

# North Fattoria Italiana Opens in Tucson

Written by Shannon North

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## North Fattoria Italiana Opens in Tucson!

If you're like me, Italian food isn't just a passing craving, it's a culinary staple. Fortunately, our friends at Fox Restaurant Concepts couldn't agree more. After a two week makeover of their popular La Encantada location, NoRTH, North Fattoria Italiana emerged as a fresh, revitalized space with a menu that serves up authentic favorites and creative twists on classic Italian cuisine.



On Tuesday, North displayed their own brand of Italian hospitality when they opened their freshly painted doors for a special VIP lunch. The new interiors—a soothing pallet of grays and neutrals, repurposed wood, chic lighting—created an inviting space in which to debut their mouth-watering new menu. The tender calamari was the perfect welcome—flash fried and perched on a bed of spicy arugula with preserved lemon. A crisp glass of Italian white wine, served in charming water glasses, offered just the right amount of whimsy.



The menu represents Chef Christopher Curtiss' take on classic Italian cooking. Curtiss keeps it clean and simple, showcasing everything from pastas, to pizzas, to pork belly served with melon, mint and chili aioli. The active open kitchen plays to the audience and makes you wish you could order everything they're producing. Undecided, we asked our waiter to select two entrees. A savory chicken sandwich appeared on a fresh, buttery bun, topped with apricot moscarda and a creamy, smoked mozzarella. Always a fan of a great pesto—and anxious to try their in-house, hand-cut pastas—we indulged in the Gigli: pesto, pinenuts and crispy capers. The pesto was light, the pasta a perfect al dente and the crispy capers lent fresh acidity to the rich dish. The beaming faces of neighboring guests confirmed that the stone-fired pizzas were another must order. Equally alluring lighter fare—fresh salads (seasonal vegetables with fero, dates and marcona almonds) and an array of antipasti—offers guests great variety at lunch, brunch or dinner.



While we feigned "too full" for another bite, the dessert offerings prodded us onward. The "affogato"—coffee cream, Nutella cake and vanilla gelato—was worth every rich, caloric bite. Will I be back? Absolutely! My advice to a friend who asked about our lunch: "Run, don't walk to North Fattoria Italiana." Now that's Amore'!

**North Fattoria Italiana**, 2995 E. Skyline Dr., La Encantada, Tucson, AZ. Lunch, Dinner, Brunch. 520.299.1600. [www.FoxRC.com](http://www.FoxRC.com)