

## Lunch Menu 22.95

### Appetizer Choices

#### Sautéed Mussels

Prince Edward mussels w/ marinara sauce

#### Bocconcini del Minestrillo

Baby Mozzarella & Tomato  
w/Prosciutto & Roasted Eggplant

#### Chef Special Daily Soup

#### Seasonal Salad

Baby arugola & spinach chopped with shaved parmigiano, dried cranberries, pear & walnut

### Entrée Choices

#### Home Made Cannelloni

Fresh pasta stuffed w/beef and cheese served w/besciamelle & Mushroom

#### Farfalle w/Salmon & Asparagi

Twisted pasta fresh and smoked salmon & asparagus w/vodka sauce

#### Chicken Saltimbocca alla Romana

Chicken breast sautéed with prosciutto, fresh mozzarella & sage

#### Filetto di Sogliola alle Erbe

Pan seared fresh filet of sole, white wine and herbs sauce

#### Spezzatino co Polenta

Beef and vegetable stew over broccoli rabe polenta

### Dessert Choices

#### Homemade Italian Cheese Cake

with Raspberry Sauce

#### Cream Puff



### Le Fontane Ristorante

137 Somers Town Road  
Katonah, NY 10536

T: 914-232-9619 F: 914-232-7524

www.Lefontane.net

For Hudson Valley Restaurant Week, we want to bring the best that Italy can offer to your table.

To provide the perfect meal, we have also selected some specialty wines to go along with the meals.

### Enjoy!

### Along with our house wine list

We Select A few Special wines for Hudson Valley Week Menu

#### Lachrima Christi 9.

from mount of Vesuvio Volcano

#### Cabernet Estancia gl 11.

Full body cabernet

#### Special price for Barolo gl 15.

Cascina Bretta Rossa

### Draft Beer

#### Ithaca -Flower power "Lager"

From Finger Lakes Region

## Dinner Menu 32.95

### Appetizer Choices

#### Arugula, Endive & Shaved Parmigiano

#### Mussels, Clams & Calamari Amalfi

Sautéed in fresh marinara sauce & garlic bread sticks

#### Baked Clams

Baked Little Neck clams, with seasoned bread crumbs & light lemon, butter sauce

#### Antipasto della Casa

Eggplant rollatini, mozzarella, prosciutto & Calamari

#### Shrimp Bisque

### Dinner Choices

#### Linguini Pescatore

With calamari, shrimps, clams, mussels, in garlic, olive oil & light tomato sauce

#### Torta di Cranchio con linguine e Gamberi

Crab cake with linguini shrimp in pesto sauce

#### Salmone Siciliano

Grilled salmon topped with sautéed fresh tomato, capers, olives, garlic & basil

#### Veal Saltimbocca w/Spinach Ravioli

Veal scaloppini w/Italian prosciutto, cheese & sage with spinach ravioli light butter & sage

#### Stinco d'agnello con Rigatoni

Lamb shank with homemade rigatoni

### Dessert Choices

#### Homemade Lava Cake

with vanilla gelato

#### Cream Puff