La Volpe

RISTAURANTE

l. i. fall restaurant week 2026 Nov.1 thrugh Nov. 8

dinner prix fixe menu

$48.00

plus tax & gratuity

ANTIPASTI

Today's Fall Soup

Mista Salad
greens, tomato, cannellini, onions, roasted pepper, balsamic vinaigrette

Roman Fried Artichokes
Lemon caper sauce, tomato fresca

Sauté Di Cozze
p.e.i. mussels, roasted garlic,
white wine, evoo, grilled crostini

Baked Stuffed Clams
chopped local clams, parmesan, garlic
bacon, breadcrumbs

.

Arancini Fried Rice Balls
Mozzarella, salami, peas, marinara, creama

SECONDI

Nana`s Pasta Bowl
all day Sunday sauce with meatball and sausage over paccheri

Farmhouse Chicken
bone in chicken breast, natural pan jus
onions, east end sweet potato vegetable hash

Five Cheese Ravioli
blistered heirloom cherry tomato, vodka sauce, fresh basil

rigatoni Bolognese
fresh pasta, pork & beef vegetable ragu, cream, ricotta, pecorino

Pork Loin Scaloppini
pounded & breaded thin lightly fried, lemon caper sauce, sautéed garlic spinach

Todays Fresh Catch
seasonal fish selection

DOLCE

Pumpkin Bread Pudding ~ Tiramisu ~ Cannoli ~ Chocolate Layer Cake

Served Nightly

ALL MENU ITEMS SUBJECT TO CHANGE

Consuming raw or under cooked meats, shellfish, or fresh eggs may increase your risk of food borne illness especially if you have certain medical conditions

La Volpe

RISTAURANTE

l. i. fall restaurant week 2026 Nov.1 thrugh Nov. 8

Lunch prix fixe menu

$25.00

plus tax & gratuity

ANTIPASTI

Today's Fall Soup

Roman Fried Artichokes
Lemon caper sauce, tomato fresca

Baked Clams
Whole little neck, house garlic breadcrumbs
Butter, olive oil, parsley

Arancini
Mozzarella/salami/peas/marinara

Garden salad
Lettuce, tomato, cucumber, carrots, olives
With balsamic vinaigrette

.

SECONDI

Chicken Milanese
Breaded chicken cutlet, arugula, cherry tomatoes,
Onions, balsamic glaze

eggplant parmigiana over spaghetti
Breaded eggplant with tomato sauce
And melted mozzarella

Chicken Caesar salad
Chopped romaine, creamy Caesar dressing
Croutons, shaved parmigiano Reggiano,
Grilled chicken

Shrimp scampi over spaghetti
Sauteed shrimp in butter, garlic &
White wine scampi sauce

Five Cheese Ravioli
blistered heirloom cherry tomato, vodka sauce, fresh basil

DOLCE

Pumpkin Bread Pudding ~ Tiramisu ~ Cannoli ~ Chocolate Layer Cake

Served daily until 3pm
ALL MENU ITEMS SUBJECT TO CHANGE

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