

# THE MENU

# TUSCANA

*Served Stationed*

## ANTIPASTI

*Served Family Style  
Please Choose One (Additional \$5 to  
add both)*

### **Arancini**

*House-made fried tomato rice balls,  
crushed tomato sauce*

### **Bruschetta**

*Diced tomatoes, garlic, basil, olive oil,  
arugula pesto, parmigiano, balsamic  
drizzle*

## INSALATA

*Served Individually  
Please Choose One*

### **Caesar** ☯

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

### **Della Casa** ☯

*Artisanal greens, fresh cucumber,  
shaved red onion, blistered cherry  
tomatoes, house white balsamic lemon  
vinaigrette*

## ENTREE

*Served Individually*

### **Penne Pomodoro**

*Penne, crushed tomato sauce, garlic,  
fresh basil, extra virgin olive oil*

### **Pollo Panato**

*Tender breaded chicken breast,  
melted mozzarella and fontina,  
prosciutto, diced tomato bruschetta,  
lemon, fresh herbs*

### **Involtini di Melanzane**

*Fried eggplant slices rolled with  
whipped ricotta and basil, wood fired  
with mozzarella, crushed tomato sauce*

## ENTREE

*Served Family Style*

### **Zeppole**

*Italian sugar doughnuts*



☯ Gluten free

+ Additional charge per order

# FONTANA DI TREVÌ

*Plated Meal*

## INSALATA

*Served Individually  
Please Choose One*

### **Caesar**

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

### **Della Casa**

*Artisanal greens, fresh cucumber,  
shaved red onion, blistered cherry  
tomatoes, house white balsamic lemon  
vinaigrette*

## ENTREE

*Served Individually  
Please Choose Three*

### **Mezzanine Otero**

*Penne, chicken sun-dried tomatoes  
and fresh tarragon in a delicate pink  
sauce*

### **Pollo Panato**

*Tender breaded chicken breast,  
melted mozzarella and fontina,  
prosciutto, diced tomato bruschetta,  
lemon, fresh herbs*

### **Penne Pomodoro**

*Penne, crushed tomato sauce, garlic,  
fresh basil, extra virgin olive oil*

### **Involtini di Melanzane**

*Fried eggplant slices rolled with  
whipped ricotta and basil, wood fired  
with mozzarella, crushed tomato sauce*

### **Piadina**

*Chef selected flatbreads*

## ENTREE

*Served Family Style*

### **Zeppole**

*Italian sugar doughnuts*



# FONTANA DELLA BARCACCIA

*Plated Meal*

## ANTIPASTI

*Served Family Style*

### Arancini

*House-made fried tomato rice balls,  
crushed tomato sauce*

## INSALATA

*Served Individually*

*Please Choose One*

### Caesar <sup>Ⓢ</sup>

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

### Della Casa <sup>Ⓢ</sup>

*Artisanal greens, fresh cucumber,  
shaved red onion, blistered cherry  
tomatoes, house white balsamic lemon  
vinaigrette*

## ENTREE

*Served Individually*

*Please Choose Three*

### Mezzanine Otero

*Penne, chicken sun-dried tomatoes  
and fresh tarragon in a delicate pink  
sauce*

### Pollo Panato

*Tender breaded chicken breast,  
melted mozzarella and fontina,  
prosciutto, diced tomato bruschetta,  
lemon, fresh herbs*

### Penne Pomodoro

*Penne, crushed tomato sauce, garlic,  
fresh basil, extra virgin olive oil*

### Involtini di Melanzane

*Fried eggplant slices rolled with  
whipped ricotta and basil, wood fired  
with mozzarella, crushed tomato sauce*

### Pesce del Giorno <sup>Ⓢ</sup> +

*Chef-selected fish of the day*

### Pasta Vegetali

*Seasonal preparation*

## DESSERT

*Served Family Style*

### Zeppole

*Italian sugar doughnuts*

