



# FONTANA DELLE ANFORE

## ANTIPASTI

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Piccolo Antipasti                      Seasonal Bruschetta, Calamari Fritti

## INSALATA

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Della Casa                              Little Leaf Farm greens, cucumber, red onion, tomato confit,  
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, broccolini, roasted tomato, artichoke hearts, white wine, garlic, basil

Involtoni 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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Insalata Della Casa                      Little Leaf Farm greens, cucumber, red onion, tomato confit, white balsamic lemon vinaigrette

Insalata Cesare                              Romaine hearts, Caesar dressing, blistered tomatoes, Grana Padano crisp

## 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 Toscare                                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, broccolini, roasted tomato, artichoke hearts, white wine, garlic, basil

Pasta Di Venezia                                Linguine, clams, 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)

Salmon Di Limon                                Grilled salmon in a lemon-caper butter sauce

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
Ancinini	House-made fried tomato rice balls, marinara sauce
Piadina	Chef-selected flatbreads
Torte di Granchio	Wood-fired crab cakes, cherry pepper remoulade, honey-balsamic tomato confit

## INSALATA

SERVED INDIVIDUALLY

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

SERVED INDIVIDUALLY, YOUR GUESTS MUST SELECT ONE

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Rigatoni Vegetali	Rigatoni, broccolini, roasted tomato, artichoke hearts, white wine, garlic, basil
Fettucine Alla Panna	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 braised short rib, caramelized onion jam
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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