

# Menu

- Shrimp Bisque 7 cup 9 bowl  
Vegetable Soup 5 cup 7 bowl  
Organic Caesar Salad 7  
Organic Fontane Salad with Vinaigrette 8.75  
Fried Calamari 13  
Baked Clams 9  
Blue Point Oyster on half Shell 1.90pc  
Beets, Fennel & Gorgonzola Cheese 8.90  
Red beets, fresh fennel, gorgonzola cheese with  
olive oil & balsamic dressing  
Bufala Mozzarella, Prosciutto & Ugly Tomato 14  
Red Pepper Stuffed w/Crab Meat 12

## Entrée

- Linguini Pescatore 23.  
Shrimps, clams & calamari, mussels, in garlic,  
olive oil & light tomato sauce  
Fresh Icelander Cod in Casseruola 25.  
with green olives, little neck, mussels, shrimps white wine  
fresh tomato, spices and olive oil  
Grass fed NY Sirloin Steak with Red  
Wine & Gorgonzola 25.  
Stuffed Chicken 22.  
Stuffed with butternut, sundry tomato, spinach & prosciutto  
Crab Meat Ravioli Pink Sauce 22.  
Cheese Ravioli Tomato & Basil Sauce 18.  
Grilled Salmon over Spinach 23.75  
Grilled Trout with Asparagus 20.75  
Veal or Chicken Caprese 24/ 20  
Veal Parmigiana with Orecchiette al Pesto 19.75  
Wild Alaska Halibut Wheat Salad and  
Grilled Cipollini 28

**MEATLESS  
MONDAY**

- Pappardelle with Walnut and  
Artichoke Sage in light Cream Sauce 19.75  
Butternut Squash Lasagna 18.75

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