

FOXTRENO Lunch

austin restaurant week

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

first course (choose one)

Zucca Chips (Yum!)

Tuscan Tomato Soup Parmesan, Grilled Bread

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

Chopped Salad Pine Nuts, Gorgonzola Vinaigrette

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

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

second course (choose one)

Grilled Chicken Sandwich Crescenza Cheese, Campari Tomato, Avocado

Tuscan Chicken Salad Sandwich Melted Fontina, Olive & Tomatoes

"Margherita" Crushed Tomato Pizza Fresh Mozzarella & Basil

Fennel Sausage & Pepperoni Pizza

Wild Mushroom Pizza Arugula & Imported Pecorino

Caprese Salad with Mozzarella Burrata Vine Ripe Tomato & Arugula Pesto

Angel Hair Fresh Tomato, Basil, Ricotta Cheese

Spaghetti & Meatballs al Pomodoro Reggiano Parmesan

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

\$15 for lunch excluding beverages, gratuity & tax.

wines

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NEL
VINO,
LA
VERITA.

In wine, the truth.

Spumante

	Glass	*Terzo	Bottle
MV Prosecco – Bisol “Jeio”, Veneto, Italy	8.75		35
MV Champagne – Moët & 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 – Geyser 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, Chalone, 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