

**RESTAURANT WEEK  
LUNCH MENU**

Antipasti

**Mussels & Sausage**

*Sauteed in fresh marinara sauce*

**Buffala Mozzarella**

*Imported fresh mozzarella heirloom tomato, roasted pepper*

**Crab Cake**

*w/ arugula and fresh fennel salad...*

**Seasonal Salad**

*organic mix salad w/fresh fruit, shaved parmigiano, roasted walnut, balsamic vinaigrette*

Entrée Choice

**Linguini al Nero di Seppia con Scampi**

*Black linguini "calamari ink" with jumbo shrimp, fresh tomato and olive oil.*

**Bucatini with Beef Tenderloin Tips & Elk Sausage**

*larger spaghetti- wine sauce, and herbs*

**Chicken, Saffron with Shrimp**

*chicken or veal scaloppini with saffron, touch cream and jumbo shrimps -*

**Risotto with red wine sausage and venison Meat**

**Veal Rack**

*Mustard crusted rack of veal with spinach and roasted potato*

**Le Fontane**  
RISTORANTE

COCKTAILS

**VENETIAN SPRITZ 13**

*Aperol, prosecco, orange slice*

**MOJITO PICK BALL 13**

*rum, fresh lime, fresh mint, touch syrup, fill soda, mix, lime garnish mini pickle*

**BLUEBERRY**

**RY MARGHERITA 14**

*Taquila, fresh blueberry, orange liquor*

**MARGARITA 13**

*w/Patron 15 w/Casamigos 16*

**CHOCOLATE MARTINI 14**

*chocolate liquor, vanilla vodka, baileys*

WHITES

PROSECCO "Italy" dry sparkling wine

Glass Bottle

11. 38.

ORGANIC PINOT GRIGIO "Italy"

10. 36.

ROSE WINE Coteaux Aix

12. 40.

CHARDONNAY VINA ROBLE

California

11. 38.

RIESLING Germany

11. 36.

SAUVIGNON BLANC New Zealand

10. 34.

MOSCATO

13. 39.

REDS

CABERNET -California

Glass Botte

11. 38.

CHIANTI RESERVE- Castellani

12. 40.

SUPER TUSCAN -Certified organic

12.75 42.

MONTEPULCIANO -Abruzzi

10. 34.

PINOT NOIR- France

10. 36.

WINE LIST

WHITES

1 PINOT GRIGIO -Jermann

50

2 FALANGHINA - Feudi San Gregorio

45

10 SAUV BLANC - Craggy RangenZ

46

REDS

15 COTE DE BEAUNE - France

48

16 CABERN SAUV - Olema Sonoma

48

36 BARBARESCO - Fontanafredda

72

48 CHIANTI CLASSICO - Castellare

48

52 BRUNELLO - Col D'orcia

92

50 NEBBIOLO - Fontanafredda

49

33 PRIMITIVO - Manduria

49

**If you have food allergies  
Please talk to the owner or your server**

**RESTAURANT WEEK  
DINNER MENU**

Antipasti

**Mussels & Sausage**

Sauteed in fresh marinara sauce

**Buffala Mozzarella**

Imported fresh mozzarella heirloom tomato, roasted pepper

**Crab cake**

w/ arugula and fresh fennel salad...

**Seasonal Salad**

organic mix salad w/fresh fruit, shaved parmigiano roasted walnut, balsamic vinaigrette

**Baked Clams**

Little neck baked with wine and seasonal breadcrumbs

**Figs, Prosciutto and Goat Cheese**

Entrée Choice

**Bucatini with Beef Tenderloin Tips & Elk Sausage**

larger spaghetti- wine sauce, and herbs

**Chef Specialty Pasta Seafood**

Chef will pick a daily pasta with different seafood

**Seafood in Casserole**

Little neck clams, shrimps,  
Fish of day -over linguini or spinach

**veal al Zaffran with Shrimp**

veal scaloppini with saffron, touch cream and jumbo- broccoli gratinate roasted potato

**Chef's Specialty Meat Dish**

Slow cooked or grilled - shallots, herbs,

**Risotto al VIno Rosso con Salsiccia e Carne di Cervo**

Risotto with red wine sausage and venison Meat

**Veal Rack**

Mustard crusted rack of veal with spinach and roasted potato

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**Le Fontane**  
RISTORANTE

COCKTAILS

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