



FONTANA DELLA BARCACCIA

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)

PENNE POMODORO

Penne 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 DI 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)

PENNE POMODORO

Penne 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 DEL TRITONE

ANTIPASTI

Served Family-Style

CALAMARI FRITTI

Lightly floured and fried calamari, lemon, marinara sauce

INSALATA DI ZUCCA

Arugula and radicchio blend, roasted squash medley, honey whipped gorgonzola, toasted pumpkin seeds, apple cider vinaigrette (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 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

PENNE D'AUTUNNO

Penne pasta, sweet peas, brussels sprouts, radicchio, rosemary-pumpkin cream (V)

INVOLTINI DI MELANZANE

Fried eggplant, fresh 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 (\$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 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

GUANCIA DI MAIALE

Braised pork cheeks, fennel, leeks, lentils

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)