

Le Fontane Ristorante

LUNCH MENU 22.95

Appetizer Choices

Sautéed Mussels

In fresh marinara Sauce

Eggplant Rollatini

Eggplant stuffed with mozzarella & Basil topped w/fresh Tomato Sauce

Potato Leek Soup

Beets, Fennel & Gorgonzola Cheese

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

Lunch Choices

Pappardelle Mari e Monti

Homemade pappardelle pasta w/shrimp, mushroom & asparagus in shallots and fresh tomato

Pumpkin Ravioli w/Sage

Homemade pumpkin ravioli with light butter sauce & sage

Chicken with Fontina

Sautéed chicken scaloppini, with fontina cheese, sundry tomato, eggplant, Roasted potato & vegetable of the day

Baked Filet Sole

with green olives, shitake mushroom, white wine and light bread crumbs spices and olive oil

Crab Cake w/Side Linguini Pesto

Dessert Choices

Chef Daily Specialty



Hudson Valley Restaurant Week

Wine Special

15% discount on

Premium Bottles

Le Fontane Ristorante

DINNER MENU 32.95

Appetizer Choices

Arugola, Endive and Shaved Parmigiano

Baked Clams

Baked Little Neck clams, with seasoned bread crumbs & light lemon, butter sauce

Crab Cake

with fried butternut & zucchini

Bocconcini del Minestrillo

Baby Mozzarella & Tomato w/Prosciutto & Roasted Eggplant

Dinner Choices

Home Made Paccheri Mare

With jumbo shrimps, clams & Scallops, in garlic, olive oil & light tomato sauce

Homemade Crab Ravioli Buongustaio
with oyster mushroom, light cream & tomato sauce,

Grilled Salmon w/Herbs &Olives

Grilled Salmon sprinkled w/olive oil and fresh herbs

Pappardelle con Salsiccia, Porcini e Chianti

Large rigatoni with sausage, porcini mushroom and chianti wine

Veal saltimbocca alla Romana

Veal scaloppini w/Italian prosciutto and fontina cheese and fresh sage

Grilled Lamb Chop

Lamb Chop with sundried tomato Flan and escarole

Dessert Choices

Chef Daily Specialty