

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 9

Baby greens, fresh shaved fennel red onions, grape tomatoes balsamic vinaigrette

Insalata di Cesare 9

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

Insalata di Mare 15

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

Burrata Pugliese 15

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

Melanzane alla Parmigiana 14

Wooden oven baked eggplant mozzarella, Parmigiano-Reggiano tomato sauce

Carpaccio di Tonno 17

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 17

Prosciutto di Parma, Tuscan melon

Pasta e Risotto

Made in House

Half Portions Available Upon Request

Cappellini Pomodoro Basilico 16

Organic angel hair pasta, tomato sauce fresh basil

Ravioli ai Formaggi 19

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

Fettuccine Integrali 18

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

Gnocchi alla Sorrentina 19

Potato gnocchi, light tomato coulis fresh mozzarella cheese

Linguine alle Vongole 23

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

Tonnarelli alla Carbonara 18

Square spaghetti, cured guanciale egg yolk, Parmigiano-Reggiano

Pappardelle Bolognese 20

Pappardelle pasta, beef ragoût tomato sauce

Il Risotto 22

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

Tramezzini

Served with Patate Fritte

Panino con Prosciutto 14

Focaccia bread, sliced prosciutto, di Parma, Robiola cheese, tomato & mixed greens

Panino con Pollo 12

Focaccia bread, roasted boneless chicken breast, eggplant tapenade, smoked mozzarella, sun dried tomato, baby arugula

Le Specialità dello Chef

Gamberi alle Erbe 29

Sautéed saltwater jumbo shrimp, Italian fresh herbs, lemon white wine sauce

Ombrina e Capperini 26

Pan-seared Chilean Sea Bass, sautéed leeks, mushrooms, capers, white wine lemon sauce

Cernia in Guazzetto 24

Black Grouper, clams, mussels, sautéed garlic, capers, black olives in a light tomato broth

Petto di Pollo 17

Grilled Bell & Evans organic chicken breast, Roma tomatoes, red onions baby arugula salad

Pollo alla Parmigiana 19

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

Pollo ai Funghi 18

Bell & Evans organic chicken dark meat Wild mushrooms, Marsala wine sauce

Vitello Milanese 24

Breaded veal scaloppine, baby arugula grape tomato, red onions lemon dressing

Alla Griglia

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

Colossal Gulf Coast Shrimp 22

Grilled Tuna Steak 22

Wild-caught Alaskan Salmon Filet 19

16 oz Bone-in Rib-Eye Steak 26

8 oz Bell & Evans Chicken Breast 16

12 oz New York Strip Steak 23

8 oz Center-cut Filet of Beef 27

Sauces: Herb & Lemon, Lemon Butter, Green Peppercorn

Contorni

Farm Fresh Locally Grown Vegetables

Organic Sautéed Baby Spinach 5

Grilled Seasonal Vegetables 5

Asparagus, Grated Parmigiano-Reggiano 5

Organic Broccolini, Garlic & Olive Oil 5

Rosemary Garlic Roasted Potatoes 5

Yuca Mashed Potatoes 5

Northern Italian Polenta 5

Presto Pranzo 19

First Course Selections

Zuppa del Giorno

All soups are non-cream based

Insalata Mista

Baby greens, fresh fennel, red onions grape tomatoes, balsamic vinaigrette

Insalata Cesare

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

Second Course Selections

Penne alla Campagnola

Penne pasta, beef ragoût, wild mushrooms green peas in pink sauce

Pollo al Limone

Pan seared Bell & Evans organic chicken breast in white wine lemon sauce

Pagello e Calamari

Pan seared Red Sea Bream fillet, sautéed calamari mustard, clams juice white wine



FONTANA