

Dinner Menu

Antipasti

Spiedini Mare 13.75

Grilled shrimp, octopus, clams & calamari, garlic, olive oil & fresh herbs

Cozze al Sugo di Pomodoro 11.75

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 con Patate e Piselli 13.75

Grilled octopus over mashed potato and peas puree

Polpette al Pane Tostato 9.

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

Caprese with Avocado 10.75

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

Traditional dishes like Fried or Grilled Calamari \$12.

Antipasti Hot & Cold \$9p.

Among others are also available.

Insalata

Topping with cheese: Parmigiano 4.50 - Gorgonzola or Goat cheese 3.50

Insalate delle Fontane 7.75

Mixed lettuce, balsamic vinegar & olive oil.

Insalata di Cesare 8.5

Traditional Caesar salad

Insalata Mediterraneo "Entree" 13.90 split 7.5 pp

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

Barbabietole, Finocchio & Formaggio 8.90

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

Pasta

Rigatoni Scampi & Capesante 19.90

Homemade rigatoni shrimp & baby scallops in vodka sauce

Linguine al Pescatore 22.90

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

Rigatoni Bolognese 20.75

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

Pappardelle con Salsiccia, Porcini e Chianti 22.9

Homemade wide fettuccini with sausage, porcini mushroom and chianti wine

Butternut Squash Lasagna - Béchamel Sauce 18.90

Orecchiette con Rabe, Salsiccia & Funghi 19.9

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

Our Pasta store regularly supplies us with fresh, homemade pasta. Dishes like Fettuccini Alfredo \$18, homemade Ravioli or Eggplant Parmigiana with a side of pasta \$19. can always be ordered.

Gluten Free dishes available upon request

Please inform your host, server or the manager of any food allergies

Our homemade bread is made

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

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 20.75

Grilled rainbow trout & asparagus with olive oil & fresh herbs

Carne

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

Favorite dishes like Chicken and Veal Parmigiana,

Marsala or Piccata or Scarpariello can be prepared on

request. - Chicken 20.75 Veal 23.75

Panini & Pizza

Pizza Margherita 10.00

Panino di Aragosta 16.00

Lobster meat, avocado & light mayonnaise

Panino con Bistecca 16.00

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

Complete Dinner

Tues to Sunday excluding Saturday

Includes appetizer, entree and dessert

Starters

Eggplant Rollatini

Mussels Sautéed w/fresh Marinara Sauce

Mozzarella, Tomato & Avocado

Arugola, Endive w/shaved Parmigiano

Caesar Salad

~~24.75~~

Chicken w/Shitake and Oyster Mushroom
Sausage & Marsala Sauce

Farfalle al Salmon w/Vodka Sauce

Butternut Squash Lasagna

Grilled Meats

veal, beef, chicken

roasted potato & asparagus

~~\$ 28.75~~

Grilled Salmon with Herbs

Veal Saltimbocca alla Romana

Veal scaloppini w/prosciutto, cheese & sage

Steak red wine and Gorgonzola

Dessert

Please ask you host for daily special dessert