



North Phoenix Becomes Dining Destination Worthy This September

*Chef Michael Rusconi Re-Emerges in Paradise Valley Area
With His Very Own Culinary Conquest*

Phoenix, ARIZ. -- He's back.

The chef known for putting Arizona's treasured resorts back on the culinary map has upgraded the north Valley dining scene. Award-winning Chef Michael Rusconi has carefully plotted his comeback with the launch of an entirely new dining experience all his own, aptly named Rusconi's American Kitchen.

"For three years, I've researched new ingredient sources, gathered ideas, recipes and architectural designs for the restaurant. This Fall, we'll deliver amazing regional American dishes infused with some very special aromatic wood elements," says Michael. "There's a reason why there's a flame in our logo."

Rusconi's American Kitchen is now open at the northeast corner of Tatum Road and Shea Boulevard, on the border of Phoenix and Paradise Valley bringing major foodie relief to an affluent area currently dominated by national chain restaurants.

Menu Highlights

Open every day for happy hour, dinner, wine flights and all around fun (lunch and late night coming in October), Rusconi's new venture offers a hearty menu of regional American cuisine featuring a wood burning grill with an abundance of affordable items, bringing sophisticated and accessible fare to Valley restaurant goers. Delectable starters range from \$6 to \$9, and feature soon-to-be favorites like **Blue Hill Bay Mussels** immersed in smoked tomato broth, chardonnay, cilantro and lemon grass and the **American Goat Cheese & Artichoke Fondue Pot** with wood grilled pita. Rusconi's passion for indigenous ingredients shines through in entrees like **Pork Osso Bucco** with prickly pear braised red cabbage, asparagus, and garlic mashed potatoes (\$15), as well as **Boneless Short Ribs** braised in ancho chile chocolate sauce accompanied with an ever-changing local vegetable (\$17). For the perfect complement to their meal, guests may sip a cocktail made from freshly squeezed fruit and locally-grown herbs, or leave it to the sommelier to assist in the selection of the perfect bottle of wine from more than 50 vintages in Rusconi's repertoire.

A Space He Designed & Built Himself

A true hands-on guy either behind the kitchen or knee deep in construction projects, Rusconi's talents extend beyond the cutting board and into carpentry, engineering and designing the restaurant he will cook in. Guests arrive at a wood-wrapped entrance where an inviting bar flanks the left side of the narrow dining corridor. On a chalkboard inside the restaurant, handwritten daily specials give guests a peek inside Rusconi's interpretation of the fresh ingredients delivered each morning. And for the ultimate foodie experience, Rusconi has a special spot reserved for adventurous diners at a cantilevered high-top butcher block counter extending from his kitchen. Here thrill seeking foodies break bread where Chef delivers a tasting-style experience.

In the main dining room, guests may enjoy a leisurely early evening meal under a stunning skylight/community art installation at the heart of the restaurant, or settle in next to the fireplace across from the kitchen for a cozy get together.

Chef Michael Rusconi

Rusconi's culinary track record includes a handful of AAA Four and Five Diamond awards, a Mobile Five-Star award and consecutive nominations from the Arizona Culinary Hall of Fame. He's known for revitalizing the cuisine at LON's at the Hermosa Inn and Royal Palms Resort, but in his own kitchen, Rusconi's creativity is boundless and he's prepared to trump his past accolades. This modern day renaissance man wears several hats and possesses a vast amount of skills that are certain to shine through both in his cuisine and the unique design of the restaurant.

Be sure to check out the Rusconi's American Kitchen Facebook page for timely updates and photos!

Rusconi's American Kitchen

Located at the NE corner of Tatum Blvd. & Shea Blvd.

10637 N Tatum Blvd, Ste 101B, Phoenix, AZ 85028 [\[map\]](#)

Open every day for dinner 4pm-10pm. Happy hour 4pm-6pm. Open for lunch starting in October.

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