

Insalate e Zuppe

Caesar

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

***Migliore di Tutto**

A mix of spring greens, mushrooms, tomatoes, cucumber, crisp fennel, olives, and green onion. Topped with aged ricotta cheese and basil 8.95

***Insalata Gorgonzola**

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

***Insalata di Spinaci**

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

***Insalata Verde**

Mixed spring greens with balsamic vinaigrette and sweet cherry tomatoes 7.55

***Insalata Bella**

Warm char-grilled Portobella mushroom, garnished with mixed greens, buffalo mozzarella, grilled tomatoes and roasted peppers 9.95

Insalate Additions

Add Grilled Chicken Breast 6.95

Add Rotisserie Chicken 7.95

Add Grilled Prawns 6.95

Add Blackened Calamari and Prawns 7.95

Add Grilled Salmon 9.95

Zuppa del Giorno

Fontana's homemade Clam Chowder or *Minestrone
Pint 7.95/6.95 Quart 10.95/9.95

Panini (Lunch Only)

Lunch served Monday through Friday from
11:30am-4 :00pm

Sicilian Style Snapper

Sautéed Snapper on grilled focaccia, eggplant caponata, sicilian green olives and pine nuts. Served with *Fontana's* garlic fries or side salad 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

Seafood Melt

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

***Grilled Portobello Sandwich**

Served on her 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 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

Side Salad Upgrades

Upgrade to Caesar 1.50

Upgrade to Insalata Gorgonzola 1.95

Upgrade to Daily Salad Special 4.95

Basta Pasta!

Linguine Gamberoni

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

Capellini Astice

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

Penne Calabrese

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

Risotto Tarantina

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

Capellini Capesante

Angel Hair pasta with sautéed scallops, pancetta, roasted bell pepper, spinach and scallion cream sauce 19.95

***Tagliarini Paesana**

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

***Chiapelone Pomodoro**

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

Linguine alle Vongole

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

***Ravioli ai Funghi**

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

***Fettucine Alfredo**

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

Caciucco

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

***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

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 available
Vegetarian

Specialita' della Fontana's

Scalone Indorati

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

Petto di Pollo Schiacciati

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

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

Pollo Girarosto

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

Veal Scallopine *Fontana's*

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

Rack of Lamb

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

Skirt Steak

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

Bistecca di Bue

Natural Black Angus Rib Eye (No Antibiotics No Hormones) with garlic mashed potatoes and onion rings 30.95

Filletto alla Grillia

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

Desserts

Bocce Ball 7.95

Light pastry puff with ultra-rich Vanilla Bean Gelato drenched in homemade fudge sauce & topped with nuts and whipped cream 7.95

Tiramisu

Espresso soaked lady fingers, sweet Marscapone cheese and chocolate 8.95

Pure Decadence!

Sinfully delicious chocolate torte with raspberry sauce 7.95

Zabaglione

Heavenly whipped Marsala and cream, custard with fresh berries and biscotti crumbles 8.95

Berries Flambe

Fresh berries, vanilla gelato in puff pastry with chocolate sauce 8.25

Warm Apple Strudel

Served warm with Vanilla Bean Gelato and caramel sauce 8.25

Piatto Sorbetto

An assortment of fresh fruit sorbet in raspberry sauce 7.95

Tartufo Nero

A big scoop of dark chocolate gelato rolled in grated chocolate served with raspberry puree, sprinkled with white chocolate 7.95

Profiteroles al Cioccolato

Small cream puffs filled with vanilla custard, topped with warm chocolate and caramel sauce 8.25

Fontana's Italian, in Cupertino – the heart of Silicon Valley, has been serving contemporary California Italian cuisine since 1984.

* * * * *

The word “Fontana” translates from Italian to mean “Fountain”. The Fontana restaurant is named after “Fontana Rossa”, a quaint mountain village outside of Genoa, Italy. It was known as the birthplace of Christopher Columbus’s mother. Fontana’s owner Charlotte Chiappellone’s grandfather, as well as two other families, the Moscone’s and the Mangini’s, come from Fontana Rossa to San Francisco in the early 1900’s. Moscone was the name of the mayor of San Francisco’s family; his memory is still honored by a plaque in the piazza wall in Fontana Rossa for his financial generosity to the village church. Mangini became a prominent name on the San Francisco Peninsula. The Chiappellone’s were involved in founding the Burlingame Garden Center and others were involved with the San Francisco Sunset Scavengers.

Founded in 1984, *Fontana's* Italian continues to provide special Italian cuisine with a California/Mediterranean influence from the sea. For family, friends or business, we love to make you feel special in your “other home” Fontana’s Italian.

Fontana's restaurant specializes in freshly made pasta and seafood dishes. All of the dishes, including the desserts, are made fresh on the premises. So if you love seafood... you’ll love Fontana’s!

* * * * *

The warm friendly staff provides you excellent service in this casually elegant environment. Whether dining al fresco near the fountain or inside by the fire, you will enjoy a delicious meal with your choice of California or Italian wine. Don’t forget to save room for the freshly made desserts such as “Tiramisu” and “Decadence”!

Fontana's Italian

Take Out Menu



20840 Stevens Creek Blvd.
Cupertino, CA 95014
(408) 725-0188
Fax (408) 725-1351
www.fontanasitalian.com

Hours of Operation
Monday-Thursday 11:30-9:00
Friday 11:30-10:00
Saturday 5:00-10:00
Sunday 4:30-9:00

Antipasti

Crab Cakes

Served with lemon aioli and mango salsa 12.95

***Bruschetta**

Grilled bread with olive oil, garlic and toppings 6.95

Calamari

Crisp baby calamari with asiago and garlic 11.95

Carpaccio

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

***Caprese**

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

Prawn Cocktail

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

Dungeness Crab & Spinach “Hot Pot”

with garlic cheese toast for spreading 12.95

Crab Polenta

Crispy Dungeness Crab Polenta served with a lemon butter sauce 11.95

***Arancini Di Riso**

Crispy Risotto sounds stuffed with fontina cheese served with a tomato cream sauce 9.95

Clam Bowl

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