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DINING OUT



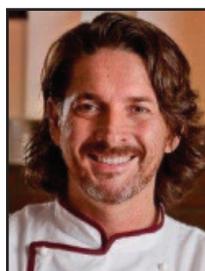
NOBLE HOPS / JOSHUA MUSSMAN, co-owner

Joshua Mussman and his brother, Aric, are native Tucsonans. The brothers have happy childhood memories of hanging out in the kitchen while their mother, Suzanne Kaiser, prepared homemade family meals. Soon, the brothers were taking over the family kitchen, learning the ins and outs of the restaurant business and eventually opening Noble Hops, Tucson's original gastropub, featuring an ever-changing menu of seasonal craft beer and fine fare. Joshua, a world traveler, says sunsets on the Noble Hops patio are the best he's ever seen!



PIONICA PIZZA & PASTA / SCOTT SINCLAIR, co-owner

Three generations of the Sinclair/Nathanson family created Pionica 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 Pionica, you're the chef!



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.



VERO AMORE / ARIC MUSSMAN, co-owner

Aric Mussman and his brother Joshua, opened Vero Amore after having a taste of certified Neapolitan pizza on a trip to Seattle in 2006. They now operate two certified authentic Neapolitan pizzerias — Vero Amore Plaza Palomino and Vero Amore Dove Mountain. Vero Amore (meaning "true love" in Italian) was certified as Authentic Neapolitan Pizzeria #250 by Italy's world-renowned Associazione Verace Pizza Napoletana Academy, which requires strict traditional Neapolitan pizza making standards. P.S. Ask Aric about The Still Speakeasy — Tucson's best hidden secret!

MENUS

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New beers are also in offering at **Noble Hops**, the Oro Valley gastropub. Noble Hops' next monthly beer dinner will be held on Nov. 15, pairing dishes with beers from Deschutes Brewery out of Bend, Ore. Noble Hops, owned by Joshua and Aric Mussman with their mother, Suzanne Kaiser, also features live music every Sunday and Thursday (except Thanksgiving, when the restaurant is closed), and "Yappy Hour" on the first Monday of the month, with dogs welcome on the patio and a portion of proceeds going to pet charities.

Vero Amore, with locations in central Tucson and Dove Mountain in Marana, is also owned by the Mussman brothers and Suzanne Kaiser. Vero Amore recently added a risotto or polenta lunch special, served with grilled vegetables. New choices on their dinner menu include Eggplant Parmesan, served with linguine and sautéed spinach, along with their extensive array of pizzas cooked in an imported oven, pastas, and house specialties. Vero Amore's has "Yappy Hour" on its patio the third Monday of the month.

Back on Tanque Verde Road, **Eclectic Café** will be rolling out a new seasonal menu at the end of the month, says Jason McCarty, managing partner. Among the new dishes will be a grilled tenderloin --two filet mignons served with a balsamic glaze, mushrooms and onions, French fries and a curry ketchup. The McGina & Cheese Grilled Cheese, named for McCarty's wife, the restaurant's general manager, starts with a penne pasta with a jalapeno cream sauce, spinach and bacon — but the bacon can be omitted. The pasta will be served inside two pieces of Texas toast grilled with Havarti, Swiss and Cheddar cheeses. McCarty adds that Eclectic Café has opened a new, dog-friendly patio.