why I Love this Recipe" comments adds to the fun.

New in the dessert category is "Grandma Molly's Seven Layer Bars," made with graham crackers, coconut flakes, butter-scotch chips and walnuts.

"Letter or Crescent Cookies" will let

you spell out a message to mom in sweet, nutty dough — but don't forget to follow Aunt Fannie's tip to work quickly, before the butter melts.

And, with fresh berries in season, it's a great time to try "Ellen's Cheesecake."

Not big on sweets? Check out "Dill Pickles," "Israeli Marduma" — a spicy cold salad or spread, or the decidedly untraditional "Wasabi Mashed Potatoes."

Nosh & More can also tempt you with soups, main dishes, holiday favorites and more, including four different varieties of kugel!

### LOVIN' SPOONFULS



**Sunny Holliday, chef/owner**

Sunny Holliday was raised in a kosher home in Flushing, N.Y. She majored in chemistry at Buffalo State University and worked at Mobil Oil Corporation for 13 years before moving to Tucson, where she earned a Ph.D. in chemistry from the University of Arizona and worked in the fields of science and technology. Along with her affinity for science, Holliday nurtured a lifelong love of cooking. When she adopted a plant-based lifestyle, she decided opening a restaurant would be the best way to share that message. Lovin' Spoonfuls, which features a plant-based menu, has won numerous awards since it opened in 2006.

### MAMA'S FAMOUS PIZZA & HEROES



**ELEANOR and JOE SPINA**

Eleanor and Joe Spina, aka Mama and Pop, were the inspiration behind Mama's Famous Pizza & Heroes, a Tucson tradition for more than two decades. When Eleanor and Joe retired from New York City to Tucson in 1975, their children, Joe Jr., Vinnie and Kathryn, soon decided to join them. Trading the construction business for pizza, they successfully tested their restaurant concept in New York before moving west to open the first Mama's in Tucson in 1981. Choosing a name was easy: the word "Mama" represents family, home and love. The restaurant is still run by Eleanor and Joe's children and grandchildren.

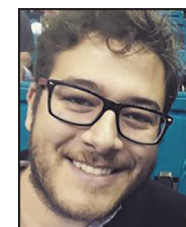
### PIONIC PIZZA & PASTA



**SCOTT SINCLAIR, co-owner**

Three generations of the Sinclair/Nathanson family created Pionic as a joint venture for grandfather/grandson bonding. Scott Sinclair had a vision for a restaurant where everyone can get what they like. Whether a vegetarian, vegan, gluten-free or a carnivore, everyone can create what they like. Because at Pionic, you're the chef!

### REILLY CRAFT PIZZA & DRINK



**TYLER FENTON, chef/co-owner**

Tyler Fenton, at 26 years old, is a primarily self-taught restaurateur. He loves to experiment with new ingredients, both in the kitchen and behind the bar. As a result, his menu at Reilly Craft Pizza & Drink remains dynamic as Tyler constantly strives for culinary perfection.

**9 out of 10 Rabbis agree...**  
on almost nothing, but maybe this?

**Lovin' Spoonfuls** Delicious & Nutritious  
Vegetarian Restaurant



Breakfast | Lunch | Dinner

**No Meat | No Dairy | No Animal Products**

**(520) 325-7766**

How kosher  
can you get?

[www.LovinSpoonfuls.com](http://www.LovinSpoonfuls.com)