



FONTANA

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 10

Baby Greens, Pear Carpaccio,
Gorgonzola & Walnut Vinaigrette

Insalata di Cesare 10

Crisp Romaine Lettuce,
Aged Grana Padano, Focaccia Croutons,
Chef's Caesar Dressing

Insalata di Mare 18

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

Burrata Pugliese 16

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

Melanzane alla Parmigiana 15

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

Tartara di Tonno 18

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

Pasta e Risotto

Fresh Made In-House Pasta & Italian Durum Wheat Pasta

Cappellini Pomodoro Basilico 16

Italian Durum Wheat Angel Hair,
Tomato Sauce, Fresh Basil

Ravioli ai Formaggi 20

Ravioli Filled with Ricotta, Mascarpone,
Parmigiano-Reggiano, Fontina
Tossed in Tomato Coulis

Fettuccine Integrali 18

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

Gnocchi alla Sorrentina 19

Potato Gnocchi, Light Tomato Coulis
Fresh Mozzarella Cheese

Linguine alle Vongole 24

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

Vermicelli alla Carbonara 19

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

Pappardelle Bolognese 21

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

Il Risotto 23

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

***Half Portions Available Upon Request**

Tramezzini

Served with Patate Fritte

Panino con Salsiccia 15

Kalamata Olive Ciabatta Bread, Homemade Sweet Italian Sausage
Mozzarella Cheese, Red Onions, Roasted Bell Peppers, Baby Arugula
Tomato Sauce

Panino con Pollo 15

White Ciabatta Bread, Roasted Boneless Chicken Breast
Smoked Mozzarella, Pesto, Lettuce & Tomato

Panino con Vegetali 13

Whole Grains Ciabatta Bread, Grilled Eggplant, Portobello Mushroom
Zucchini, Olives Pesto, Fresh Mozzarella, Lettuce & Tomato



FONTANA

Le Specialità dello Chef

Gamberi alle Erbe 30

Sautéed Saltwater Jumbo Shrimp,
Italian Fresh Herbs,
Lemon & White Wine Sauce

Ombrina e Finocchio 28

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

Cernia in Guazzetto 25

Black Grouper, Clams, Mussels,
Sautéed Garlic, Capers,
Black Olives in a Light Tomato Broth

Petto di Pollo 18

Grilled Organic Chicken Breast,
Roma Tomatoes, Red Onions,
Baby Arugula Salad

Pollo alla Parmigiana 19

Parmesan-Crusted Organic Chicken Breast
Mozzarella Cheese, Tomato Sauce

Pollo Cacciatore 18

Sautéed Organic Chicken Strips,
Mushrooms, Garlic, Potatoes,
White Wine & Tomato Sauce

Vitello Milanese 25

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

Contorni

Local 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 Chicken Breast 17
22oz. 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 22 Trentino Alto- Adige

First Course Selections

Zuppa del Giorno

Soup of the Day

~

Insalata di Cavolo, Speck e Barbabietole

Napa Cabbage salad with Speck,
Pear & Roasted Beets Puree
Mustard & Lemon Vinaigrette

~

Insalata di Patate e Mele

Romaine Lettuce with Potato,
Apple & Goat Cheese Dressing

Second Course Selections

Fettuccini ai Funghi

Fresh Fettuccine Pasta Tossed in a Creamy
Braised Mushrooms Sauce

~

Maiale con Polenta di Formaggio

Stewed Pork & Sausage
over Fontina Cheese Polenta

~

Trota Crostata

Baked Trout with Parmesan Cheese Crust
Dill Lemon Sauce & Broccoline

*Available for parties six or less

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

