

VOLPE

AT FOX HOLLOW

APPETIZERS

Shrimp Cocktail	16
<i>Served With Cocktail Sauce</i>	
Warm Artichoke Toscana	10
<i>Drizzled With Pepper Coulis</i>	
Caprese	11
<i>Homemade Mozzarella, Tomatoes and Fresh Basil</i>	
Fritto Misto	12
<i>Fried Calamari, Shrimp, Zucchini, Arrabiatta Sauce</i>	
Baked Clams Oreganata	12
Oysters on the Half Shell-6/12	14/26
Eggplant Siciliana	12
<i>Baked With Parmigiano-Reggiano, Fresh Basil & Tomato Sauce</i>	
Soup of the Day	8
Onion Soup	10
<i>With Melted Mozzarella</i>	

THE CLASSICS

Shrimp Francese	28
<i>Sautéed with Lemon, Butter, White Wine Sauce</i>	
Scotto Special	24
<i>Breast of Chicken Cutlet, Layer of Eggplant, Melted Mozzarella</i>	
Chicken Marsala	24
<i>Old World Favorite, Sautéed Chicken In A Marsala Mushroom Wine Sauce</i>	
Fettuccine Alfredo	26
<i>Classic Cream Sauce, Grated Parmigiano Cheese</i>	

ENTREES

Certified Black Angus Filet Mignon (8 oz.)	42
<i>Gorgonzola Cheese & Port Wine Reduction</i>	
Veal Chop	42
<i>Grilled Served With Sautéed Mushroom</i>	
Dry Aged New York Sirloin (16 oz.)	48
<i>Certified Black Angus Bone-In</i>	
Surf And Turf	52
<i>Cold Water Lobster (6 oz.) Tail Grilled Filet Mignon (6 oz.)</i>	
Colorado Rack of Lamb	52
<i>Herb Bread Crumb Crust</i>	
Chilean Sea Bass Aqua Pazza	38
<i>Saffron Broth, Couscous, Tomato and Vegetables</i>	
Wild Norwegian Salmon (6 oz.)	28
<i>Pan Roasted or Plain Broiled</i>	
<i>With Broccoli Rabe Garlic and Extra Virgin Olive Oil</i>	
Branzino All' Espresso	28
<i>Fresh Mediterranean Sea Bass, Ground Espresso Bean, Cracked Pepper</i>	
<i>Crust over Arugula Diced Apple, Pear, Orange</i>	
Veal Portofino	28
<i>Light Parmigiano Bread Crumb Crust. White Wine Sauce</i>	

SALADS

Insalata Quattro Formaggi	12
<i>Romaine, Bel Paese, Goat Cheese, Parmesan, Feta, Plum Tomato, Roasted Garlic, Red Wine Vinegar</i>	
Serafina	14
<i>Iceberg, Baby Arugula, Trevisano Radicchio, Walnuts, Hudson Valley Goat Cheese, Raspberry Dressing</i>	
Fox Hollow Salad	10
<i>Crisp Lettuce, Vine Ripe Tomato, Hearts of Palm, Bell Peppers, Balsamic Vinaigrette</i>	
Volpe Salad	12
<i>Frisée, Arugula, Fennel, Orange, Oil & Wine, Basil</i>	
Classic Caesar Salad	10

PASTA & RISOTTO

Capellini Pescatore	30
<i>Mussel, Clam, Shrimp, In Light Tomato Sauce</i>	
Rigatoni Siciliana	22
<i>Eggplant, Tomato, Fresh Mozzarella, Basil, Extra Virgin Olive Oil</i>	
Bucatini Amatriciana	24
<i>Guanciale Simmered With San Marzano Tomato, Basil & Shaved Parmigiano Reggiano</i>	
Linguine White Clams Sauce	26
<i>Classic Blend of Fresh Clams Sautéed</i>	
<i>With Extra Virgin Olive Oil, Garlic and White Wine</i>	
Risotto	30
<i>Your Choice Shrimp, Lobster or Vegetable</i>	

**Gluten Free Pasta Available*

Pollo Cremoso	24
<i>Chicken Breast Portobello Mushroom, Prosciutto, Fresh Mozzarella, Cognac Sauce</i>	
Herb Roasted Chicken	24
<i>Free Range, Half Chicken Served With Wild Mushroom Risotto</i>	

Vegan

Stuffed Portobello Rustica	26
<i>Portobello Mushroom Sweet Potato, Eggplant, Carrot Zucchini, Squash, Spinach, Celery, Onion, Quinoa</i>	
Calda Giardiniera	26
<i>Grilled Romaine, Roasted Cauliflower, Pepper, Mushroom</i>	
<i>With Extra Virgin Olive Oil, Quinoa</i>	

SIDES

Sautéed Spinach	8
Vegetable Risotto	8
Wild Mushrooms	8
Steak Fries	8
Broccoli Rabe	8



8.00 Bottled Water

Executive Chef D'Cuisine - Giuseppe Maone

Entrée Sharing Charge - \$15.00



8.00 Bottled Water

Food may contain raw or uncooked product, if you have any dietary restrictions/allergies please advise your server