



~Antipasti - Appetizers~

^ These Items Can Be Made Gluten Free... Please Inform Your Server!

*Melanzane Alla Parmigiana - Baked breaded eggplant,
tomato sauce, fresh mozzarella, pecorino and basil \$10*

Calamari Fritti Con Zucchine - Domestic fried calamari and zucchini \$13

*^Gamberi Alla Toscana - Sautéed shrimp with cannellini beans, diced
pancetta, cherry tomatoes, rosemary and garlic infused olive oil \$13*

*^Burrata - Fresh mozzarella with butter cream filling, medley of tomatoes,
cracked pepper and fresh mint \$13*

**^Tonno Grigliato Con Avocado - Lightly grilled tuna, avocado,
red onions, soy sauce, olive oil and sesame seeds \$15*

^Tavolaccio Del Salumiere - Imported cured meats and cheeses \$17

*Tortine Di Granchio - Housemade crab cakes,
with sautéed spinach and spicy mayo \$15*

*^Carciofi Scottati - Pan seared artichoke hearts, arugula,
shaved parmigiano and extra virgin olive oil \$13*

*^Bistecca E Gorgonzola - Sliced seared all natural shell steak,
grilled asparagus, marinated roasted peppers, olives,
cherry tomatoes, red onions, gorgonzola cheese \$14*

~Zuppe - Soup~

^Pasta E Fagioli - \$ 6 ~ Tortellini In Brodo - \$ 6

~Insalate - Salads~

*^Beet Salad - Roasted beets, arugula, caramelized walnuts, red onion, goat
cheese, honey dijon vinaigrette \$10*

*Mediterranea - Spring mix, cherry tomatoes, carrots, olives
gorgonzola cheese, raspberry vinaigrette \$10*

*La Farmaiola - Baby romaine, fresh pears, dried cranberries, fried goat
cheese, caramelized walnuts, strawberry balsamic glaze \$11*

*^Invernale - Spring mix, green apples, blue cheese, bacon, radishes, honey
dijon, and white balsamic dressing \$11*

*^La Volpe - Cured Mediterranean Mackerel, red onions, cannellini beans, extra
virgin olive oil, arugula and lemon \$12*

*Chick Pea Salad - Fried chick peas, cucumbers, cherry tomatoes, fresh
mozzarella, red onions, parsley, extra virgin olive oil and balsamic glaze \$10*

There Will Be A Splitting Charge of \$2.00 Applied For Each Dish Split, Inform Your Server.

**These Items can be cooked to your liking. Consuming Raw or Undercooked Meats, Shellfish or
Fresh Shell Eggs May Increase Your Risk of Food-Borne Illness, Especially If You Have Certain
Medical Conditions*



~Paste - Pastas~

Our Pastas Are Pan Sautéed, Like They Do In Italy

Whole Wheat Penne Pasta Available for an Additional Charge of \$2.00

Cavatelli Con Vongole E Rucola - Fresh Cavatelli pasta sautéed with clams, pancetta, cherry tomatoes, arugula, cannellini beans and garlic infused extra virgin olive oil **\$24**

Mezzelune Marscapone E Tartufo - Half moon ravioli filled with black truffle and porcini mushroom, mascarpone cheese, cream of black truffle and roasted pepper puree **\$22**

Pasta Chi Sardi - Spaghetti with sardines, fennel, raisins, pignoli nuts, peas, garlic and toasted bread crumbs in a light tomato sauce **\$23**

Tortellini Alla Volpe - Cheese tortellini, onions, ham, red wine, basil, curry, and a touch of tomato and cream **\$20**

Gnocchetini Gamberi E Zucchine - Baby Gnocchi, jumbo shrimp, zucchini and lobster cream sauce **\$24**

Ravioli Con Polpa D'Aragosta - Lobster filled ravioli, with a creamy brandy pink sauce, baby shrimp and bay scallops **\$26**

Spaghetti Con Vongole A Modo Nostro - New Zealand clams, cherry tomatoes, pancetta, garlic and olive oil **\$22**

Tagliatelle Verdi Alla Bolognese - Spinach pasta in our housemade meat sauce **\$21**

Orecchiette Alla Barese - Ear-shaped pasta with broccoli rabe, garlic, crumbled sweet sausage, and a touch of marinara **\$21**

Spaghetti Con Frutti Di Mare - Mussels, shrimp, clams, lightly spiced marinara sauce **\$25**

Linguini Al Nero Di Seppia - Black squid ink pasta, hand cut tomato, garlic, jumbo shrimp, and clams **\$21**

Ravioli Di Spinaci - Ravioli filled with spinach and ricotta, fresh garlic, tomatoes fava bean, grana padano **\$23**

Bucatini All'Amatriciana - In a lightly spiced tomato sauce pancetta, onions, garlic and basil **\$21**

"Every meal at La Volpe is prepared fresh, when you order it. We ask that you have patience and allow us to give your meal the time and love that it deserves."



