# ELSCISTE COCINA DE MEXICO

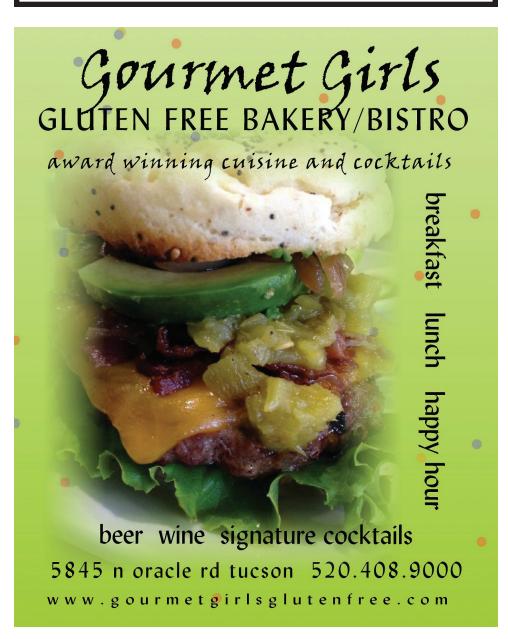
### **Lunch • Dinner • Catering • Full Bar**

We would like to welcome you to upcoming events, Happy Hour Specials, musical guests and more!



Owner, Phil Ferranti
4717 E. Sunrise Dr. (Sunrise & Swan) 520.638.6160

www.elcisnerestaurant.com



## **DINING OUT**



#### ECLECTIC CAFÉ / MARK SMITH, owner

Born and raised in Tucson, Mark Smith is a Catalina High School graduate. He started working in restaurants as a teenager and took that training to open the Eclectic Café in October 1980 when he was 24.

Smith brings a variety of flavors to Eclectic Café's menu so that the whole family can be satisfied. He says the secret to the restaurant business is fresh ingredients, consistency and fast, friendly service. His goal is to make every guest feel special when they walk through the doors.

Smith has enjoyed seeing the generations of families come through the doors of the café and watching the staff go from high school graduates to college graduates to professionals in the work force. In his free time, Smith enjoys playing tennis, traveling and, no surprise, cooking!



#### EL CISNE / PHIL and GEORGE FERRANTI, co-owners

Phil Ferranti opened El Cisne Restaurant with his son, George, and team of Nancy Carnero and Alicia Gastelum in January 2013 at Swan and Sunrise (El Cisne means "The Swan" in Spanish). They added to the excitement of the now 25-year tradition by reuniting with many more staff members from Phil's previous establishment, La Placita Café in the Plaza Palomino.

El Cisne offers "Platillos de la Sala," dining-room dishes, in a relaxed yet elegant atmosphere. El Cisne is also a great place for lunch or happy hour cocktails at "The Black Swan Tequila Bar."



OpenTable\*

#### GHINI'S FRENCH CAFFE / CORALIE SATTA, owner/chef

Born in Marseille, France, Coralie Satta began helping her mother and grandmother in the kitchen at the age of 2. At the age of 14, she worked as a pantry chef in Tucson and later worked at a private dinner club in Vermont.

Returning to France, she studied under Chef Piro of Marseille. In 1992, Coralie opened Ghini's (a nickname given to her by her father) French Caffe. Her cooking philosophy emphasizes freshness and sim-

plicity, using whole and locally grown foods.



## GOURMET GIRLS GLUTEN FREE BAKERY/BISTRO MARY STEIGER and SUSAN FULTON, chef/owners

Mary Steiger started cooking as a child and by the time she was 7, knew she wanted to be a baker when she grew up. Susan Fulton came from a family with a passion for food and always fantasized about owning a restaurant. The two traveled different roads until their paths met seven years ago in Tucson, where they discovered a mutual desire to promote

wellness through food choices. The dedicated, certified gluten-free bakery/bistro is the result of their collaboration.



## 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 and 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.



#### NOBLE HOPS / MARIO FERRARI, executive chef

Chef Mario Ferrari began his cooking career as a dishwasher at his grand-father's Italian restaurant in Chicago. At 17, he moved to Tucson and began working as a dishwasher at the locally owned Panda House Stir Fry, but taking an interest in cooking, he soon began working as a prep cook. His love of food grew from there while learning traditional Cantonese cuisine. Since then Chef Mario has worked in a number of locally owned restaurants specializing in Italian, American, Chinese, fine dining

and banquets. His passion for food can be experienced at Noble Hops.