

## cocktails

### Sangria Rosso

glass – 7 • pitcher for two – 20  
Primitivo, cassis, blackberry,  
raspberry, & strawberry

### Succo di Bacca 10

10 Cane Rum, fresh strawberries,  
lemon juice, fennel syrup topped  
with Moscato d'Asti

### il bacio 9

Belvedere Vodka, soda water,  
raspberries & rosemary sprig

### Valente 9

(r) Whiskey, red bell pepper,  
basil, lemon juice & honey

### Botanical 7

Seagram's Gin, tonic,  
cucumber & fresh tarragon

### Blackberry Fix 7

Cruzan Light Rum, smashed  
blackberries over crushed ice

## frizzante 8.50

(A flute of Prosecco Sparkling  
with fresh fruit puree)

Pesca – White Peach

Bacce – Berry

Frutto della Passione – Passion Fruit

# dinner

# THE

# BR

# NO

# N

11506 Century Oaks Terrace Austin, TX 78758 • 512.339.4400 • www.foxrc.com

## sides 6

Grilled Asparagus & Reggiano  
Parmesan

Crispy Italian Potatoes

Sautéed Tuscan Kale, Lemon  
& Chili Flake

Roasted Garden Vegetables

Sautéed Spinach

NoRTH Garlic Bread

## antipasti

Tuscan Tomato Soup, Grilled Parmesan Bread 7

Strawberry & Goat Cheese Salad, Avocado & Hazelnuts 8

Zucca Chips (Yum!) 5

Trio of Spreads: Eggplant, Hummus, Pesto Goat Cheese & Garlic Bread 9

Baby Greens, Corn, Tomato, Avocado, Golden Raisins, Almonds & Feta 8

Caprese Salad, Mozzarella Burrata, Vine Ripe Tomato & Arugula Pesto 11

Romaine Hearts “Classic Caesar”, Parmesan Reggiano 8

Artichoke Hearts with Dijon & Balsamic 12

Crisp Calamari, Baby Arugula, Grilled Lemons 11

Chopped Salad, Pine Nuts, Gorgonzola Vinaigrette 8

Bruschetta, Crescenza Cheese, Asparagus, Prosciutto di Parma (A Classic!) 10

“Tutta La Casa” (A House Specialty), Mixed Greens, Cured Meats,  
Olives, Red Onions, Roasted Peppers, Pine Nuts, Provolone & Gorgonzola,  
Red Wine Oregano Vinaigrette 10

## pizza

“Margherita” Crushed Tomato, Fresh Mozzarella & Basil 12

Fennel Sausage & Pepperoni 13

Wild Mushrooms, Arugula & Imported Pecorino 12

Prosciutto, Fig & Goat Cheese 12

## pasta (Spelt Penne “Wheat Free” also available)

Shrimp Fettuccini, Broccolini, Spicy Garlic Sugo 21

Cavatelli, Spicy Italian Sausage, Tomato, Roasted Garlic & Braised Greens 15

“Not Your Typical” Chicken Lasagna 16

Baked Ziti Bolognese, Spinach, Ricotta & Mozzarella Cheese 16

Angel Hair, Fresh Tomato, Basil, Ricotta Cheese 15

Strozzapreti, Mushrooms, Spinach, Toasted Pine Nuts & Parmesan Cream 16

Spaghetti & Meatballs al Pomodoro, Reggiano Parmesan 17

## plates of the day

Market Fish, Cauliflower Purée, Spinach, Celery Heart & Citrus Salad\* M.P.

