

LUNCH MENU 22.95

Appetizer Choices

Impepata di Cozze

PEI Mussels pepper, parsley, garlic & homemade toasted bread

Coppo Sea food or Vegetable

SAE FOOD: Golden fried calamari, shrimps, cod & sardines
VEG: rice balls, cauliflower, zucchini, artichoke

Shrimp Bisque or Butternut & Kale Soup

Beets, Fennel & Gorgonzola Cheese
Red beets, fresh fennel, gorgonzola cheese with olive oil & balsamic dressing

Lunch Choices

Pappardelle con Salsiccia, Porcini e Chianti

Wide fettuccine with sausage, porcini mushroom and chianti wine

Lemon Linguini with Clams & Artichoke

Homemade lemon zest linguini with clams and roasted artichoke garlic & olive oil

Chicken or Veal Capri

Veal or chicken milanese topped with fresh mozzarella, tomato & avocado salad

Fresh Icelander Cod in Casseruola

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

VEGETERIAN DISH

Pear & Gorgonzola Ravioli w/Sage

Homemade ravioli with light butter sauce & sage

Dessert Choices

Chef Daily Specialty



914 232 9619



**Open Tue to Sunday Lunch & Dinner
Monday only dinner**

**Hudson Valley Restaurant
Week**

Monday to Sunday

Wine Special

30% discount off Wine List

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Le Fontane Ristorante

DINNER MENU 32.95

Appetizer Choices

Arugola, Endive and Shaved Parmigiano

Shrimp Bisque or Butternut & Kale Soup

Bufala Mozzarella with Artichoke & Sundry Tomato

Coppo Sea food or Vegetable

SAE FOOD: Golden fried calamari, shrimps, cod & sardines
VEG: rice balls, cauliflower, zucchini, artichoke

Dinner Choices

Linguini Pescatore

Shrimps, clams & calamari, mussels, in garlic, olive oil & light tomato sauce

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

Fresh Icelander Cod in Casseruola
with green olives, little neck, mussels, shrimps white wine fresh tomato, spices and olive oil

Grass fed NY Sirloin Steak with Red Wine & Gorgonzola

Stuffed Chicken

Stuffed with butternut, sundry tomato, spinach & prosciutto

VEGETERIAN DISH

**Eggplant Parmigiana & Artichoke
Combo Plate**

Dessert Choices

Chef Daily Specialty