

Per Iniziare

Zuppa del Giorno 7

All Soups are Non-Cream
Based Made Fresh In-House Daily

Minestrone 7

Traditional Italian Vegetable Soup

Insalata di Pera e Gorgonzola 11

Baby Greens, Pear Carpaccio
Gorgonzola & Walnut Vinaigrette

Insalata di Cesare 11

Crisp Romaine Lettuce, Aged
Grana-Padano, Focaccia Croutons
Caesar Dressing

Insalata di Mare 19

Steamed Shrimp, Scallops
Grape Tomatoes, Bell Peppers
Red Onions, Celery, Baby Arugula
Lemon Vinaigrette

Burrata Pugliese 16

Burrata Mozzarella, Marinated
Cerignola Olives, Vine Ripe Tomatoes
Basil, Extra Virgin Olive Oil

Melanzane alla Parmigiana 16

Wood Oven Baked Eggplant,
Fresh Mozzarella, Parmigiano-Reggiano
Tomato Sauce & Fresh Basil

Tartara di Tonno 19

Diced Ahi Tuna, Cucumber,
Avocado, Scallions, Mixed Greens
Lemon Soy Sauce

Calamari Fritti 15

Fried Calamari, Zucchini, Rock Shrimp
Lightly Spiced Marinara Sauce

Prosciutto e Melone 18

Prosciutto di Parma, Tuscan Melon



FONTANA

Pasta e Risotto

Fresh Made In-House Pasta & Italian Durum Wheat Pasta

Cappellini Pomodoro Basilico 18

Italian Durum Wheat Angel Hair
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, Fontina
Tossed in Tomato Coulis

Linguine alle Vongole 25

Italian Durum Wheat Linguine
Baby Clams, Sautéed Garlic
Choice of: White or Red Sauce

Fettuccine Integrali 20

Fresh Whole Wheat Fettuccine
Spinach, Asparagus, Zucchini
Basil Pesto & Pecorino Cheese

Vermicelli alla Carbonara 21

Italian Durum Wheat Spaghetti
Cured Guanciale, Egg Yolk
Aged Grana-Padano Cheese

Pappardelle Bolognese 23

Fresh Pappardelle, Beef Ragout
Tomato Sauce, Aged Grana-Padano

IL Risotto 25

Carnaroli Rice with a choice of:
Rock Shrimp & Preserved Lemon or
Porcini Mushrooms

***Half Portions Available Upon Request**

Pizza

Pizza Margherita 17

Thin Crust Pizza, Tomato Sauce
Fresh Mozzarella Cheese & Basil

Pizza di Vegetali 17

Thin Crust Pizza, Tomato Sauce
Mushrooms, Sundried Tomatoes
Eggplant, Black Olives
Mozzarella Cheese & Fresh Basil

La Specialita' dello Chef

Zuppa di Pesce 32

Seafood Stew with Saltwater Shrimp, Scallops, Clams, Calamari, Mussels, Garlic, Crostini, Light Tomato Broth

Ombrina e Finocchio 30

Seared Fennel Crusted Saltwater Chilean Sea Bass, White Wine Sauce Sautéed Fresh Fennel

Cernia alla Livornese 27

Black Grouper Fillet, Onions Capers, Black olives, Tomato Sauce

Salmone e Spinaci 25

Pan Seared Salmon Fillet Sautéed Baby Spinach & Mushrooms Lemon & Capers Sauce

Gamberi Fradiavolo 30

Sautéed Colossal Shrimp, Lightly Spiced Tomato Sauce, Garlic, Onions

Pollo alla Parmigiana 20

Parmesan-Crusted Organic Chicken Breast Mozzarella Cheese, Tomato Sauce

Vitello ai Funghi 26

Pan Seared Veal Scaloppini, Mushrooms, Marsala Wine Sauce

Vitello Milanese 26

Breaded Veal Scaloppini, Baby Arugula, Red Onion, Grape Tomato, Lemon Dressing

Filetto al Barolo 45

Grilled 8 oz. Prime Filet Mignon, Roasted Potato, Barolo Sauce

Controfiletto al Gorgonzola 50

Grilled 22 oz. Prime Bone-In Rib Eye Steak, Gorgonzola Sauce with Mushrooms & Spinach

Contorni

Locally Grown Farm Fresh Vegetables

Organic Sautéed Baby Spinach 6
Grilled Seasonal Vegetables 6
Asparagus & Parmigiano-Reggiano 7
Organic Broccolini, Garlic & Olive Oil 7
Rosemary & Garlic Roasted Potatoes 7
Mashed Potatoes 7
Northern Italian Polenta 7
Sautéed String Beans 7

Alla Griglia

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

Colossal Shrimp 26
8 oz. Bell & Evans Breast of Chicken 17
22 oz. Prime Bone-in Rib Eye Steak 48
14 oz. Prime New York Strip Steak 40
8 oz. Prime Center-Cut Filet Mignon 43

Sauces: Herb & Lemon, Lemon Butter Green Peppercorn

A Taste of Italy 39 Trentino Alto-Adige

First Course Selections

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Zuppa del giorno

Soup of the Day

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Insalata di Cavolo Rosso e Arance

Grilled Radicchio with Orange Segments, Raisins, Pine Nuts & Balsamic Vinaigrette

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Canederli di Polenta allo Speck

Polenta Dumplings with Speck & Brown Butter

Second Course Selections

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Mezalune di Barbabiole

Half Moon Ravioli Stuffed with Roasted Red Beets & Ricotta Cheese Sage, Chives, Poppy Seeds & Butter Sauce

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Vitello alla Trentina

Seared Veal Scaloppini with Brown Lentils, Onions & Horseradish

Trota Ripiena

Baked Trout Filet Stuffed with Braised Mushrooms and Wrapped in Speck Orange Sauce & Orange Zest

Dessert Selections

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Mousse di Caffé

Coffee & Caramel Mousse Amaretto Cookies & Coffee Gelato

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Crème Brulée

Tahitian Vanilla Bean Custard

*Available for parties six or less

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