



- 1 The vibrant exterior of Mon Cheri
- 2 A sampling from Little Snitch's bakery
- 3 Korean Fried Chicken at Tell Your Friends
- 4 An array of Brody's Italian tasty entrees
- 5 Newly opened Ingo's striking architecture
- 6 The Italiano's robust Italiano mare
- 7 The hot rock at Uchi

uchi This 5,646-square-foot epicurean mecca is the brainchild of chef Tyson Cole, who apprenticed under iconic Japanese chef Takehiko Fuse and even studied in Japan to hone his craft. The menu is kissed with epically plated Japanese specialties influenced by the Pacific Rim. There is a lovely juxtaposition of hot and cold dishes as well as an Omakase option, which is a chef's tasting menu available in six or 10 courses. uchirestaurants.com

THE ITALIANO This is the newest masterpiece by chef Joey Maggiore, marking his sixth concept introduced to the Valley's award-winning dining scene. Open since late September, the 7,543 square foot restaurant exudes an ambiance of casual elegance, blending warmth with sophistication, while offering authentic Italian dishes that transport you to the very heart of culinary tradition in Italy. The menu features the flavors of old-school red sauce Italian cuisine with the hallmark "larger-than-life" Maggiore touch. Interactive tableside experiences include an antipasto cart, limoncello cocktail cart, and dessert cart. theitaliano.com

MON CHERI Ultra-feminine, Mon Cheri is a beautiful blend of designer charcuterie boards, stylized small and shareable bites, and decadent desserts, all served in a bold setting awash in glowing chandeliers and thousands of pink, white and red roses. The concept has photo opportunities in every direction as well as art installations, making it the perfect place for a girl day hang or bridal shower. And the cocktails? They are similarly works of art, albeit drinkable art. moncherirestaurants.com

INGO'S This Arcadia icon is now open in north Scottsdale, and it was worth the wait. With a remarkably designed curved building that exudes the playfulness of the brand and their iconic clock sign that stands as a landmark, Ingo's merges delightful flavors with striking aesthetics with ease. Culinary offerings range from classics such as the Chorizo Breakfast Burrito, Deviled Eggs, and Shattered Potato Chips, to their signature Salads, Sandwiches, and Burgers. The beverage selection is just as impressive, featuring specialty coffees and expertly mixed cocktails, including their famous Frozen Greyhound. ingostastyfood.com

TELL YOUR FRIENDS Opulence on a whole new level, Tell Your Friends is hidden beneath TheAmericano, and while its entrance is nondescript, the 2,200-square-foot visual homage to The Great Gatsby is anything but. Expect disco ball art installations, mirrored walls, plush maroon loungers, vibrant drapery, all sorts of gold accents, floral bar seating, and even a stage once inside. The food menu was designed by acclaimed chef Beau MacMillan, who recently took over the kitchen at TheAmericano above as well. The Food Network personality and Arizona culinary icon aims to make Tell Your Friends a dining experience unto itself by offering an eclectic, elevated menu of shared plates. tellyourfriendsaz.com

Hot new eateries

elevating the Scottsdale culinary scene

By Alison Bailin Batz

What a year for the Scottsdale dining scene, and the year is not even over yet! Here are some of the most delectable debuts in the area.



BRODY'S - ITALIAN - Jason Brody—the namesake of this authentic Italian gem—is a true north Scottsdale fella. A Horizon High School graduate, Brody's aim with this eatery is to provide the same level of service as Nick's Italian, which is the former occupant of the space, but with some utterly delectable enhancements. And he should know as he worked at Nick's for two decades before endeavoring on ownership. Do not miss his signature rigatoni, the pizza, and especially the chicken marsala. brodysitalian.com

saint urban Named after the patron saint of wine vintners, Saint Urban is a stylish, elevated neighborhood wine bar with at least 30 premium wines by the glass set to open this November in the heart of Scottsdale. Working in partnership with renowned designer Jennifer Reynolds of Ideation Design Group, Saint Urban's intimate, 77-seat space invites guests to sip and linger at the black granite bar top seating beneath soaring chandeliers, cuddle up in a cozy, dimly-lit booth, or soak in the fine fall weather out on the spacious 48-seat covered dining patio. sainturbanaz.com

Beginner's Luck This is the latest and greatest concept from chef Bernie Kantak and partner Andrew Fritz, owner-operators of The Gladly and Citizen Public House. Beginner's Luck is homage in many ways to Kantak's youth cooking and dancing with his Hungarian grandmother, who inspired him to go into the industry in the first place. Expect a combination of some of Kantak's most iconic dishes—yes, he has the famous Chopped Salad on the menu—and even some twists on his own family's recipes. beginnersluckaz.com

LITTLE SNITCH A feast for the eyes as much for the appetite, Little Snitch is a full sensory experience, from its all-pink bar and a beautiful blend of modern whimsy juxtaposed with accents once might find at grandma's house. Its focus is the daypart—meaning breakfast and lunch but truly shines for those seeking brunch—with the perfect combination of quick-serve treats and full-service dishes, notably anything with their perfectly prepared eggs. littlesnitchscottsdale.com