

FORNO BISTRO

# FONTANA DELLA ANFORE

## ANTIPASTI

### PICCOLO ANTIPASTI

Seasonal Bruschetta, Arancini

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## INSALATA

PLEASE SELECT ONE

### DELLA CASA

Artisan greens, cucumber, red onion, tomato confit, white balsamic lemon vinaigrette

### CESARE

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

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## ENTREE

SELECT THREE OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

### MEZZANINE OTERO

Penne, chicken, sundried tomatoes and fresh tarragon in a delicate pink sauce

### 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

### PASTA VEGETALI

Seasonal preparation

### INVOLTINI 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 +

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## DOLCI

### ZEPPOLE

Italian sugar doughnuts

+ Additional charge per order

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# FONTANA DELLA MORO

## ANTIPASTI

### GRANDE ANTIPASTI

Seasonal Bruschetta, Meatballs, & Arancini

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## INSALATA

PLEASE SELECT ONE

### DELLA CASA

Artisan greens, cucumber, red onion, tomato confit, white balsamic lemon vinaigrette

### CESARE

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

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## ENTREE

SELECT FOUR OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

### MEZZANINE OTERO

Penne, 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

### 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

### PASTA VEGETALI

Seasonal preparation

### PASTA DI PALERMO

Linguine, 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

Steak of the day (served medium rare) +

### PESCE DEL GIORNO

Fresh catch of the day +

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## DOLCI

### ZEPPOLE & CANNOLI

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

+ Additional charge per order

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# GRAN PARADISO

## ANTIPASTI

### ARANCINI

House-made fried tomato rice balls, marinara sauce

### PIADINA

Chef-selected flatbread

### TORTE DI GRANCHIO

Wood-fired crab cakes, cherry pepper remoulade, honey-balsamic tomato confit

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## INSALATA

### CESARE

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

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## ENTREE

SELECT FOUR OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

### PASTA ALLA PANNA

Linguine, shrimp, artichokes, spinach, blistered tomatoes, sherry cream

### COSTOLETTE BRASATE

Red wine braised short ribs, wild mushroom demi-glace

### PASTA VEGETALI

Seasonal preparation

### BISTECCA

Steak of the day (served medium rare) +

### PESCE DEL GIORNO

Fresh catch of the day +

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## DOLCI

### ZEPPOLE & CANNOLI

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

+ Additional charge per order