



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

\$42/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)

BISTECA 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)