

fat OX

dining to-go
12-8pm, 7 days a week
480-307-6900 ilovefatof.com
Menu subject to change

Sandwiches

served with Charcoal Roasted potato "salad" olive oil, capers, Calabrian- nduja aioli

Meatball Sub \$16

San Marzano tomato, basil, mozzarella, pesto

Italian Sandwich \$16

prosciutto, calabrese, coppa, olive-caper relish, arugula, tomato, nduja aioli, hot giardiniera

First Courses

Veal Meatballs \$10

Giusto polenta, San Marzano tomato, basil, parmesan

Ox Caesar \$10 (Any Salad, add Grilled Calabrian shrimp \$12 Add salmon \$14)

gem lettuce, white balsamic, anchovy, tomato crouton parmesan, basil, capers, evo

Insalata di Casa \$10

Pancetta, organic local greens, brussels sprouts, pomegranate, walnut, gorgonzola, aged balsamic

Affettati Misti \$18

Ox bread, prosciutto di San Daniele, finocchiona, coppa, calabrese, aged calabrian pecorino, gorgonzola, crescenza, marinated olives, Calabrian butter, Ox mostarda, giardiniera

Pasta – look for weekly pasta

Pea agnolotti \$14

telleggio, cavalo nero, golden beets, pancetta, burro fusso

Radiatori Alla Buttera \$14

cured pork sugo, broccolini, tomato, ricotta salata, basil pesto

Gigli \$12

San Marzano tomato, evo, basil, parmesan

Main Courses

½ Brick Grilled Organic Chicken \$24

piadina, arugula, caper vinaigrette, Ox hot sauce

Fennel Roast Duroc Pork Osso Bucco * \$34

orange marmalade, fennel, ricotta salata

Faroe Island Salmon \$28

charcoal roasted beets, tomatoes, basil, hazelnut, goat cheese, roasted shallot vinaigrette

16oz Linz Prime Ribeye * \$48

Jimmy Nardello peppers, charred cipolini onion, aged balsamic

*Consuming raw or undercooked food may be hazardous to your health. This item may be served raw or undercooked. We cannot guarantee steaks prepared "medium well" or above.

Sides \$8

Roasted Brussels - apple cider, crescenza fonduta, almond

Umbrian Lentils - fennel sausage charred escarole, orange, ricotta salata

Cacio e Pepe Giustos Polenta - parmesan fonduta, toasted black pepper, Benza olio

Charcoal Roasted Potato "Salad" - olive oil, capers, Calabrian- nduja aioli (comes with subs)

Dessert \$8

Lemon tart - Banana tiramisu - Rum caramel budino with vanilla cream

Family style \$140 4ppl, \$205 6ppl or \$265 8ppl

Whipped ricotta with ox pane
Caesar salad
Meatball and gigli bake
Brick grilled organic chicken
Cacio e pepe polenta

Brussels
Ox house sauce, salsa verde,
caper vinaigrette
Tiramisu
— Buon appetito!

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