

# Menu

Shrimp Bisque  
9 bowl

Caesar Salad 7

Fontane Salad with Vinaigrette 8.75

Fried Calamari 13

Stuffed Zucchini Flowers 13

Bufala Mozzarella Caprese 14

Stuffed Artichoke 9

Cold Seafood Salad 16

Eggplant Rollatini 9

Beets, Fennel & Gorgonzola Cheese 8.90

Red beets, fresh fennel, gorgonzola cheese with olive oil & balsamic dressing

## Entrée

Linguine Pescatore 24

Black Linguine with Stuffed Calamari 24

Rigatoni Shrimp and Scallop Vodka Sauce 21

Cheese Ravioli Tomato & Basil Sauce 18.

Butternut Squash Lasagna 18

Meat Lasagna 18

Branzino Marechiaro 25

Lamb Osso Bucco with Rigatoni 26

Rigatoni with Pork Ribs 24

Organic Chicken Scarparello with Sausage 24

Veal or Chicken Caprese 24/ 20

Veal Parmigiana 22.50

Grilled Trout with Asparagus 22

Grilled Salmon with Spinach 23.75

**Sparkling Rose 10**

**Nero D'avola Sicily 12**

**Santa Maria Valley Chardonnay 12**

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