



FONTANA DELLE ANFORE

ANTIPASTI

Piccolo Antipasti Seasonal Bruschetta, Calamari Fritti

INSALATA

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

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

Involchini 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

Cannoli House-made cannolis with ricotta, rum & chocolate



FONTANA DEL MORO

ANTIPASTI

Grande Antipasti

Seasonal Bruschetta, Calamari Fritti & Arancini

INSALATA

PLEASE SELECT ONE

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 caesar dressing

ENTREE

SELECT FOUR OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

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 (choice of 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

Zeppole & Cannoli

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



GRAN PARADISO

ANTIPASTI

SERVED FAMILY-STYLE

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

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

SERVED INDIVIDUALLY, YOUR GUESTS MUST SELECT ONE

Rigatoni Vegetali	Rigatoni, grilled eggplant, zucchini & summer squash, blistered cherry tomatoes, 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 au jus, warm blistered tomato bruschetta
Pesce Del Giorno	Fresh catch of the day

DOLCE

SERVED FAMILY-STYLE

Dessert Boards	Chef-selection of seasonal desserts
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