



If You Go...

Taggia

FireSky Resort & Spa

4925 N. Scottsdale Road

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www.taggiascottsdale.com

Open for breakfast,
lunch and dinner daily.

BY SUSAN LANIER-GRAHAM

TAGGIA

If you're looking for marinara sauce, tiramisu and a swinging nightclub, you don't want to go to Taggia. If you're looking for great coastal Italian cuisine, casual dining and top-shelf cocktails in a setting that takes you to Italy's Mediterranean coast, then you'll love Taggia.

Whether you prefer the relaxed casual dining room or the livelier social atmosphere of the outdoor patio and lounge, Taggia, nestled in the newly remodeled FireSky Resort & Spa in the heart of Old Town Scottsdale, is all about great food, cocktails and fashionable people.

Here, resort guests mingle with locals as the evening breeze floats in through the open wall of doors leading out to the lush patio and pool. Just outside Taggia's front door—in the main hotel lobby—you'll find a full service bar and comfortable lounge areas perfect for after-work

gatherings for a group or intimate tables for two tucked around the fireplace.

The crowd is as varied as the one you'll find on a casual stroll down the streets of Old Town. The 20-something crowd tends to gather on the patio and around the pool while guests from 30 to 70 prefer the dining room with its wall of glass doors opening onto the patio. You'll find indoor dining on the weekends to be a bit more formal, but inside or out you'll never need more than that great flirty dress, or you'll always be comfortable in those perfect-fit jeans.

And the food is as great as the crowd. Each day, Taggia flies in fresh seafood. The restaurant also specializes in organic seasonal ingredients. Tasting the in-season vegetables—many of which are locally grown—the fresh olive oil from Queen Creek Olive Oil, the cured meats and made-fresh-daily pastas, you'll swear

you're sitting along Italy's coast, just a stone's throw from Monte Carlo and the glistening Riviera waters.

Rather than the heavy marinara sauces or rich cream sauces Americans generally think of when they think Italian, the Coastal Italian cuisine at Taggia is light and fresh. One of the best dishes in the house is the Burrata appetizer. This creamy Italian cheese—mozzarella on the outside with cream and mozzarella tucked inside—is served with oven roasted heirloom tomatoes and crostini, all of it drizzled with fresh olive oil. The main dishes are equally mouth-watering. The wood oven-fired pizzas are delightful, and one of the signature dishes is the ravioli stuffed with mushroom, asparagus and Dungeness crab. Be sure you don't pass on the olive bread, every bit as good as what you'll find on the Italian Riviera. You definitely won't go home hungry when you visit Taggia. ✨