

## 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, grape tomatoes, balsamic vinaigrette

### **Insalata di Cesare 10**

Crisp Romaine lettuce, aged Grana Padano foccacia croutons, Chef's Caesar dressing

### **Insalata di Mare 16**

Steamed Shrimp, scallops, bell peppers & red onions, celery, baby arugula with lemon vinaigrette

### **Burrata Pugliese 16**

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

### **Melanzane alla Parmigiana 15**

Wooden oven baked eggplant mozzarella, Parmigiano-Reggiano tomato sauce

### **Carpaccio di Tonno 18**

Thinly sliced tuna loin, baby arugula lemon vinaigrette

### **Calamari alla Griglia 14**

Grilled calamari, baby frissé salad mustard sauce

### **Calamari Fritti 14**

Fried calamari, zucchini, rock shrimp with lightly spiced marinara sauce

### **Prosciutto e Melone 18**

Prosciutto di Parma, Tuscan melon

## Pasta e Risotto

*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 Fontina, Parmigiano-Reggiano tomato coulis

### **Fettuccine Integrali 19**

Whole wheat fettuccine pasta asparagus, roasted red peppers diced Roma tomatoes, garlic light tomato broth

### **Linguine alle Vongole 25**

Linguine pasta, baby clams, sautéed garlic, white or red sauce

### **Tonnarelli alla Carbonara 20**

Square spaghetti, cured guanciale egg yolk, Parmigiano-Reggiano

### **Pappardelle Bolognese 22**

Pappardelle pasta, beef ragoût tomato sauce

### **Il Risotto 24**

Carnaroli rice, *choice of:*  
Porcini mushroom & aged Grana Padano or rock shrimp, baby asparagus aged Grana Padano



# 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 Capperini 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**

Grilled Salmon fillet over creamy spinach

### **Gamberi Fradiavolo 29**

Sautéed colossal gulf coast shrimp, lightly spiced tomato sauce with garlic, onions

### **Pollo alla Parmigiana 20**

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

### **Vitello ai Funghi 25**

Pan seared veal, mushrooms Marsala wine sauce

### **Vitello Milanese 25**

Breaded veal scaloppini baby arugula red onions, 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

## Alla Griglia

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

### **Colossal Gulf Coast Shrimp 25**

### **Grilled Tuna Steak 24**

### **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*

## 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**

### **Yuca Mashed Potatoes 6**

### **Northern Italian Polenta 6**

## La Cena dello Chef 35

*First Course Selections*

### **Zuppa del Giorno**

All soups are non-cream based

### **Insalata Contadina**

Steamed potato, cauliflower string beans, grape tomatoes, red onions garlic oil, lemon sauce

*Main Course Selections*

### **Fettuccine alle Erbe**

Fettuccini pasta, mix fresh herbs diced tomato in pink sauce

### **Pollo in Umido**

Sautéed boneless dark meat chicken, white wine, tomato sauce, carrots, potatoes

### **Basa al Pepe**

Pan seared white basa filet, green & pink peppercorn in light creamy sauce

*Third Course Selections*

### **Tiramisu**

Layered lady fingers cookies espresso coffee, Mascarpone cream

### **Assorted Sorbet & Gelato**

Served with home-made biscotti & berries