

Per Iniziare

Zuppa del Giorno 6

All soups are non-cream based made fresh in-house daily

Minestrone 6

Traditional Italian mixed vegetables soup

Insalata Mista 10

Baby greens, fresh shaved fennel, red onions, Roma tomatoes, cucumber, balsamic vinaigrette

Insalata di Cesare 10

Crisp Romaine lettuce, aged Grana Padano, foccacia croutons, Caesar dressing

Insalata di Mare 16

Steamed shrimps, scallops, grape tomatoes, bell peppers, red onions, celery, baby arugula lemon vinaigrette

Burrata Pugliese 18

Burrata mozzarella, marinated Cerignola olives, ripe tomatoes basil, extra virgin olive oil

Melanzane alla Parmigiana 15

Wood-oven baked eggplant, mozzarella, Parmigiano-Reggiano tomato sauce

Tartara di Tonno 18

Diced Ahi Tuna, cucumber, avocado, scallions, mixed greens lemon soy sauce

Calamari Fritti 14

Fried calamari, zucchini, rock shrimps, lightly spiced marinara sauce

Prosciutto e Melone 18

Prosciutto di Parma, Tuscan melon

Pasta

Made in House

Half Portions Available Upon Request

Cappellini Pomodoro Basilico 17

Angel hair pasta, tomato sauce, fresh basil

Gnocchi alla Sorrentina 20

Potato gnocchi, light tomato coulis fresh mozzarella cheese

Ravioli ai Formaggi 20

Ravioli filled with ricotta, mascarpone Parmigiano-Reggiano, tomato coulis

Linguini alle Vongole 25

Linguini pasta, baby clams, sautéed garlic, choice of white or red sauce

Fettuccine Integrali 19

Whole wheat fettuccine pasta Mushrooms, spinach, Sundried tomato pesto

Tonnarelli alla Carbonara 20

square spaghetti, cured guanciale, egg yolk, Parmigiano-Reggiano

Pappardelle Bolognese 22

Pappardelle pasta, beef ragoût, tomato sauce, aged Grana Padano

Il Risotto 24

Carnaroli rice
Choice of porcini mushrooms
or rock shrimp & baby asparagus



FONTANA

Le Specialità dello Chef

Zuppa di Pesce 30

Seafood stew with saltwater shrimp, scallops, clams, calamari, mussels, garlic, crostini, light tomato broth

Ombrina e Capperi 29

Seared saltwater Chilean Sea Bass leeks, wild mushrooms white wine caper sauce

Cernia alla Livornese 25

Black grouper fillet, onions, capers, black olives, tomato sauce

Salmone e Spinaci 23

Pan seared salmon fillet over creamy spinach

Gamberi Fradiavolo 29

Sautéed colossal shrimp, lightly spiced tomato sauce, garlic onions

Pollo alla Parmigiana 20

Parmesan-crust Bell & Evans organic chicken breast, mozzarella cheese, tomato sauce

Vitello ai Funghi 25

Pan seared veal scaloppini, mushrooms, Marsala wine sauce

Vitello Milanese 25

Breaded veal scaloppini, baby arugula, red onion, grape tomato, lemon dressing

Filetto al Barolo 30

Grilled 8 oz. prime filet mignon, roasted potato, Barolo sauce

Controfiletto al Gorgonzola 30

Grilled 16 oz. grass-fed bone-in rib eye steak, spinach & gorgonzola sauce

Contorni

Locally Grown Farm Fresh Vegetables

Organic Sautéed Baby Spinach 6

Grilled Seasonal Vegetables 6

Asparagus & Parmigiano-Reggiano 6

Organic Broccolini, Garlic & Olive Oil 6

Rosemary & Garlic Roasted Potatoes 6

Mashed Potatoes 6

Northern Italian Polenta 6

Sautéed String Beans 6

Alla Griglia

Saltwater Fish, Grass-Fed Beef, Organic Pasture-Raised Chicken

Colossal Shrimp 25

Wild Alaskan Salmon Filet 21

8 oz. Bell & Evans Breast of Chicken 16

16 oz. Bone-in Rib Eye Steak 28

12 oz. New York Strip Steak 25

8 oz. Center-cut filet of Beef 28

*Sauces: Herb & Lemon, Lemon Butter
Green Peppercorn*

Miami Spice 35

First Course Selections

Insalata di Farfelle Fredda

Cold Farfalle Pasta, Kalamata Olives, Roma Tomato, Fresh Basil, Salami Cacciatore & Organic Olive Oil

Insalata di Lenticchie con Caprino

Endives, Brown Lentil, Roma Tomato, Arugula, Goat Cheese, Crispy Garlic with Honey Balsamic Dressing

Bastoncini di Pesce

Herb Crispy Mahi-Mahi Fillet
Served with a Trio of: Spice Salsa, Tartar Sauce & Sweet Chili

Main Course Selections

Raviolini di Fonduta e Tartufo

Fresh Raviolini Filled with Cheese Fondue
Tossed in Truffle Sauce

Pollo ai Funghi e Fontina

Boneless Organic Chicken Breast Topped with Sautéed Wild Mushrooms, Sage & Melted Fontina Cheese

Baramundi e Finocchi

Blackened Baramundi Fillet
Over Sautéed Fresh Fennel, Drizzled With Organic Mandarin Oil

Dessert Selections

Gianduiotto e Polenta Fondente

Chocolate & Polenta Molten Cake
Served with Cinnamon Ice Cream

Pera in Camicia

Pear Infused in Marsala Wine Served with Crème on Glaze

** Available for parties six or less*

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food borne illness