DINING OUT



TAVOLINO RISTORANTE ITALIANO / MASSIMO TENINO, owner/chef

Born and raised in Northern Italy, where he learned his cooking skills from his mother and grandmother, Massimo Tenino came to the United States in 1993 and spent the next years developing his culinary style in Los Angeles and San Francisco. In 2003, he moved to Tucson where he opened Tavolino Ristorante Italiano the following year. Since then, Chef Tenino has received consistently rave reviews and the restaurant continues to be one of Tucson's favorite places for lunch, dinner or happy hour.

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Take a drive to Oro Valley and you will find **Noble Hops**, a gastropub, at 1335 W. Lambert Lane. May is a big month for the restaurant because not only is there a Mother's Day offering, there's also a birthday celebration, which begins the day after Mother's Day. Noble Hops is turning five, so they are offering five days of \$5 specials from May 9 through May 13. For Mother's Day, Noble Hops will open at 10 a.m. for brunch, with mimosas and a Bloody Mary bar where guests can choose their own garnishes, spices and seasonings, says owner Suzanne Kaiser.

For reservations, call 797-4677.

Head back to the center of town for 2-for-1 mimosas for mothers throughout Mother's Day weekend at **Ghini's French Caffe**, 1803 E. Prince Road. Owner and chef Coralie Satta says she'll bring back her popular lavender lemonade starting with the Puttin' On the Dog charity event May 6, which will feature many Tucson Originals restaurants. Ghini's will soon add dinner on Saturdays. Satta's focus — as it has been since she opened the café in 1992 — is on locally-sourced products, organic when possible, with all dishes made from scratch.

For reservations, call 326-9095.

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