

dinner

FOXTROT BOMB

suggested wine pairings:

(by glass)

whites:

'08 Sauvignon Blanc 9
Whitehaven,
Marlborough, New Zealand

'08 Albarino 8.25
Martin Codax,
Rias Baixas, Spain

reds:

'06 Cabernet Sauvignon 8.25
Martin Ray,
Napa / Sonoma, CA

'08 Super Tuscan IGT 8.25
Bruni "Poggio d'Elsa",
Tuscany, Italy

austin restaurant week

February 28 through March 3,
March 7 through March 10, 2010

first course (choose one)

Tuscan Tomato Soup Grilled Parmesan Bread

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

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

Crisp Calamari Baby Arugula, Grilled Lemons

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

second course (choose one)

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

Spaghetti & Meatballs al Pomodoro, Reggiano Parmesan

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

Salmon Roasted Squash, Sweet Onions, Spinach*

Chicken Parmesan with Fresh Tomato & Butter Rigatoni

third course (choose one)

Nutella Mousse Cake Chocolate Hazelnut Cake, Raspberry Coulis,
Chocolate Sauce, Fresh Berries, Vanilla Whip Cream & Toasted Hazelnuts

Vanilla Panna Cotta Fresh Berries, Toasted Almonds

Sour Cherry Bread Pudding Cherry Compote, Toasted Hazelnuts,
Vanilla Bean Gelato

Daily Selection of Sorbetto & Gelato

\$25 for dinner excluding beverages, gratuity & tax.

wines



NEL
VINO,
LA
VERITA.

In wine, the truth.

Glass *Terzo Bottle

Spumante

MV Prosecco – Bisol “Jeio”, Veneto, Italy	8.75		35
MV Champagne – Moet & Chandon “Brut Imperial”, Epernay, France	13.5		81

Bianco

'07 Riesling – Columbia Winery, Columbia Valley, WA	5.75	7.75	23
'08 Pinot Grigio IGT – Torresella, Veneto, Italy	7	9	26
'08 Pinot Grigio IGT – Livio Felluga “Esperto”, Italy	9	12	36
'08 Pinot Bianco DOC – Tiefenbrunner, Alto Adige, Italy	8	10	31
'07 Arneis Roero DOCG – Cascina Pioiero, Piedmont, Italy	11	15	44
'08 Gavi DOCG – Palladino, Serralunga d'Alba, Italy	11	15	44
'08 Albarino – Martin Codax, Rias Baixas, Spain	8.25	11	33
'07 Friulano – Ronchi di Pietro, Friuli, Italy	8	10	32
'07 Soave Classico DOC – Guerreri Rizzardi, Veneto, Italy	8.25	11	33
'08 Sauvignon Blanc – Whitehaven, Marlborough, New Zealand	9	12	36
'07 Chardonnay – Geysler Peak, Alexander Valley, CA	7	9	26
'07 Chardonnay – Simi, Sonoma County, CA	8.25	11	33
'06 Chardonnay – Byron, Santa Maria Valley, CA	12	16	46
'07 Chardonnay – Frog's Leap, Napa Valley, CA	15	20	58

Rosso

'06 Sangiovese IGT – Capezzana “Conti Contini”, Tuscany, Italy	5.75	7.75	23
'06 Primitivo IGT – Cantele, Puglia, Italy	6.5	8.75	24
'06 Chianti DOCG – Monrosso, Tuscany, Italy	7.50	10	29
'07 Rosso d' Montalcino DOC – Il Poggione, Tuscany, Italy	13	17	50
'08 Super Tuscan IGT – Bruni “Poggio d'Elsa”, Tuscany, Italy	8.25	11	33
'07 Pinot Nero DOC – Caldaro “Sunflower”, Alto Adige, Italy	9.75	12.75	36
'08 Pinot Noir – Truchard “Fox Block Seven”, Carneros, CA	15	20	58
'07 Barbera D'Alba DOC – Damilano, Piedmont, Italy	11	15	44
'07 Dolcetto D'Alba – Gagliardo, Piedmont, Italy	11	15	44
'07 Valpolicella DOC – Le Salette, Veneto, Italy	9	12	36
'06 Shiraz – Tintara, McLaren Vale, Australia	8.25	11	33
'07 Zinfandel – Edmeades, Mendocino Co., CA	8.25	11	33
'06 Proprietary Blend – Newton “Claret”, Napa Valley, CA	10.5	14	40
'06 Merlot – Parcel #41, Napa Valley, CA	11.5	15	44
'06 Cabernet Sauvignon – Martin Ray, Napa/Sonoma, CA	8.25	11	33
'08 Cabernet Sauvignon – Jamey Whetstone “Manifesto”, North Coast, CA	12	16	46
'05 Cabernet Sauvignon – A-frame, Chalona, CA	16	21	62

beer

Bud Light	4.50
Michelob Ultra	4.50
Shiner Bock	5.00
Corona	5.00
Blue Moon	5.00
“Belgium White”	
Drop Top Amber Ale	5.50
Sierra Nevada Pale Ale	5.50
Peroni	5.00
Guinness	6.00
Kaliber (NA)	5.00

frizzante 8.50

(A flute of Prosecco Sparkling with fresh fruit puree)
Pesca – White Peach
Bacce – Berry
Frutto della Passione – Passion Fruit