

# Vero Amore

AUTHENTIC NEAPOLITAN PIZZA

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VeroAmorePizza.com



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southwest corner of Campbell and Ft. Lowell

## DINING OUT



### LOEWS VENTANA CANYON / KEN HARVEY, chef

Executive Chef Ken Harvey fell in love with food while working in the produce department at a grocery store when he was just 18. While there, he discovered new fruits and vegetables and learned how to taste them and determine their ripeness.

From there, he traveled to Houston, where he attended culinary school at the Art Institute. After graduating in 2001, Ken interned at the St. Regis in Houston, eventually moving on to work for the Ritz Carlton Houston and St. Regis hotels in Aspen, Colo., and Laguna Niguel, Calif. He eventually made his way to Tucson, where he cooked at Hacienda del Sol and the JW Marriott Starr Pass Resort, before finally settling in at Loews Ventana Canyon in May 2007.



### QUEEN CREEK OLIVE MILL, PERRY and BRENDA REA, owners

Originally from Detroit, Perry Rea and his wife, Brenda, a native of Montreal, were visiting the Phoenix area when they became intrigued by the abundance of olive trees. As a child of Italian immigrants, Perry was exposed to the treasures of olive oil at a young age. The Rea family relocated to the Valley of the Sun in 1998 and planted 1,000 olive trees in the city of Queen Creek. What began as a hobby for the Reas has grown to include a cafe,

gelato bar, bakery and tasting bar.



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

Tyler Fenton, at 24 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.



### RENEE'S ORGANIC OVEN / RENEE KREAGER, co-owner

Renee Kreager and her husband, Steve, who were high school sweethearts, moved to Tucson from the Detroit area, where Steve started working with pizza at age 16 and then honed his craft in an Italian family-owned restaurant.

Renee is committed to pure food, community involvement and sustainable business practices. She and Steve operate Renee's Organic Oven using a wide array of organic staples, from the flour, olive oil, and sauce in their pizzas and pastas to the vanilla in their desserts. Gluten-free items are also available.



### SCORDATO'S PIZZERIA / JUSTIN SCORDATO, chef

Justin Scordato began working in professional kitchens at the age of 20. He received his degree in culinary arts at the Culinary Institute of Florence and is classically trained in French and Italian techniques.

Originally from Portland, Ore., he began his career in the Portland restaurant scene, while also learning from his family's tradition of culinary excellence.



### TAVOLINO RISTORANTE ITALIANO / MASSIMO TENINO, owner/chef

Born and raised in Italy, where he learned cooking skills from his mother and grandmother, Massimo Tenino moved to the United States more than 15 years ago. He spent five years cooking in Los Angeles, then five more in San Francisco before moving to Tucson and opening Tavolino in 2003. Massimo's cuisine pays homage to the rustic recipes of northern Italy.

Massimo also owns Isola Pizza Bar in San Diego, named after his grandmother. [www.isolapizzabar.com](http://www.isolapizzabar.com).