

Lunch Menu

Antipasti

Fritto Mare & Terra 13.
Calamari, zucchini & artichoke
served with light spicy fresh tomato sauce

Cozze al Pomodoro con Linguini 12.
Prince Edward Mussels, sautéed in fresh light spicy
marinara sauce & served with Linguini

Burrata dello Chef 13.
Burrata is creamy mozzarella, served w/fresh tomato,
Prosciutto & Artichoke

Polipo con Patate e Piselli 13.75
Grilled octopus over mashed potato and peas puree

Polpette con Pane Tostato e Gnocchi 12.
Homemade meat balls w/grass-fed wagyu ground
beef, tomato & basil sauce over homemade gnocchi

Pesce

Vongole al Forno (7p) 9.
Little Neck clams baked with seasoned breadcrumbs
& light lemon sauce

Oyster on half shell 1.90
blue point daily delivery

Shrimp Cocktail, Endive & Avocado 13.
Cocktail sauce and Italian vinaigrette

Spiedini Mare 15.
Grilled shrimp, octopus, clams & calamari, garlic,
olive oil & fresh herbs

Sea food Combo 18.
3 Oyster, 4 baked clams, 3 shrimp cocktail

Lobster Sandwich 16.
Lobster meat, avocado & light mayonnaise

Trota alla Griglia alle Erbe 18.75
Grilled rainbow trout & asparagus with
olive oil & fresh herbs

Filet Sole with Spinach 18.75
Lemon & white wine & fresh Vegetables

Insalate

GRILLED: (3 Jumbo Shrimp \$7.5) (Chicken \$5.75)
(5 oz. Steak \$7.5) (Baby Shrimp \$5.) (Salmon \$7.5)

Insalate delle Fontane 7. Entrée 9.75
Mixed lettuce, balsamic vinegar & olive oil.

Insalata di Cesare 7.75 Entrée 9.75
Traditional Caesar salad

Barbabietole, Finocchio & Formaggio
Red beets, fresh fennel & gorgonzola or goat cheese
w/olive oil & balsamic 8.75 Entrée 11.75

Mediterraneo Salad "Entree" 13.90
Mixed lettuces with artichoke, mozzarella,
red peppers, grilled baby shrimp, olive oil
& lemon dressing

Panini & Pizza

Sandwich served on Ciabatta Bread
Choice of French Fries or Potato Salad

Pizza Margherita 10.

Panino con Bistecca 16.
Sirloin steak, provolone cheese, mushrooms, onions
and homemade gravy

Panino di Pollo con Fontina 12.
Grilled chicken & vegetable w/fontina cheese

Pasta (served with salad)

Rigatoni Scampi & Capesante 13.
Homemade rigatoni shrimp & baby scallops
in vodka sauce

Spaghetti al Pesto e Ricotta 12.
Fresh pesto sauce and fresh ricotta

Linguine al Pescatore 15.
Calamari, shrimps, clams, mussels & scallops in
garlic,
olive oil & light tomato sauce

Pennette Aum Aum 12.
Small penne sautéed w/eggplant &
fresh mozzarella in tomato & basil

Rigatoni Bolognese 13.
Homemade rigatoni with a bolognese sauce
made with NZ Wagyu grass fed beef.

Cheese Ravioli – Tomato & Basil Sauce 12.

Gnocchi Sorrentina con Mozzarella

Butternut Squash Lasagna - Béchamel Sauce 13.

Orecchiette con Rabe, Salciccia & Funghi 13.
Little shell pasta w/broccoli rabe, sausage & wild
mushroom

Our Pasta store regularly supplies us with fresh,
homemade pasta.

Carne

Cotolette alla Milanese - Capri Style
Chicken: 15. -or- Veal: 18.
Topped with, fresh mozzarella, tomato & avocado
salad

Scaloppini Di Vitello alle Pere e Prosc. 19.75
Veal Scaloppini sautéed w/pears, prosciutto,
white wine, shallots & laurel

Chicken Scarpariello w/Sausage 18.75
White wine, garlic and semi hot cherry pepper
Served with roasted potato

Favorite dishes like Chicken and Veal Parmigiana,
Marsala or Piccata can be prepared on request.
Chicken 15.75 - Veal 19.75 – Gr Grass Fed Steak 20.75

Complete Lunch

Tuesday to Saturday excluding Sunday

Includes appetizer, entree and dessert

Starters

Eggplant Rollatini

Baked Clams

Mozzarella, Tomato & Avocado

Caesar Salad

Choose from **Entrée Group 1** at \$18.75

Chicken Piccata w/Artichoke

Butternut Squash Lasagna

Home Made Rigatoni Salmon

Lobster and Avocado Sandwich

OR **Entrée Group 2** at \$ 20.75

Filet Sole Wine and Lemon

Grilled Sea food

Sliced Steak w/red wine and Gorgonzola

Dessert of Day

Homemade Bread

Made with Molino Grassi Organic flour from Italy, Europe's leading brand of organic flour, created from a newly discovered ancient Italian grain.

Gluten Free Dishes

Available upon request. Please inform your host, server or the manager of any food allergies.