

Dinner Menu

Antipasti

Traditional Dishes like Fried or Grilled Calamari
\$12. Antipasti Hot & Cold \$9 pp
Among others are also available.

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 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

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 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

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

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.

Pasta

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.

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

Paccheri Bolognese 19.90

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

Linguini with Medium Shrimp 21.

w/Black Linguini \$2 (fresh Marinara sauce and
Basil)

Butternut Squash Lasagna - 18.90

Béchamel Sauce

Home Made Meat Lasagna 18.90

Orecchiette, Rabe, Saliccia & Funghi 19.90

w/broccoli rabe, sausage & wild mushroom

Ravioli della Casa al Formaggio 18.50

Cheese ravioli tomato & Basil sauce

Ravioli Pear & Gorgonzola alla Salvia 20.50

Pear and gorgonzola ravioli w/sage, walnut
Light butter & Parmigiano

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

Scaloppine Di Vitello - 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