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GHINI'S FRENCH CAFE / 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 simplicity, 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.



HOTEL CONGRESS: MAYNARDS MARKET & KITCHEN ANTHONY COLUCI, executive chef

Chef Anthony, a Boston native, was previously sous chef of the Cup Café and chef de cuisine of Maynards Kitchen. In the kitchen since age 13, now with over 18 years of culinary experience, he's excited to continue the tradition of serving award-winning dishes in the historic train depot. Though not classically trained, Chef Anthony leaves his creativity unrestricted to pursue his passion of simple, fresh, honest food.



THE RICE BOWL / BILLY and CASSANDRA RAHN, chef/owners

Husband and wife team Billy and Cassandra Rahn have both been in the food service industry for over 15 years, both with experience in multiple fast food and casual dining restaurants. After completing her B.S. in hospitality management from Northern Arizona University, Cassandra joined Billy at a local restaurant called Yokohama. After years of multiple location franchising, the two went independent in 2012, creating their healthy rice bowl concept.



ROCCO'S LITTLE CHICAGO PIZZERIA / ROCCO DiGRAZIA, owner/chef

Born and raised on the South Side of Chicago, Rocco DiGrazia's first job was in a neighborhood pizzeria but he learned to "really cook" from his grandmother and later at Tucson's Café Terra Cotta.

Missing Chicago-style pizza after moving to Tucson, he began to experiment at home. His friends and family urged him to open a pizzeria and he obliged.



REILLY CRAFT PIZZA & DRINK / TYLER FENTON, co-owner

Tyler Fenton, at 25 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.



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.