

# ORDERING INFORMATION

## How Do I Order?

Please phone (602-954-5278) or e-mail (info@wink24.net) your order for lunch by 6PM the day prior.

## What Can I Order?

Please see our platters in this menu. We will also accept individual orders directly from our menu. All orders need to have a \$75 minimum (including tax) and are subject to a 15% service charge.

## What Comes with My Order?

Orders come with disposable plates, knives, forks, spoons, napkins, serving utensils and condiments. Please let us know if you do not need them.

## Where Do You Deliver?

deliveries are made by cart and need to be within walking distance of the Biltmore Fashion Mall. All buildings surrounding the mall are generally included in our zone.

## Cancellation Policy

Please allow 24 hours notice for cancellation. Same day cancellations are subject to a fee.

## Accepted Payments

We accept cash and all major credit cards.

# ABOUT US



We are located on the east end courtyard of Biltmore Fashion Park between Seasons 52 and Stingray Sushi.

## Address

2502 East Camelback Road, Suite 148 A & B  
Phoenix, AZ, 85016

## Contact Information

P - (602) 954-5278  
E - info@wink24.net  
W - wink24.net

## Kitchen & Bar Hours

Monday through Sunday  
Lunch - 11am to 2pm  
Happy Hour - 2pm to 6pm  
Dinner - 6pm to 10pm

## Feeling Social?

 @wink24loves  Wink 24



Proudly serving Niman Ranch Beef & Red Bird Chicken.

CON AMORE,  
PER FAVORE.



CATERING  
MENU

# PLATTERS

## **Crostini Platter** / 60 Full • 30 Half

Our crostini platter includes an assortment of crostini and is served on our home made ciabatta bread. Each platter consists of 6 (half) or 12 (full) whole slices of crostini (each cut in half) and serves 6-7 or 12-14 people. Each platter includes all of our six crostini choices.

**Classic Caprese** Fresh mozzarella, basil pesto & sliced tomatoes layered with olive oil.

**Ricotta** Roasted red peppers, basil & ricotta salata.

**Brie** Brie, walnuts, fig spread & Prosciutto crudo.

**Goat Cheese** Goat cheese, honey & sliced pears.

**Mascarpone** Mascarpone, arugula & Prosciutto crudo.

**Salmon** House smoked salmon layered with homemade dill sauce & topped with a lemon slice.

**Toscana** Tomato & garlic rub, Prosciutto crudo with extra virgin olive oil.

**Avocado** Fresh avocado spread with smoky chile morita dressing.

## **Panini Platter** / 80 Full • 40 Half

An assortment of pressed panini served on our homemade ciabatta or schiacciata (pizza) bread. Half order (8 half paninis) serves approximately 4-6 people and a full platter (16 half paninis) serves approximately 12-14 people.

**Mattone** Grilled chicken, Gruyere, arugula & roasted red peppers.

**Siciliano** Italian meatballs with spicy tomato sauce layered with fontina.

**La Burger\*** Organic ground beef patty, arugula, caramelized onions, Gruyere, bacon & chipotle aioli.

**Messicano** Tomatoes, avocado, arugula & goat cheese, topped with basil pesto.

**Croque** Prosciutto cotto, arugula, Gruyere & spicy aioli.

**Tacchino** Roasted turkey, gruyere, arugula & sour cherry preserve-chipotle sauce.

**Veggie** Roasted Zucchini, red peppers, spinach & mozzarella.

**Romagnola** Prosciutto crudo, roma tomatoes, arugula, mozzarella & olive oil.

## **Classic Antipasto Board** / 65 Full • 33 Half

An assortment of meats, cheeses, and other delicious bites served with our ciabatta and schiacciata breads. Half order serves approximately 6 people, and a full platter serves approximately 12 people.

## **Add Mixed Green Side Salad** / 18 Full • 9 Half

# SALADS

## **Quinoa & Kale** / 60 Full • 30 Half

Quinoa, kale, currants, grapes & toasted pine nuts tossed in lemon vinaigrette, topped with shaved Parmigiano Reggiano. Half serves 4-6 people, and a full serves about 10-12 people.

## **Pear & Pancetta** / 60 Full • 30 Half

Arugula, spinach, pear & crispy pancetta tossed in lemon vinaigrette, topped with shaved Ricotta salata. Half serves 4-6 people, and a full serves about 10-12 people.

## **Classic Caprese** / 60 Full • 30 Half

Sliced fresh Mozzarella, sliced fresh tomatoes, basil, extra virgin olive oil & basil pesto. Half serves 4-6 people, and a full serves about 10-12 people.

## **Parsnip & Pecorino** / 60 Full • 30 Half

Roasted parsnips, crisp bacon, green apples & shaved Pecorino, tossed in Vidalia onion warm vinaigrette & served over a bed of greens. Half serves 4-6 people, and a full serves about 10-12 people.

## **Greca** / 60 Full • 30 Half

Classic Greek salad made with campari tomatoes, hot house cucumbers, red peppers, sliced red onions & chunks of imported Greek feta, dressed with red wine vinegar & extra virgin olive oil. Half serves 4-6 people, and a full serves about 10-12 people.

## **Add Chicken to Any Salad** / 18 Full • 9 Half

# DRINKS

## **Iced Tea or Limeade** / 20 Gal • 10 Half Gal

(Tea flavors: Red Raspberry/Hibiscus, Classic, Coconut Pineapple, or Blueberry Jasmin)

## **San Pellegrino / Acqua Panna** / 5

## **Mexican Bottled Sodas** / 3.5

## **Galvani Italian Style Soda** / 4.5

(Clementine or Blood Orange)

## **San Pellegrino Sodas** (Aranciata or Limonata) / 4

## **Soda** (Coke, Diet Coke, Sprite, or Powerade) / 3

# WOOD-FIRED PIZZA

Our 11 inch pizzas are made using a traditional Neapolitan-crust recipe that uses Italian flour, homemade yeast & water, fired in our wood burning oven.

## **Margherita** / 12

Mozzarella, basil, Parmigiano Reggiano & tomato sauce.

## **Veggie** / 12

Fontina, kalamata olives, zucchini, mushrooms, red peppers, caramelized onions & tomato sauce.

## **Funghi** / 13

Mushrooms, Prosciutto cotto, caramelized onions, mozzarella & tomato sauce.

## **Prosciutto** / 14

Prosciutto crudo, arugula, mozzarella, Parmigiano Reggiano & tomato sauce.

## **Diavola** / 12

Tomato sauce, onions, sopressata, roasted bell peppers & oregano.

## **Bianca** / 13

Italian sausage, mushrooms & mozzarella.

## **Formaggi** / 14

Ricotta, Fontina, Parmigiano Reggiano & Mozzarella, drizzled with truffle oil & topped with caramelized red onions.

## **Tricolore** / 13

Mozzarella, fresh tomatoes, our home made pesto, topped with arugula.

**Add any of our cured meats (fennel salami, sopressata, hot coppa, prosciutto crudo, prosciutto cotto, chorizo or sausage) / 3**

**Add any veggie (caramelized onions, arugula, mushrooms, red peppers, jalapenos, tomatoes, zucchini or spinach) / 2**

# DOLCE

## **Classic Tiramisu\*** / 7

## **Not My Birthday Cake** / 7

## **Arroz Con Leche Arancini** / 7

## **Tartufo Affogato al Cioccolato** / 7

\*This item may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.