

# 3 TOMATOES AND A MOZZARELLA



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7605 E. Pinnacle Peak Road, Scottsdale  
480.585.6555, [www.3tomatoes.com](http://www.3tomatoes.com)

**Owners:** Nancy and Jeff Roskin

**Chef:** Andrew Hermes

**Cuisine:** Traditional Italian

**The "Crust" of the Matter:** Nancy and Jeff take genuine pride in providing North Scottsdale with its very own authentic Italian-style diner. Copper-topped tables, marbled Italian columns, custom-made wooden chairs and potted foliage provide a classy, upscale dining environment laden with Italian charm.

**Pizza:** SHRIMP SCAMPI

**Price:** \$15 / \$22 (12" vs. 16" pie)

**Pie Procedure:** A scampi sauce made with butter and garlic, fresh shrimp, sliced tomatoes, thyme and their blend of cheeses including mozzarella, Parmesan and asiago are spread over an ultra-thin crust then cooked quickly and evenly in a very hot Blodgett stone-decked oven.

**More than a Slice:** Don't limit yourself to the menu; ask your server for unique twists to classic dishes – like JEFF'S SPECIAL (Alfredo pasta with chicken, spinach, bacon and jalapeño). But dining at 3 Tomatoes isn't limited to a carb overload; healthy carb-smart choices include CHICKEN AND EGGPLANT NAPOLEAN with two layers of chicken, sautéed spinach and provolone cheese served over a pomodoro sauce; and SPINACH AND ARUGULA SALAD tossed with Gorgonzola cheese, spiced walnuts, mandarin oranges, prosciutto, and caramelized onion vinaigrette.

**Taster's Comments:** Every bite of pasta, pizza and those crisp salads left me convinced that Chef Andrew had just picked the produce and spices from a hidden garden in the store's back room.