

VOLPE

RISTORANTE

at Fox Hollow

MOTHER'S DAY 2016

Seating Times: 12pm-6pm

For Reservations Call 516-802-7501

**Choice of Salad w/ your Entree
And Dessert and Coffee**

Insalata di Baby Spinach – Baby Spinach, Clementine segments, Tiger Tomato, Fire Roasted Peppers, Shaved Baby Fennel

Caesar Salad – Romaine Lettuce, Parmesan Cheese, Croutons

Asparagus Duetto – Jumbo Green Asparagus, Hudson Valley Goat Cheese, Vine Ripe Tomato, Black Truffle vinaigrette

Spring Salad – Crispy Duck Confit, Melon Confetti, Baby Arugula, Radicchio, Italian Frisee, Butter Lettuce Dressed w/ a Sherry-Thyme vinaigrette

APPETIZERS

Shrimp Cocktail – w/ Cocktail Sauce 13.00

Zucchini Blossoms – Elestra vegetables & Lentil caviar 12.00

Baked Clams Oreganata – Littleneck Clams topped & baked w/ Italian breadcrumbs 12.00

Grilled Calamari – Marinated in Olive Oil, Lemon & Garlic. Served w/ Arugula & Fire Roasted Peppers 13.00

ENTREES

Mediterranean Trio – served with Baba ghanoush, Grilled Zucchini, Chick Pea Salad & Pita Bread 29.00

Linguini di Mare – Calamari Shrimp Mussels Peeled Cherry Tomato 29.00

Lasagna Primavera – mixed Vegetable, Delicious Ricotta Cheese, Fresh Mozzarella, Bechamel Sauce 31.00

Farfalle Montanara – Portobello Mushroom, Radicchio, Sun-dried Tomato, Parmigiano 29.00

Chicken Volpe – Boneless Breast stuffed w/ Spinach & Parma Speck 39.00

Lamb Duo – Loin of Lamb & Rack of Lamb with a Spinach/Wild Mushroom Soufflé 54.00

Veal Zurica – Scallopine layered w/ Prosciutto Cotto & Swiss Cheese 39.00

Skirt Steak Pepperade – Served w/ a Soft Goat Cheese & Herb Polenta 49.00

Surf & Turf – Lobster Tail & Grilled Filet Mignon 56.00

Striped Bass en Croute – w/ a Black truffle sauce. Sauteed Escarole & Raisins 42.00

Wild King Salmon – Pan Roasted. Served w/ Wild Mushroom Potato Misto, Panna Porcini 44.00

Dessert Trio

(Crème Brulee, Bread Pudding, Chocolate covered Strawberry)
Freshly Brewed Coffee (Reg. & Decaf) & Herbal Teas

Children's Menu

For children 10 years old & younger

Grilled Pizza Pomodoro w/ Fresh Mozzarella & Tomato sauce
Or
Chicken Tenders w/ French Fries
Ice Cream Sundae

19.95

CARTA DEI VINI (Wine List)

CHAMPAGNE & VINO SPUMANTE

Prosecco, Brut, Mionetto NV	Italy	36.00
Champagne, Brut Rose, Pommery NV	France	90.00
Champagne, Brut, Veuve Cliquot, Yellow Label NV	France	90.00
Champagne, Brut Imperial NV	France	80.00
Champagne, Dom Perignon 2005	France	250.00
Champagne, Louis Roederer, Cristal 2004	France	300.00

VINO BIANCO (White Wine)

\$35.00

3502 Gavi di Gavi, 2012, La Chiara, Piedmont	3503 Pinot Grigio, 2013, San Giuseppe, Alto Aldige
3504 Rose, Minuty, Cotes de Provence, France	3507 Vernaccia, 2012, Cesani, San Gimignano
3506 Chardonnay, 2012, Simi	3508 Riesling, 2013, Essence, Mosel
3501 Chardonnay, 2013, Sonoma-Cutrer, Russian River Ranches	

\$45.00

4501 Chardonnay, 2012, Franciscan Estate, Napa	4502 Chablis, 2011, Louis Jadot, France
4503 Sancerre, 2012, Balland, France	4504 Greco di Tufo, 2011, Feudi di San Gregorio, Campania
4505 Sauvignon Blanc, 2013, Stoneleigh Estate, New Zealand	

\$50.00

5001 Pinot Grigio, 2013, Santa Margherita, Alto Aldige	5002 Sauvignon Blanc, 2013, Cakebread, Napa
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\$58.00

5003 Pouilly-Fuisse, 2013, Louis Jadot, France

\$75.00

5004 Gavi di Gavi, 2013, La Scolca, Black Label, Piedmont

\$85.00

5005 Chardonnay, 2013, Cakebread, Napa

VINO ROSSO (Red Wine)

\$35.00

3509 Beaujolais-Villages, 2012, Louis Jadot, France	3510 Shiraz, 2013, Paringa Estate, Australia
3511 Zinfandel, 2012, Ravenswood, California	3512 Pinot Noir, 2012, Hob Nob, France
3515 Malbec, 2012, Navarro Corres, Argentina	3513 Cabernet Sauvignon, 2012, Kendall-Jackson Reserve
3514 Chianti Classico, 2010, San Felice, Toscana	3516 Rioja, 2011, Ergo, Bodegas Martin Codax, Spain

\$45.00

4505 Merlot, 2011, Blackstone, Reserve, Sonoma

4507 Rosso di Montalcino, 2011, Castello Banfi, Toscana

\$55.00

5501 Gattinara, 2008, Travaglini, Piedmont

5504 Bordeaux, 2010, Chateau Paloumey, Haut Medoc

\$65.00

6503 Super Tuscan, 2012, Lucente, Luce delle Vite, Toscana

6502 Cabernet Sauvignon, 2011, Kenwood Jack London,

\$80.00

8002 Cabernet Sauvignon, 2010, Silverado, Napa

8001 Cabernet Sauvignon, 2011, Rodney Strong, Reserve, Sonoma

\$90.00

9001 Barolo, 2010, Parusso, Piedmont

9002 Chianti Classico, 2008, Ruffino, Riserva Ducale, Gold Label, Toscana

\$110.00

1101 Cabernet Sauvignon, 2010, Silver Oak, Alexander Valley

1103 Super Tuscan, 2008, Roccato, Rocca delle Macie, Toscana

\$120.00

1201 Brunello di Montalcino, 2009, Castello Banfi,

1203 Super Tuscan, 2007, Campaccio Riserva, Terrabianca, Toscana

3510 Shiraz, 2013, Paringa Estate, Australia
3512 Pinot Noir, 2012, Hob Nob, France
3513 Cabernet Sauvignon, 2012, Kendall-Jackson Reserve
3516 Rioja, 2011, Ergo, Bodegas Martin Codax, Spain
4506 Nero d'Avola, 2012, Di Giovanna Poggionotte, Sicilia
4508 Cabernet Sauvignon, 2012, Robert Mondavi, Napa

5502 Barbera D'Alba, 2012, Parusso Onati, Piedmont

6504 Valpolicella Ripasso, 2011, Bertani-Secco, Veneto

6505 Vino Nobile, 2010, Poliziano

8004 Aglianico, 2006, Tormaresca, Bocca di Lupo, Campania

8003 Amarone, 2010, Luigi Righetti, Veneto

9003 Nero d'Avola, 2009, Planeta, Santa Cecilia, Sicilia

9004 Chateauneuf du Pape, 2009, Chateau Mont Redon, France

1102 Merlot, 2010, Duckhorn, Napa

1202 Super Tuscan, 2003, Summus, Castello Banfi, Toscana