

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

Jim Beam (rT), red bell pepper,
basil, lemon juice
& honey

Botanical 7

Beefeater 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

2995 E. Skyline Drive Tucson, AZ 85718 • 520.299.1600 • 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 10
Romaine Hearts “Classic Caesar”, Parmesan Reggiano 8
Grilled Artichokes, Sea Salt, Lemon Aioli 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, Broccoli, 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 18
Angel Hair, Fresh Tomato, Basil, Ricotta Cheese 15
Seared Scallops, Wild Mushroom Risotto & White Truffle Essence* 21
Strozzapreti, Mushrooms, Spinach, Toasted Pine Nuts & Parmesan Cream 16
Spaghetti & Meatballs al Pomodoro, Reggiano Parmesan 17

plates of the day

Fresh Fish* 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
Rosemary Chicken with Roasted Organic Vegetables 18
Salmon, Roasted Squash, Sweet Onions, Spinach* 22
Fire Roasted Delmonico, Creamed Spinach, Caramelized Cipolini* 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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frizzante 8.50

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with fresh fruit puree)
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Bacce – Berry
Frutto della Passione –
Passion Fruit

FOOD

lunch

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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 10
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
Grilled Artichokes, Sea Salt, Lemon Aioli 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)

Fresh Fish* M.P.
Shrimp Fettuccini, Broccolini, Spicy Garlic Sugo 15
Angel Hair, Fresh Tomato, Basil, Ricotta Cheese 15
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 14
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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