



FONTANA DI TREVI

INSALATA

(Served Individually)

INSALATA DELLA CASA

Artisan greens, fresh cucumber, shaved red onion, blistered cherry tomatoes, house white balsamic lemon vinaigrette (V-G)

LA SCELTA

(Select One)

PENNE POMODORO

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

PENNE 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 BARCACCIA

INSALATA

(Served Individually)

INSALATA DELLA CASA

Artisan greens, fresh cucumber, shaved red onion, blistered cherry tomatoes, house white balsamic lemon vinaigrette (V-G)

LA SCELTA

(Select One)

PENNE POMODORO

Penne pasta, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil (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

CAPRESE

Seasonal tomatoes, fresh mozzarella, basil pesto drizzle, extra virgin olive oil, sea salt, aged balsamic reduction, 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 (\$5 Upcharge)

DOLCI

PIATTO DI DOLCI MISTI

Chef selection of assorted desserts

\$47/per person (plus tax and gratuity)



FONTANA DELLE ANFORE

ANTIPASTI

Served Family-Style

ANTIPASTO DEL FORNO

Chef assortment of calamari, tomato bruschetta, arancini, four cheese focaccia & salumi

INSALATA

INSALATA DELLA CASA

Artisan greens, fresh cucumber, shaved red onion, blistered cherry tomatoes, house white balsamic lemon vinaigrette (V-G)

LA SCELTA

Select One

MEZZANINE OTERO

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

PENNE POMODORO

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

INVOLTINI DI MELANZANE

Fried eggplant, fresh 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 (\$5 Upcharge)

DOLCI

PIATTO DI DOLCI MISTI

Chef selection of assorted desserts

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



FONTANA DEL MORO

ANTIPASTI

Served Family-Style

ANTIPASTO DEL FORNO

Chef assortment of appetizers with calamari, tomato bruschetta, arancini, four cheese focaccia & salumi

INSALATA

Select One

INSALATA DELLA CASA

Artisan greens, fresh cucumber, shaved red onion, blistered cherry tomatoes, house white balsamic lemon vinaigrette (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

STINCO DI MAIALE

Red wine braised pork shank

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 desserts

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