

KNOXX

R E S T A U R A N T • B A R

Dinner

Antipasti

Marinated Warm Mixed Olives 5

Bruschette Miste 8

Three slices of house made breads with fresh fava beans, cherry tomatoes & roasted zucchini

Zuppetta di Cozze 9

Mussels with candied garlic, white wine & house made whole wheat bread

Polpette di Manzo 10

Angus beef meatballs on truffled mashed potatoes & gorgonzola cheese sauce

Sformato di broccoli 8

Broccoli "sformato" with pecorino romano cheese sauce and crispy red onions

Mozzarella in Carrozza 10

Italian crispy fried house made mozzarella and bread, anchovy & caper tomato sauce

Primi e Zuppe

Zuppa di Ceci 7/10

Organic Italian chickpea soup with ricotta and goat cheese

Risotto con Porri e Capesante 17

Carnaroli Risotto with leeks and sautéed bay scallops

Tagliatelle al Sugo Toscano 16

Fresh tagliatelle pasta with Tuscan style meat sauce

Cannelloni di Ricotta e Spinaci 16

Cannelloni pasta filled with spinach & ricotta cheese on fresh tomato sauce

Ravioli di Granchio 21

Crab stuffed ravioli over English pea puree and fried carrots

Insalate

Insalata colorata 7

House pickled broccoli romanesco, baby rainbow carrots, beets, purple potatoes w/ blue cheese dressing

Iceberg e Ravanelli 9

Iceberg lettuce, radishes, fresh cherry tomatoes, zucchini, hard boiled eggs and provolone

Little Gem e Prosciutto Toscano 9

Little gem lettuce salad, pecorino cheese, walnuts & prosciutto di Parma

Pick your own dressings for your salads:

*Fuji apples puree, lime, marjoram, extra virgin olive oil
Orange, yogurt, tarragon, extra virgin olive oil
Balsamic vinegar, thyme, extra virgin olive oil*

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Secondi

Cartoccio di Merluzzo e Verdure 19

Alaskan black cod & vegetables cooked in parchment paper with marjoram and thyme

Pesce stufato 23

Fish stew with local rock cod, Monterey squid, aqua jam clams, prawns, Mediterranean octopus

Ossobuco e Polenta 22

White braised veal "ossobuco" over white polenta

Costolette di Maialino con Patate 18

Roasted loin pork chops, sherry vinegar & rosemary potatoes

Spiedino di Quaglie 24

Roasted skewer of truffled quails stuffed with olives and bread over a bed of escarole

Bistecca alla Fiorentina 27

16 oz. Florentine style T-bone steak with caper sauce & braised red onions

Served with a small side salad

Contorni 6

Patate al Rosmarino

Rosemary potatoes

Rape al Miele

Honey roasted turnips

Spinaci all'Vvetta

Sautéed spinach & sultanas

Cavoletti

Brussels sprouts

DINNER: DAILY AT 5:30PM

TEL: 925-284-5225

3576 MT. DIABLO BLVD., LAFAYETTE

WWW.THEKNOXX.COM

*Knox utilizes organic & natural products from local sources as available
All our pastas, vegetables and breads are fresh and cooked to order
18% gratuity requested on parties of six or more.*

Corkage fee \$15 per bottle. Fee gladly waived for every bottle purchased.