

TOP 100 DISHES OF ARIZONA

EPIC KABOB. LEGENDARY SUSHI. PARADIGM-SHIFTING PAN
Fill your 2025 with these and other culinary favorites selected by our
writers and editors in this sprawling, border-to-border salute to
Arizona dining.

PHOENIX > JANUARY/FEBRUARY 2025



FILET MIGNON TORTELLONI at Marcellino Ristorante

7114 E. Stetson Dr., 480-990-9500,
marcellinoristorante.com

There's hand-made pasta, and then there's Marcellino Verzino's hand-made pasta, various permutations presented on a platter in their uncooked state to be eloquently described by the server and mulled over – and later, eaten – by the customer. Know this: The pasta specialty you'll dream about months after the fact is the tortelloni (large pockets of ring-shaped tortellini) stuffed with a soft, meaty purée of grilled steak, mirepoix and grated Parmigiano-Reggiano, then finished with sweet butter and generous shaves of woody black truffle. Revelatory.