



# FONTANA DE TREVI

## INSALATA

*(Served Individually)*

### ***INSALATA MISTA DEL FORNO***

Artisan greens, house white balsamic lemon vinaigrette, fresh cucumber, shaved red onion, caramelized walnuts, shaved Ricotta Salata cheese (V-G)

## LA SCELTA

*(Select One)*

### ***RIGATONI POMODORO***

Rigatoni pasta, garlic, extra virgin olive oil, crushed tomato sauce, fresh basil (V)

### ***PENNETE TOSCANE***

Penne pasta, housemade Italian sausage, roasted eggplant, crushed tomato sauce, fresh basil, diced mozzarella

### ***POLLO PANATO***

Tender breaded chicken breast, melted mozzarella and Fontina, prosciutto, lemon, fresh herbs

## DOLCI

### ***PIATTO DI DOLCI MISTI***

Chef selection of assorted desserts

***\$22/per person (plus tax and gratuity)***



# FONTANA DELLA BARCACIA

## INSALATA

*(Served Individually)*

### **INSALATA MISTA DEL FORNO**

Artisan greens, house white balsamic lemon vinaigrette, fresh cucumber, shaved red onion, caramelized walnuts, shaved Ricotta Salata cheese (V-G)

## LA SCELTA

*(Select One)*

### **RIGATONI POMODORO**

Rigatoni pasta, garlic, extra virgin olive oil, crushed tomato sauce, fresh basil (V)

### **MEZZANINE OTERO**

Penne pasta, chicken, sundried tomatoes and fresh tarragon in a delicate pink sauce

### **POLLO PANATO**

Tender breaded chicken breast, melted mozzarella and Fontina, prosciutto, lemon, fresh herbs

### **INVOLTINI DI MELANZANE**

Fried eggplant, mozzarella, marinara sauce, basil ricotta, extra virgin olive oil (V)

## DOLCI

### **PIATTO DI DOLCI MISTI**

Chef selection of assorted desserts

***\$28/per person (plus tax and gratuity)***



# FONTANA DEL TRITONE

## ANTIPASTI

*(Served Family-Style)*

### **CALAMARI FRITTI**

Lightly floured and fried calamari, lemon, marinara sauce

### **MOZARELLA CAPRESE**

Sliced tomatoes, fresh mozzarella, basil pesto, extra virgin olive oil, sea salt, balsamic reduction, lemon, arugula (V-G)

## LA SCELTA

*(Select One)*

### **MEZZANINE OTERO**

Penne pasta, chicken, sundried tomatoes, fresh tarragon in a delicate pink sauce

### **PENNE TOSCANE**

Penne pasta, housemade Italian sausage, roasted eggplant, tomato sauce, fresh basil, diced mozzarella

### **POLLO PANATO**

Tender breaded chicken breast, melted mozzarella and Fontina, prosciutto, lemon, fresh herbs

### **PESCE ARROSTO DEL GIORNO**

Fresh catch of the day (Add \$5)

## DOLCI

### **PIATTO DI DOLCI MISTI**

Chef selection of assorted desserts

**\$45/per person (plus tax and gratuity)**



# FONTANA DELLE ANFORE

## ANTIPASTI

*(Served Family-Style)*

### **ANTIPASTO DEL FORNO**

Chef selected assortment of caprese, calamari fritti, arancini, four cheese focaccia and salumi

## INSALATA

### **INSALATA MISTA DEL FORNO**

Artisan greens, house white balsamic lemon vinaigrette, fresh cucumber, shaved red onion, caramelized walnuts and shaved Ricotta Salata cheese (V-G)

## LA SCELTA

*(Select One)*

### **MEZZANINE OTERO**

Penne pasta, chicken, sundried tomatoes and fresh tarragon in a delicate pink sauce

### **RAVIOLI ALLA FIORENTINA**

Spinach and mascarpone ravioli, Fontina and truffle cream, toasted almonds, breadcrumbs (V)

### **INVOLTINI DI MELANZANE**

Fried eggplant, mozzarella, marinara sauce, basil ricotta, extra virgin olive oil (V)

### **BISTECCA DEL GIORNO**

Steak of the day (\$8 Upcharge)

### **PESCE ARROSTO DEL GIORNO**

Fresh catch of the day (Add \$5)

## DOLCI

### **PIATTO DI DOLCI MISTI**

Assorted dessert platters

**\$57/per person (plus tax and gratuity)**



# FONTANA DEL MORO

## ANTIPASTI

*(Served Family-Style)*

### **ANTIPASTO DEL FORNO**

Chef selected assortment of caprese, calamari fritti, arancini, four cheese focaccia and salumi

## INSALATA

*(Select One)*

### **INSALATA MISTA DEL FORNO**

Artisan greens, house white balsamic lemon vinaigrette fresh, cucumber, shaved red onion, caramelized walnuts, shaved Ricotta Salata (V-G)

### **INSALATA CESARE**

Romaine hearts, caesar dressing, blistered cherry tomatoes, anchovies, parmigiano crisp (G)

## LA SCELTA

*(Select One)*

### **MEZZANINE OTERO**

Penne pasta, chicken, sundried tomatoes, fresh tarragon in a delicate pink sauce

### **VONGOLE**

Linguine pasta, sautéed littleneck clams, pancetta, peperoncino, garlic, extra virgin olive oil, white wine

### **AGNELLO**

Oven roasted rack of lamb, parsnip puree, cranberry mostarda

### **PESCE ARROSTO DEL GIORNO**

Fresh catch of the day

### **BISTECCA DEL GIORNO**

Steak of the day

## DOLCI

### **PIATTO DI DOLCI MISTI**

Chef selection of assorted dessert platters

**\$67/per person (plus tax and gratuity)**