

## Antipasti

### Crab Cakes

Served with mixed greens, a spicy aioli and mango salsa 12.95

### \*Bruschetta

Grilled bread with olive oil, garlic and today's toppings 6.95

### Calamari

Crispy baby calamari with asiago cheese and garlic 11.95

### \*Caprese

Sliced tomato, fresh mozzarella, pesto, roasted red pepper, and capers 8.95

### Crab Polenta

Crispy Dungeness Crab Polenta served fresh diced tomatoes with a lemon butter sauce 11.95

### Clam Bowl

Manila clams served in a white wine sauce with butter, garlic, basil, lemon juice, and green onions 12.95

### Prawn Cocktail

Chilled Prawns served on a bed of radicchio and mixed greens with two sauces 10.95

### \*Carciofo

Whole artichoke with garlic aioli; served hot or cold 8.95

### Carpaccio

Thinly sliced beef with arugula, parmesan, capers, marinated red onion, lemon juice and extra virgin olive oil 9.95

### Dungeness Crab & Spinach "Hot Pot"

With garlic cheese toast for spreading 12.95

### \*Arancini di Riso

Crispy Risotto rounds stuffed with Fontina cheese served in a tomato cream sauce 9.95

## Insalate e Zuppe

### Caesar

Crisp hearts of romaine with parmesan croutons and classic caesar dressing 8.25

### Insalata di Spinaci

Fresh spinach, portobello mushrooms, pancetta, red and yellow peppers, and a sherry wine vinaigrette 7.95

### \*Insalata Bella

Warm char-grilled portobello mushroom, garnished with mixed greens, fresh mozzarella, grilled tomatoes, and roasted peppers 10.95

### \*Insalata Verde

Mixed spring greens with balsamic vinaigrette and sweet cherry tomatoes 7.55

### \*Insalata Gorgonzola

Crisp romaine, toasted walnuts, gorgonzola, cherry tomatoes, kalamata olives, and avocado 8.95  
with grilled chicken breast 14.95

### \*Migliore di Tutto

Mixed greens, mushrooms, tomatoes, cucumber, crisp fennel, olives, and green onion topped with aged ricotta cheese and basil 8.95

## Zuppa del Giorno

Fontana's homemade clam chowder or \*minestrone

Cup 4.95 Bowl 7.95

## Contorni

### \*Fontana's Fries

Seasoned fries with garlic, parmesan cheese, and chopped parsley 5.95  
Add white truffle oil 1.95 extra

### \*Polenta Gorgonzola

Creamy rosemary polenta with gorgonzola 6.95

### Portobello

Sautéed Portobello mushrooms with garlic and red wine sauce 5.95

### \*Spinaci Toscani

Sautéed spinach with garlic, balsamic vinegar, and olive oil 5.95

# Dinner Entrees

# Fontana's

ITALIAN

## Basta Pasta!

### Linguine Gamberoni

Linguine with marinated prawns in a cilantro-sage-roasted marinara sauce 19.95

### Penne Calabrese

Penne pasta with spicy Italian sausage, shiitake mushroom, red chard, marinara and herbed ricotta cheese 17.95

### Capellini e Capesante

Angel hair pasta with sauté scallops, pancetta, roasted bell pepper, and spinach in a scallion cream sauce 19.95

### \*Chiapelone Pomodoro

Angel hair pasta with olive oil, garlic, roma tomatoes, and fresh basil 14.95

### \*Ravioli ai Funghi

Wild mushroom ravioli with roasted red pepper, shallots, and basil in a white wine cream sauce 15.95

### \*Gnocchi

Gnocchi served with your choice of a pesto cream sauce topped with pine nuts and olives or our Bolognese 17.95

### Spaghetti and Meatballs

In-House made Meatballs, consisting of beef, pork, and prosciutto, served over Spaghetti with a tomato-basil marinara 17.95

### Capellini Astice

Angel hair pasta with lobster, mushrooms, and green onion tossed in a light seafood cream sauce 21.95

### Risotto Tarantina

Saffron risotto with shrimp, scallops, fresh and sun-dried tomatoes, and green onion 18.95

### \*Tagliarini Paesana

Fresh herb pasta with artichoke hearts, pear tomatoes, capers, olives, roasted garlic and red chili flakes 15.95

### Linguine alle Vongole

Linguine with Manila clams, butter, garlic, white wine, lemon juice, green onions and fresh basil 18.95

### \*Fettucine Alfredo

Fresh fettucine, garlic, cream and parmesan cheese 15.95  
With Chicken or Prawns 19.95

### Caciucco

Mussels, clams, scallops, fresh fish and baby prawns served in a light tomato sauce, served over fresh linguine 23.95

### Seafood Lasagna

Lasagna layered with Dungeness crab, Bay Shrimp, diced Scallops, ricotta, mozzarella and béchamel sauce. Topped with a tomato-basil cream sauce. 21.95

Gluten Free Penne or Gluten Free Spaghetti available  
Whole Wheat Linguine also available 2.95 ea.

\*Vegetarian

## Specialita' della Fontana's

### Scalone Indorati

Scallop and Abalone steak sautéed in egg batter with a lemon butter sauce, garlic mashed potatoes, and vegetables 18.95

### Scampi Saltati

Prawns sautéed in butter, tomato, basil, green onion, garlic, white wine, and cream, served with crispy Dungeness crab polenta and sautéed spinach 22.95

### Veal Scallopini *Fontana's*

Served with wild mushrooms and sun dried tomatoes, in a red wine sauce, with polenta and vegetables 21.95

### Bistecca di Bue

Premium Black Angus Rib Eye (no antibiotics or hormones) with garlic mashed potatoes, vegetables, and onion rings 30.95

### Petto di Pollo Schiacciati

Grilled breast of chicken with prawns, mushroom ravioli, spinach, and lemon butter sauce 21.95

### Pollo Girarrosto

Free Range Natural Chicken (No Antibiotics No Hormones) from the Rotisserie Served with a choice of spinach linguine, garlic-herb fries, or roasted new potatoes 20.95

### Skirt Steak

Marinated Premium Black Angus Beef in a red wine, demi-glace with sautéed vegetables and *Fontana's* garlic fries 24.95

### Filetto alla Griglia

Premium Natural Black Angus Filet of Beef tenderloin with roasted potatoes, portobello mushrooms, and spinach, topped with gorgonzola and a red wine sauce 33.95

### Rack of Lamb

Dijon Crusted Rack of Lamb served with goat cheese, mashed potatoes, and vegetables, in a port wine and orange demi-glace 29.95

\*Vegetarian