



FONTANA DELLE ANFORE

ANTIPASTI

Piccolo Antipasti Seasonal Bruschetta, Calamari Fritti

INSALATA

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

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 Cavolfiore	Rigatoni, herb-roasted cauliflower, roasted red peppers, basil, garlic, extra virgin olive oil
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

Cannoli House-made cannolis with ricotta, rum & chocolate



FONTANA DEL MORO

ANTIPASTI

Grande Antipasti Seasonal Bruschetta, Calamari Fritti & Arancini

INSALATA

PLEASE SELECT ONE

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

Insalata Cesare Romaine hearts, Caesar dressing, tomato confit, Grana Padano crisp

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 Cavolfiore Rigatoni, herb-roasted cauliflower, roasted red peppers, basil, garlic, extra virgin olive oil

Pasta Di Venezia Linguine, clams, shrimp, roasted tomatoes, lemon-sherry cream

Involcini 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

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, tomato confit, Grana Padano crisp, house-made caesar dressing
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ENTREE

SERVED INDIVIDUALLY, YOUR GUESTS MUST SELECT ONE

Rigatoni Cavolfiore	Rigatoni, herb-roasted cauliflower, roasted red peppers, basil, garlic, extra virgin olive oil
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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