~Secondi - Main Courses~

Served With A Complimentary Side Of Penne Or Spaghetti. Please, No Substitutions!

- ^***Filet Mignon Au Poivre** - Grilled 8oz center cut, brandy cream sauce fresh peppercorns, white mushrooms, mashed potatoes \$33
- ^**Saltimbocca Alla Romana** - Veal with prosciutto and sage lightly dusted in flour, Pinot Grigio, butter, shallots and sautéed spinach \$27
- ^***Bistecca Alla Griglia** - Grilled all natural shell steak, sautéed shiitake mushrooms, onions, and fingerling potatoes \$32
- Pollo Con Salsa Dijonnaise** - Breaded chicken breast filled with ham, provolone and mozzarella, creamy dijon sauce \$25
- Pollo Con Salsa Diane** - French cut all natural chicken, battered in egg and flour, pan fried, shallots, garlic, mushrooms, worcestershire, brandy, mustard, heavy cream, and brussel sprouts \$25
- ^**Gamberi All'aglio Burro E Rosmarino** - Jumbo shrimp, fresh garlic, rosemary, butter, Pinot Grigio, cherry tomatoes \$26
- Salmone Farcito** - Pan roasted salmon filet with crab meat, shallots and bread crumbs, with a creamy wild fennel mustard seed sauce and sautéed spinach \$26
- Sogliola Alla Mandorla** - Filet of flounder, almond crusted, pan fried, sweet mashed potato and beurre blanc sauce \$26
- ^**Chilean Sea Bass** - Pan roasted, Pinot Grigio, Tuscan herbs, cherry tomatoes, capers and baby bok choy \$32

~Contorni - Side Dishes~

- ^**Spinaci Con Acciuge** - Fresh baby spinach sautéed with garlic, anchovy and extra virgin olive oil \$8
- ^**Brussel Sprouts** - Brussel sprouts pan sautéed with applewood smoked bacon \$8
- ^**Baby Bok Choy Con Cannellini** - Sautéed baby bok choy with garlic, cannellini beans and extra virgin olive oil \$8
- ^**Cime Di Rape Con Pomodoro** - Sautéed broccoli rabe, with garlic, olive oil and a touch of marinara \$9
- Purea Di Patate** - Mashed potato puree \$7

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~Pizze Al Piatto - Individual Pizzas~
Dal Nostro Forno A Legna, From Our Wood Burning Oven

Margherita \$12

Tomato sauce, fresh mozzarella and basil

Mediterranea \$16

Tomato sauce, fresh mozzarella, basil, tuna and red onion

Siciliana \$14

Mozzarella, garlic, basil, oregano, chunky plum tomatoes, anchovies, black olives and capers

Saporita \$16

Tomato sauce, fresh mozzarella, speck and gorgonzola cheese

Americana \$16

Bacon, fried chicken, mozzarella and ranch dressing

Prosciutto Crudo E Rucola \$16

*Fresh mozzarella, sliced Prosciutto Di Parma, arugula, shaved parmigiano and white truffle oil
-No tomato sauce-*

Quattro Stagioni \$16

Tomato sauce, fresh mozzarella, mushrooms, gaeta olives, artichokes, and diced ham

Primavera \$16

Tomato sauce, fresh mozzarella, roasted peppers, zucchini, grilled eggplant, sun dried tomatoes

Gluten Free \$14

Tomato sauce, fresh mozzarella and basil

Pizza Alla Volpe \$16

Tomato sauce, fresh mozzarella, broccoli rabe, crumbled sweet sausage, garlic and olive oil

Quattro Formaggi \$16

*Fresh mozzarella, gorgonzola, fontina and provolone cheeses
-No tomato sauce-*

Mare E Monti \$16

Tomato sauce, fresh mozzarella, baby shrimp, fried zucchini