

Le Fontane Ristorante

137 Route 100, Katonah, NY
914.232.9619 www.lefontane.net



Take Out Menu



Antipasti

Calamari Fritti 11.

Fried Calamari, served w/light spicy fresh tomato sauce

Cozze al Sugo di Pomodoro 10.

Prince Edward Mussels, sautéed in fresh light spicy marinara sauce & served with toasted garlic bread

Burrata dello Chef 12.75

Burrata is creamy mozzarella, served w/fresh tomato, grilled eggplant & sundried peppers

Vongole al Forno 8.

Little Neck clams baked with seasoned breadcrumbs & light lemon sauce

Polipo con Patate e Piselli 13.75

Grilled octopus over mashed potato and peas puree

Polpette al Pane Tostato 9.

Homemade meatballs w/grass-fed wagyu ground beef, tomato & basil sauce over toasted seasoned bread

Caprese 10.

Heirloom tomato, basil, mozzarella, extra virgin olive oil and balsamic vinegar

Rollatini Di Melanzane 8.5

Eggplant rollatini

Panini

Panino di Aragosta 16.

Lobster meat, avocado & light mayonnaise

Panino con Bistecca 16.

Sirloin steak, provolone cheese, mushrooms, onions and homemade gravy

Panino Caprese 12.

Mozzarella, tomato & prosciutto

Panino con cotoletta di Pollo 12

w/breaded chicken, grilled eggplant & Ricotta cheese

Insalata

Add: Chicken 5.50 / Steak 7.50 / 3 Jumbo Shrimp 7.50/ Salmon 7.50 Add: Gorgonzola 2. Goat Cheese 2.

Insalata delle Fontane 7.

Mixed lettuce, balsamic vinegar & olive oil.

Insalata di Cesare 7.

Traditional Caesar salad

Insalata Organica 9.

Organic mix lettuce w/variety of fresh vegetables extra virgin olive oil and fresh lemon juice

Insalata Mediterraneo "Entree" 13.

Mixed lettuces with artichoke, mozzarella, red peppers, grilled baby shrimp, olive oil & lemon dressing

Barbabietole, Finocchio & Formaggio 8.90

Red beets, fresh fennel w/gorgonzola or goat cheese w/olive oil & balsamic

Pizza Margherita

w/fresh tomato sauce, fresh mozzarella & basil

Medium 10" \$12. Large 16" \$14.

Pizza del Fornaio

w/arugola, sausage & mushroom

Medium 10" \$14. large 16" \$20.

Gift Certificates Available!

A Perfect Gift for Friends & Family

Pasta (served w/complimentary salad)

Rigatoni Scampi & Capesante 16.50
Rigatoni shrimp & baby scallops in vodka sauce

Linguine al Pescatore 19.
Calamari, shrimps, clams, mussels & scallops in garlic, olive oil & light tomato sauce

Pennette Aum Aum 14.50
Small penne w/ sautéed eggplant & fresh mozzarella in tomato & basil

Rigatoni Bolognese 16.
Larger Rigatoni with NZ Wagyu Beef, Bolognese sauce

Ravioli della Casa: (homemade raviolis)

Cheese Ravioli 15. – Tomato & Basil Sauce

Veal Ravioli 16.50- Cream and Tomato

Lasagne della Casa:

Meat Lasagna 15. – w/homemade Pasta

Butternut Squash Lasagna 15.
- w/homemade Pasta and Béchamel Sauce

Orecchiette con Rabe, Saliccia & Funghi 18.
Little shell pasta w/broc. rabe, sausage & wild mushroom

Parmigiana di Melanzane 16.
Eggplant parmigiana served w/homemade rigatoni

Fettuccine Alfredo 17.
w/oyster and shitake mushroom, Italian prosciutto, peas, saffron and cream sauce
Plain- only cream sauce 13.

Pasta fresh Marinara Sauce 12.
Choice: Rigatoni- linguini- orecchiette



Pesce (served w/complimentary salad)

Salmone alla Griglia 20.75
Grilled salmon w/lemon, olive oil, herbs and garlic sauce over spinach

Trota alla Griglia alle Erbe 20.75
Grilled rainbow trout & asparagus with olive oil & fresh herbs

Sogliola al Vino Bianco & Limone 20.75
Filet sole w/white wine and lemon sauce served with vegetable of the day

Carne (served w/complimentary salad)

Pollo alle Fontane 18.75
Sautéed chicken scaloppini, with sun dried tomato & eggplant, mozzarella in a white wine sauce, served with vegetable of the day

Cotolette alla Capri Style
Chicken: 18.75 -or- Veal: 20.75
Topped with arugula, fresh mozzarella, tomato & roasted pepper salad

Scaloppine di Vitello alle Pere e Prosciutto 21.
Veal Scaloppini sautéed w/pears, prosciutto, white vine, shallots & bay leaves

Grilled NZ Grass Fed Angus Steak 23.
Served with asparagus & roasted potato

Cotolette alla Parmigiana
Chicken or Veal Parmigiana w/homemade rigatoni
Chicken: 18.75 -or- Veal: 20.75

Dessert

Torta Caprese 6.50
Chocolate Flowerless Almond Cake (gluten free)

Zuppa Inglese 6.
Italian Sponge Cake w/Chocolate bits, Cream, & Cherries

Italian Cheese Cake 6.
Homemade ricotta cheese cake

Tiramisu 6.50
Made w/ Lady Fingers, Liquor, & Chocolate Powder

Sicilian Cannoli 6.50
Filled w/traditional canoli cream

Chocolate Tartufo 7.
Vanilla ice cream in a chocolate shell

Assorted Sorbet in Shell 6.75
Lemon, Coconut Sorbet in shell

Any food allergy, please talk to the owner or your server