



Le Fontane

Gluten Free Menu

**SERVING GLUTEN FREE PASTA,
POULTRY & BEEF**

For **Gluten Free** you must inform
your server

Our Homemade Pasta

Is Prepared daily at:

KATONAH PASTA STORE

Located at 28 Valley Road,
Katonah NY. 10536 Phone:(914)-401-9045

Our Garden Room

Check Availability for Friendly,
Family or Business Parties

Our Takeout & Catering Menu

Please request a copy from your
server or visit our web site at:

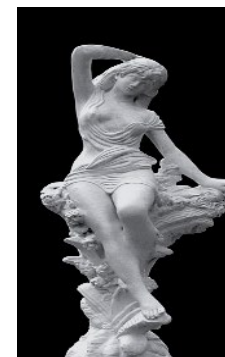
[www. Lefontanerestaurant .com](http://www.Lefontanerestaurant.com)

Gift certificate is

Always available They make the
perfect gift for your family or friends

Le Fontane
R I S T O R A N T E

137 Somers Town Road,
(Corner Rte. 100 & 139)
Katonah, NY 10536



Hudson Valley Restaurant Week Menu

Tel: (914) 232-9619

Website: www.lefontanerestaurant.com



LUNCH MENU \$29.95 per person

APPETIZER CHOICES:

Parmigiana D'autunno

Grilled eggplant & pumpkin, smoked mozzarella, basil, herbs

Funghi al Granchio

Champignon mushroom stuffed with crab meat, pepper, onion, breadcrumb and parmigiano

Calamaretti Affogati

Calamari cooked in tomato, basil and garlic

Arugula, Indivia, Frutta e Parmigiano

Arugula, endive, fresh fruit and shaved parmigiano

ENTRÉE CHOICES:

Linguini with Fresh Tuna

shrimp, garlic & olive oil with fresh tomato

Pappardelle con Salsiccia, Funghi, e Chianti

homemade pappardelle pasta with sausage, shitake mushroom & chianti sauce

Sogliola al Limone, Zucchini e Zucca

fresh filet Sole lemon and wine sauce with grilled zucchini & pumpkin

Bracirole Sorrentine con Carote Lesse e Roasted Potato

slower cook rolled beef with parsley, cheese, garlic served with carrots and roasted potato

Vegetarian:

Butternut Squash Lasagna

homemade pasta w/fresh butternut and bechamel

Gluten Free & Vegan:

Spaghetti di lenticchie e Riso alla Stefano

Lentil & brown rice spaghetti w/mushroom, sundry tomato and broccoli rabe & olives

CHOICE OF HOMEMADE DESSERT:

Special Drinks

Bellini 13

prosecco and peach pure

Pumpkin Martini 14

pumpkin liquor, rum spice, touch cream

Blueberry Margherita 15

fresh blueberry, tequila, lime, orange liquor

Mojjto Pickleball 13

Classic Red or White Sangria 13

Sangria with ST-GERMAIN, an aromatic elderflower

Le Fontane Fall's Wine Special

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Falanghina Mastroberardino

white- glass 12 - bottle 35

Pinot Grigio Jermann "Friuli" glass 13.75

Malbec Root 1 glass 13.

Taurasi red - bottle 53.

DINNER MENU \$39.95 per person

APPETIZER CHOICES:

Fichi al Forno con Prosciutto e formaggio di Capra

baked figs w/prosciutto and goat cheese

Funghi al Granchio

Champignon mushroom stuffed with crab meat, pepper, onion, breadcrumb and parmigiano

Arugula, Indivia, Frutta e Parmigiano

Arugula, endive, fresh fruit and shaved parmigiano

Calamaretti Affogati

Calamari cooked in tomato, basil and garlic

ENTRÉE CHOICES:

Pappardelle con Radicchio, Gorgonzola e Spezzatino di Manzo

Pappardelle with radicchio gorgonzola and tenderloin beef tips red wine sauce

Cernia Marechiaro con Caponata Siciliana

Grouper with fresh tomato, garlic, wine zucchini and eggplant sauteed with cappers

Stinco di Agnello con Carciofi

Slower cooked Lamb Shank with artichoke and homemade pappardelle

Linguini Mare

Fresh tuna and mixed seafood with fresh tomato and wine sauce

Vegetarian: \$36 per person

Butternut Squash Lasagna

homemade pasta w/fresh butternut, vegetables and bechamel

Gluten Free & Vegan: : \$36 per person

Spaghetti di lenticchie e Riso alla Stefano

Lentil & brown rice spaghetti w/mushroom, sundry tomato and broccoli rabe & olives

CHOICE OF HOMEMADE DESSERT: