



# FONTANA DELLE ANFORE

## ANTIPASTI

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Piccolo Antipasti                      Seasonal Bruschetta, Calamari Fritti

## INSALATA

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

## ENTREE

SELECT THREE OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

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

Penne Toscane                         Penne, house-made Italian sausage, roasted eggplant, tomato sauce, diced mozzarella

Pollo Bruschetta                      Tender breaded chicken breast, melted mozzarella and fontina, diced tomato, basil, arugula

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

Rigatoni Vegetali                      Rigatoni, grilled eggplant, zucchini & summer squash, blistered cherry tomatoes, garlic, basil

Involcini Di Melanzane              Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella and marinara sauce

Pesce Del Giorno                      Fresh catch of the day

## DOLCE

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Cannoli                                  House-made cannolis with ricotta, rum & chocolate



# FONTANA DEL MORO

## ANTIPASTI

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Grande Antipasti

Seasonal Bruschetta, Calamari Fritti & Arancini

## INSALATA

PLEASE SELECT ONE

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Della Casa

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

Cesare

Romaine, blistered cherry tomatoes, Grana Padano crisp, house-made cesare dressing

## ENTREE

SELECT FOUR OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

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Mezzanine Otero

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

Penne Toscane

Penne, house-made Italian sausage, roasted eggplant, tomato sauce, diced mozzarella

Pollo Bruschetta

Tender breaded chicken breast, melted mozzarella and fontina, diced tomato, basil, arugula

Penne Pomodoro

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

Rigatoni Vegetali

Rigatoni, grilled eggplant, zucchini & summer squash, blistered cherry tomatoes, garlic, basil

Pasta Di Venezia

Linguine, scallops, shrimp, roasted tomatoes, lemon-sherry cream

Involtini Di Melanzane

Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella and marinara sauce

Bistecca

New York Strip steak with truffle butter (served medium rare or medium well)

Pesce Del Giorno

Fresh catch of the day

Pollo Panato

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

## DOLCE

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Zeppole & Cannoli

Italian sugar doughnuts and house-made cannolis with ricotta, rum & chocolate



# GRAN PARADISO

## ANTIPASTI

SERVED FAMILY-STYLE

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Calamari Fritti	Lightly floured and fried calamari, lemon, marinara sauce
Arancini	House-made fried tomato rice balls, marinara sauce
Piadina	Chef-selected flatbreads
Gamberi Alla Griglia	Grilled shrimp cocktail, cherry pepper remoulade

## INSALATA

SERVED INDIVIDUALLY

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Cesare	Romaine, blistered cherry tomatoes, Grana Padano crisp, house-made cesare dressing
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## ENTREE

SERVED INDIVIDUALLY, YOUR GUESTS MUST SELECT ONE

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Rigatoni Vegetali	Rigatoni, grilled eggplant, zucchini & summer squash, blistered cherry tomatoes, garlic, basil
Fettucine	Fettucine, scallops, artichokes, spinach, blistered tomatoes, sherry cream
Bistecca	New York Strip steak with red wine demi glaze (choice of medium rare or medium well)
Braised Short Rib	Red wine au jus, warm blistered tomato bruschetta
Pesce Del Giorno	Fresh catch of the day

## DOLCE

SERVED FAMILY-STYLE

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Dessert Boards	Chef-selection of seasonal desserts
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