

Mother's Day Menu

Antipasti

Fried Calamari 13.

Served with light, spicy, fresh tomato sauce

Bufala Mozzarella w/Prosciutto 13.

Imported Bufala mozzarella over Parma prosciutto & sundry pepper

Baked Figs/Prosciutto & Goat Cheese 12.75

Eggplant Rollatini delle Fontane 9.75

Eggplant rollatini with spinach, butternut & mozzarella. fresh tomato sauce

Cold Seafood Salad 14.75

*Calamari, shrimp, scallops, clams, octopus
Extra virgin olive oil, garlic & Italian parsley*

Antipasto Amalfi - Family Style 9.5 pp

Fried calamari, mozzarella & tomato, prosciutto, sopressata, eggplant rollatini & marinate vegetable

Mozzarella Caprese 11.50

*Fresh mozzarella, ugly tomato, grilled eggplant
Reduced balsamic vinegar*

Soups

Shrimp Bisque Soup 10.

Butternut and Kale Soup 8.

Salads

Fontane Salad 8.

Assorted lettuce, balsamic vinegar & olive oil

Caesar Salad 8.

Organic mix Salad 9.5

*w/shaved parmigiano 13.
w/homemade Italian dressing*

Pasta

Linguini Pescatore 23.75

Assorted seafood, garlic, olive oil & fresh tomato

Cheese Ravioli 19.

Homemade cheese ravioli in fresh tomato & basil

Gramma's Meat Lasagna 21.

*w/ways grass fed beef bolognese, sweet sausage,
w/lay of spinach*

Butternut Squash Lasagna 21.

Fresh Butternut w/mozz. & light Baciamente

Crab Ravioli w/Baby Shrimp 23.75

w/cream and tomato sauce

Rigatoni Shrimp and Scallops 22.

w/Vodka sauce

Pesce

Grilled Salmon with Ramp Pesto 25.75

Drizzled with Ramp Pesto served with Spinach sautéed and Roasted Potato

Grilled Swordfish 28.75

With asparagus oreganate, roasted potato

Carne

Stuffed Chicken 22.

w/Prosciutto, Provolone and Acorn squash

Roasted Leg Lamb 23.75

Served w/mix sautéed vegetable & garlic mashed potato

Rib Eye 29.

Served w/roasted potato and fresh mix vegetable

Veal Saltimbocca alla Romana 23.

Veal scaloppini, with sage, mozzarella & prosciutto - served w/mix sautéed vegetable & roasted potato