

Insalate e Zuppe

*Insalata Bella

Warm char-grilled portobello mushroom, garnished with mixed greens, fresh mozzarella, grilled tomatoes, and roasted peppers 8.95

*Insalata Verde

Mixed spring greens with balsamic vinaigrette and sweet cherry tomatoes 6.95

Caesar

Crisp hearts of romaine with parmesan croutons and classic caesar dressing 7.95

*Migliore di Tutto

Mixed greens, mushrooms, tomatoes, cucumber,crisp fennel, olives, and green onion topped with aged ricotta cheese and basil 7.95

*Insalata Gorgonzola

Crisp romaine, toasted walnuts, gorgonzola, cherry tomatoes, kalamata olives, and avocado 7.95

Insalata di Spinaci

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

Chopped Salad

Julienne of romaine and radicchio mixed with dice grilled chicken breast, Italian dry salami, provolone, diced tomato, garbanzo beans, red onion, kalamata olives and grilled corn. Tossed with a whole grain dijon-champagne vinaigrette 13.95

Insalate Additions

Add Grilled Chicken Breast 6.95

Add Blackened Calamari and Prawns 7.95

Add Rotisserie Chicken 7.95

Add Grilled Prawns 6.95

Add Grilled Salmon 9.95

Zuppa del Giorno

Fontana’s homemade clam chowder or *minestrone

Cup 3.95

Bowl 5.95

Piattini di Antipasti

15.95 per person

A great way to lunch. It includes our Prawn Cocktail and your choice of any two of the following “small plates”

Caesar salad with garlic croutons and parmesan cheese

*Bruschetta grilled bread with olive oil, garlic and today’s toppings

*Caprese sliced tomato, fresh mozzarella, pesto, roasted red pepper and capers

Calamari crisp baby calamari with asiago cheese and garlic

Penne Bolognese pasta with classic meat sauce

*Gnocchi sautéed gnocchi with tomato, basil, green onions, served over mixed greens

Carpaccio thinly sliced beef with arugula, capers, marinated red onion, lemon, Parmesan, and olive oil

*Zuppa del Giorno a cup of minestrone or clam chowder

*Polenta Gorgonzola creamy rosemary polenta with gorgonzola

Panini

Sicilian Style Snapper Sandwich

Sautéed Snapper on grilled herb focaccia, eggplant caponata, Sicilian green olives and pine nuts Served with Fontana’s garlic fries or side salad 12.95

Seafood Melt

Crab and Bay shrimp, tomato, avocado, and Provolone cheese. Served on toasted sourdough bread with a choice of side salad or Fontana’s garlic fries 12.95

Grilled Chicken Club

Grilled Chicken, bacon, tomato, and avocado on toasted fresh bread Served with Fontana’s garlic fries or side salad 12.95

*Grilled Portobello Sandwich

Served on herb ciabatta with fresh mozzarella, tomatoes and caramelized onions with your choice of Fontana’s garlic fries or side salad 10.95

Fontana’s Burger

Served on an fresh baked roll with Fontana’s garlic fries or side salad 10.95
Add cheese or bacon, \$1.00ea. Sautéed onions or mushrooms, \$1.50ea. Avocado, \$1.50

Lunch Entrees

Fontana's

ITALIAN

Basta Pasta!

<div>Linguine Gamberoni</div> <div>Linguine with marinated prawns in a cilantro-sage-roasted marinara sauce 15.95</div>	<div>Capellini Astice</div> <div>Angel hair pasta with lobster, mushrooms, and green onion tossed in a light seafood cream sauce 18.95</div>
<div>Penne Calabrese</div> <div>Penne pasta with spicy Italian sausage, shiitake mushroom, red chard, marinara and herbed ricotta cheese 14.95</div>	<div>Risotto Tarantina</div> <div>Saffron risotto with shrimp, scallops, fresh and sun-dried tomatoes, and green onion 15.95</div>
<div>Capellini e Capesante</div> <div>Angel hair pasta with sauté scallops, pancetta, roasted bell pepper, and spinach in a scallion cream sauce 16.95</div>	<div>*Tagliarini Paesana</div> <div>Fresh herb pasta with artichoke hearts, pear tomatoes, capers, olives, roasted garlic and red chili flakes 12.95</div>
<div>*Chiapelone Pomodoro</div> <div>Angel hair pasta with olive oil, garlic, roma tomatoes, and fresh basil 11.95</div>	<div>Linguine alle Vongole</div> <div>Linguine with Manila clams, butter, garlic, white wine, lemon juice, green onions and fresh basil 14.95</div>
<div>*Ravioli ai Funghi</div> <div>Wild mushroom ravioli with roasted red pepper, shallots, and basil in a white wine cream sauce 12.95</div>	<div>*Fettucine Alfredo</div> <div>Fresh fettucine, garlic, cream and parmesan cheese 12.95 With Chicken or Prawns 17.95</div>
<div>*Gnocchi</div> <div>Gnocchi served with your choice of a pesto cream sauce topped with pine nuts and olives or our Bolognese 13.95</div>	<div>Caciucco</div> <div>Mussels, clams, scallops, fresh fish and baby prawns served in a light tomato sauce, served over fresh linguine 19.95</div>
<div>Spaghetti and Meatballs</div> <div>In-House made Meatballs, consisting of beef, pork, and prosciutto, served over Spaghetti with a tomato-basil marinara 15.95</div>	<div>Seafood Lasagna</div> <div>Lasagna layered with Dungeness crab, Bay Shrimp, diced Scallops, ricotta, mozzarella and béchamel sauce. Topped with a tomato-basil cream sauce. 17.95</div>

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

*Vegetarian

Specialita' della Fontana's

<div>Scalone Indorati</div> <div>Scallop and Abalone steak sautéed in egg batter with a lemon butter sauce, served with garlic mashed potatoes and vegetables 15.95</div>	<div>Petto di Pollo Schiacciati</div> <div>Grilled breast of chicken with prawns, mushroom ravioli, spinach and lemon butter sauce 17.95</div>
<div>Scampi Saltati</div> <div>Prawns sautéed in butter, tomato, basil, green onion, garlic, white wine, and cream, served with crispy Dungeness crab polenta and sautéed spinach 17.95</div>	<div>Pollo Girarrosto</div> <div>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 16.95</div>
<div>Veal Scallopini <i>Fontana's</i></div> <div>Served with wild mushrooms and sun dried tomatoes, in a red wine sauce, with polenta and vegetables 17.95</div>	<div>Skirt Steak</div> <div>Marinated Premium Black Angus Beef in a red wine, demi-glaze with sautéed vegetables and <i>Fontana's</i> garlic fries 22.95</div>
<div>Bistecca di Bue</div> <div>Premium Black Angus Rib Eye (no antibiotics or hormones) with garlic mashed potatoes, vegetables and onion rings 24.95</div>	<div>Filetto alla Griglia</div> <div>Premium Natural Black Angus Filet of Beef tenderloin with roasted potatoes, Portobello mushrooms and spinach topped with gorgonzola and a red wine sauce 26.95</div>

Rack of Lamb

Dijon Crusted Rack of Lamb served with goat cheese, mashed potatoes, and vegetables, in a port wine and orange, demi-glaze 26.95