Apple Cider Pork Tenderloin, Olive Oil Potato Puree & Rapini\* 21

Grilled Flank Steak, Warm Tuscan Kale, Wild Mushrooms, Imported Pecorino\* 19

Sea Bass, Creamy Polenta, Tomato Confit & Asparagus\* 26

Short Rib “Osso Buco”, Roasted Root Vegetables & White Polenta\* 22

Seared Scallops, Wild Mushroom Risotto & White Truffle Essence\* 21

Rosemary Chicken with Roasted Organic Vegetables 18

Salmon, Roasted Squash, Sweet Onions, Spinach\* 22

Fire Roasted Rib Eye, Creamed Spinach, Caramelized Cipollini\* 28

Grilled Ahi Tuna with “Whatever Fresh Green Vegetable We Have”\* 24

Chicken Parmesan with Fresh Tomato & Butter Rigatoni 17

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Frutto della Passione – Passion Fruit

# lunch THE BR NO N

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## sides 6

Grilled Asparagus & Reggiano  
Parmesan

Crispy Italian Potatoes

Sautéed Tuscan Kale, Lemon  
& Chili Flake

Roasted Garden Vegetables

Sautéed Spinach

NoRTH Garlic Bread

## antipasti & salads

Tuscan Tomato Soup, Parmesan, Grilled Bread 7

Strawberry & Goat Cheese Salad, Avocado & Hazelnuts 8  
Add Chicken 3

Zucca Chips (Yum!) 5

Trio of Spreads: Eggplant, Hummus, Pesto Goat Cheese & Garlic Bread 9

Baby Greens, Corn, Tomato, Avocado, Golden Raisins, Almonds & Feta 8

Caprese Salad with Mozzarella Burrata, Vine Ripe Tomato & Arugula Pesto 11

Crisp Calamari, Baby Arugula, Grilled Lemons 11

Shrimp Caesar, Tomato, Reggiano & Grilled Ciabatta 12

Chopped Chicken Salad, Pine Nuts, Baby Roma, Gorgonzola Vinaigrette 11

Seared Ahi Tuna, Cucumber, Campari Tomato, White Balsamic\* 12

Bruschetta, Crescenza Cheese, Asparagus, Prosciutto di Parma (A Classic!) 9  
Artichoke Hearts with Dijon & Balsamic 12

“Tutta La Casa” (A House Specialty), Mixed Greens, Cured Meats,  
Olives, Red Onions, Roasted Peppers, Pine Nuts, Provolone & Gorgonzola,  
Red Wine Oregano Vinaigrette 10

## sandwiches

Angus Burger, Smoked Provolone, Crispy Pancetta, Tomato Tapenade\* 10

Grilled Chicken, Crescenza Cheese, Campari Tomato, Avocado 9

Fork & Knife Meatball Sandwich, Mozzarella, Caramelized Onions 9

Braised Short Rib, Aged Fontina, Baby Arugula 10

Tuscan Chicken Salad, Melted Fontina, Olive & Tomatoes 9

## pizza

“Margherita” Crushed Tomato, Fresh Mozzarella & Basil 12

Fennel Sausage & Pepperoni 13

Wild Mushrooms, Arugula & Imported Pecorino 12

Prosciutto, Fig & Goat Cheese 12

## plates of the day (Spelt Penne “Wheat Free” also available)

Market Fish, Cauliflower Purée, Spinach, Celery Heart & Citrus Salad\* M.P.

Shrimp Fettuccini, Broccolini, Spicy Garlic Sugo 15

Angel Hair, Fresh Tomato, Basil, Ricotta Cheese 11

Cavatelli, Spicy Italian Sausage, Tomato, Roasted Garlic & Braised Greens 14

Grilled Ahi Tuna with “Whatever Fresh Green Vegetable We Have”\* 18

“Not Your Typical” Chicken Lasagna 13

Baked Ziti Bolognese, Spinach, Ricotta & Mozzarella Cheese 12

Strozzapreti, Mushrooms, Wilted Spinach, Pine Nuts, Parmesan Cream 11

Spaghetti & Meatballs al Pomodoro, Reggiano Parmesan 11

Salmon, Roasted Squash, Sweet Onions, Spinach\* 16

Chicken Parmesan, Fresh Tomato, Butter Rigatoni 14

Grilled Flank Steak, Warm Tuscan Kale, Wild Mushrooms,  
Imported Pecorino\* 14

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