

ANTIPASTI (FAMILY STYLE)

BATTILARDO

CHEFS SELCTION OF CURED MEATS AND CHEESE

FONDI DI CARCIOFI

ROMAN ARTICHOKE WRAPPED WITH SPECK SERVED OVER STRACIATELLA & ROASTED PEPPERS

CALAMARI FRITTI

FRIED CALAMARI SERVED WITH CHERRY PEPPERS, GOAT CHEESE WITH A SIDE OF MARINARA

INVOLTINI

EGG-BATTERED EGGPLANT STUFFED WITH PROSCIUTTO, BABY SPINACH, MOZZARELLA, BLUSH SAUCE

INSALADA

CESARE

ROMAINE HEARTS WITH CAESAR DRESSING, CROUTONS & SHAVED PARMIGIAN

BEET SALAD

BABY ARUGULA, GOAT CHEESE, MIX OF BEETS SERVED WITH LEMON E.V.O.O DRESSING

ENTREES

LINGUINE ALLA PESCATORA

LINGUINI WITH SHRIMP, CALAMARI, MUSSELS & CLAMS IN A GARLIC WHITE WINE SAUCE

LINGUINI NERO

SQUID INK LINGUINI SERVED WITH LOBSTER & CRAB MEAT IN A SPICY COGNAC BLUSH SAUCE

GNOCCHI ALLA GORGONZOLA

HOMEMADE POTATO GNOCCHI SERVED IN GORGONZOLA SAUCE

SPAGHETTI AL LIMONE

SPAGHETTI SAUTEED WITH SHRIMP, ZUCCHINI AND CHERRY TOMATOES IN LEMON CREAMY SAUCE

POLLO ALLA FRANCESE

CHICKEN BREAST WITH MUSHROOM IN MARSALA DEMI GLAZE SAUCE

POLLO ALLA MILANESE

LIGHTLY BREADED PAN-SEARED CHICKEN CUTLET WITH ARUGULA, CHERRY TOMATOES AND SHAVED PARMESAN

SALMON LIVORNESE

FILET OF SALMON SERVED WITH ONIONS, OLIVES AND CAPERS IN A LIGHT MARINARA

BRANZINO

FILET OF BRANZINO SAUTÉED WITH ROMAN ARTICHOKE, BROCCOLI RABE, CAPERS, CHERRY TOMATOES IN A LEMON WHITE WINE

VITELLO ALLA FONTANA

VEAL MEDALLIONS WITH PORCINI MUSHROOMS & PROSCIUTTO, MOZZARELLA IN A COGNAC DEMI-GLAZE

DOLCE

FAMILY STYLE DESSERT

**LA FONTANA
DELLA CITTA**