



# MENU

## Complimentary Salad Served with Entrée Dishes

Extra for:

Organic Mix Lettuce with Balsamic Vinaigrette 5.75 or Caesar Salad 5.75  
Beets Salad with Fennel & Gorgonzola 6.75

### **Antipasti** “served individual or to share”

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#### **Antipasti Family Style, Hot and Cold**

Mozzarella tomato, fri.calamari, rollatini, prosciutto baked clams  
*For two \$18.-three \$24- four \$32 -five \$40- six \$45 add \$5. pp*

#### **Spiedini Mare 14.**

Grilled shrimp, shell fish & calamari, garlic, olive oil & fresh herbs

#### **Cozze al Sugo di Pomodoro 12.**

Prince Edward Island mussels sautéed in fresh light spicy marinara sauce & served with toasted garlic bread

#### **Vongole al Forno 8.90**

Little Neck clams baked with seasoned breadcrumbs & light lemon sauce

#### **Polipo Arrostito su Crema di Ceci 14.75**

Grilled Portuguese octopus over chickpea pate

#### **Luigi's Polpette al Pane Tostato 9.**

Homemade meat balls w/tomato & basil sauce over toasted seasoned bread

#### **Burrata with Avocado 13.**

Cream mozzarella, Tomato, avocado, artichoke extra virgin olive oil and balsamic vinegar

#### **Calamari Fritti 13.**

Golden fried calamari served with lightly spicy tomato sauce

### **Pasta** *The majority of our pastas are homemade*

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#### **Rigatoni Scampi & Capesante 21.**

Homemade rigatoni shrimp & baby scallops in vodka sauce

#### **Paccheri Mare 23.75**

Large rigatoni with jumbo shrimps, clams & scallops, in garlic, olive oil & light tomato sauce  
*(If you are preferring black linguini \$2 extra)*

#### **Pappardelle, Salsiccia, Porcini e Chianti 22.75**

Homemade wide fettuccini with sausage, porcini mushroom and chianti wine

#### **Linguini con Vongole e Carciofi 21.**

Little Shell pasta w/broccoli rabe, sausage & wild fusion

#### **Orecchiette con Rabe, Salsiccia & Funghi 21.**

Little shell pasta w/broccoli rabe, sausage & wild mushroom

#### **Pennette al Salmone 20.75**

Small penne w/fresh salmon mix mushroom, eggplant, asparagus, fresh tomato & saffron

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**Please inform your host of any food allergies**

**Gluten Free dishes available upon request**

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### **Le Fontane Gift Certificates**

*The Perfect Gifts for Family and Friends*

Visit online [Lefontane.net](http://Lefontane.net) for our take-out Menu

### **Carne**

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#### **Pollo Imbottito 20.75**

Chicken breast, stuffed w/sundry tomato, mushroom, sweet sausage, asparagus and mushroom sauce

#### **Cotolette alla Caprese**

**Chicken: 20.75 -or- Veal: 23.75**

Topped with mozzarella cheese, avocado & tomato salad  
With burrata instead mozzarella 2.75 extra

#### **Scaloppine Di Vitello dello Chef 23.75**

Veal Scaloppini w/Fontina cheese, Italian ham, mushroom, wine, veal sauce & Sage

#### **Grilled NZ Grass Fed Angus Steak 25.**

Served with asparagus & roasted potato

#### **Costolette di Vitello al Forno 26.**

Rack of veal with roasted potato and sautéed vegetables.

### **Pesce**

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#### **Salmone alla Griglia 23.75**

Grilled salmon over spinach with olive oil & fresh herbs

#### **Trota alla Griglia alle Erbe 22.75**

Grilled rainbow trout & asparagus with olive oil & fresh herbs

#### **Pesce in Casseruola**

Shrimp, clams, calamari & catch of the day baked with olives, fresh herbs, turnips & tomatoes brodetto.

### **Traditional cuisine that our chef prepares for our customers**

#### **Butternut Squash Lasagna with béchamel 19.**

#### **Meat Lasagna 19.**

#### **Cheese Ravioli Tomato & Basil Sauce 19.**

#### **Tagliatelle Bolognese Sauce 19.**

Bolognese made w/Grass Fed Angus meat

#### **Chicken 19.75 or Veal 22.75 - Parmigiana**

### **Zuppe, Insalata, Panini & Pizza**

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#### **Zuppa di Vegetale cup 5. Bowl 8 (Soup of the Day)**

Fresh vegetable soup

#### **Insalata Mediterraneo “Entrée” 13.90**

Mixed lettuce with artichoke, mozzarella, grilled baby shrimp, olive oil & lemon dressing

#### **Seasonal Salad “Entrée” 14.**

Organic lettuce, grilled peach, water melon, strawberry, blueberry & goat cheese

#### **Panino di Aragosta 18.**

Lobster meat, avocado & light mayonnaise served with ciabatta bread

#### **Open Steak Sandwich 18.**

Grilled grass-fed steak served on toasted bread with fontina cheese, sautéed onion and natural beef sauce

#### **Pizza Margherita 12.**