

MENU

**Complimentary Salad Served with Entrée Dishes
For Fontane Organic or Caesar 4.90 extra**

Antipasti “served individual or nice to share”

Antipasti Family Style Hot and Cold

Mozzarella tomato, fried calamari, rollatini, prosciutto baked clams
For two \$ 18.- three \$ 25 – four \$ 32.- five \$ 40.- six \$ 45 – add \$ 5. pp

Spiedini Mare 13.75

Grilled shrimp, shell fish & calamari,
garlic, olive oil & fresh herbs

Cozze al Sugo di Pomodoro 12.

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

Vongole al Forno 8.90

Little Neck clams baked with seasoned
breadcrumbs & light lemon sauce

Polipo 13.75

Grilled Portuguese Octopus over arugula &
endive salad

Polpette al Pane Tostato 9.

Homemade meat balls w/ tomato & basil sauce
over toasted seasoned bread

Caprese with Avocado 12.

Tomato, basil, mozzarella, avocado, artichoke
extra virgin olive oil and balsamic vinegar

Calamari Fritti 13.

Golden fried calamari served with lightly spice
tomato sauce

Melanzane Ripiene 9.

Italian eggplant, stuffed w/sautéed vegetable &
cheeses (gluten free dish)

Insalata & Panini

Insalata Mediterraneo “Entree” 13.90

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

Barbabietole, Finocchio & Formaggio apt 8.90

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

Seasonal Salad 12.

Spinach & Arugola Salad w/pear, walnut, parmigiano,
dry cranberry

Panino di Aragosta 16.00

Lobster meat, avocado & light mayonnaise

Pesce

Salmone alla Griglia 23.75

Grilled salmon w/lemon, olive oil, herbs and garlic sauce
over spinach and roasted potato

Trota alla Griglia alle Erbe 21.75

Grilled rainbow trout & asparagus with olive oil & fresh
herbs

Gluten Free dishes available upon request

Pasta

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

Rigatoni Scampi & Capesante 19.90

Homemade rigatoni shrimp & baby scallops
in vodka sauce

Linguine al Pescatore 23.90

Calamari, shrimps, clams, mussels & scallop's in
garlic, olive oil & light tomato sauce

Pappardelle con Salsiccia, Porcini e Chianti 22.9

Large rigatoni with sausage, porcini mushroom and
chianti wine

Linguini al Limone con Vongole e Carciofi Arrostiti

Lemon linguini w/clams garlic extra virgin olive oil, garlic,
roasted artichoke & touch peperoncini

LASAGNE DELLA CASA:

Butternut Squash Lasagna - Béchamel Sauce 19.90

Orecchiette con Rabe, Salsiccia & Funghi 19.90

Little shell pasta w/broccoli rabe, sausage & wild
mushroom

RAVIOLI DELLA CASA:

Cheese Ravioli Tomato & Basil Sauce 18.75

**Pear and Gorgonzola Ravioli w/Sage, Walnut
light Butter & Parmigiano 20.75**

Pennette Mare & Monti 20.75

Small penne w/asparagus, shitake
Mushroom & fresh Salmon

Carne

*Favorite dishes like Chicken and Veal Parmigiana, Marsala,
Piccata or Scarpariello can be prepared on request. - Chicken
20.75 Veal 23.75*

Pollo alle Fontane 20.75

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

Cotolette alla Milanese - Capri Style

Chicken: 19.75 -or- Veal: 23.75

Topped with, fresh mozzarella, tomato & avocado salad

Scaloppine Di Vitello alle Pere e Prosciutto 23.75

Veal Scaloppini sautéed w/pears, prosciutto, white wine,
shallots & laurel

Grilled NZ Grass Fed Angus Steak 25.75

Served with asparagus & roasted potato

Please inform your host for any food allergies