

LA FONTANELLA RISTORANTE

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Cannelloni

*Fresh Made Crepe Stuffed With Veal, Chicken, And Spinach
In A Bechamel Sauce, Basil Pesto, Pomodoro Sauce*

Smoked Provolone Fritto

From Scratch Marinara And Chipotle Aioli

La Fontanella Meatballs

Veal And Pork In Marinara, Shaved Parmesan

Fresh PEI Mussels

Tomato/Cream Sauce With Garlic, Basil, And Pernod

SECOND

Cream Of Porcini And Wild Mushroom Bisque

With Black Truffle Oil

Caesar Salad

*Crisp Romaine Hearts, Smoked Bonito Infused Caesar Dressing,
Garlic Croutons, Shaved Grana Padano Cheese*

Caprese Burrata

*Heirloom Tomatoes, Artisan Greens, Basil,
Extra Virgin Olive Oil, Aged Balsamic Reduction*

THIRD

Cacio E Pepe Con Manzo

Bucatini Pasta, Pecorino Romano Cheese, Fresh Pepper, Beef Tenderloin, Spinach

Capellini Terra Mare

Shrimp, Mushrooms, Tomato, Arugula, Angel Hair, White Wine Butter Sauce

Rigatoni Alla Bolognese

A Savory Tomato Cream Meat Sauce With Basil And Parmesan

6oz. Filet

*Porcini Herb Butter, Garlic Mascarpone Mashed, Veg
Add Bernaise OR Porcini Sauce +\$3 / Add Shaved Truffles +\$5*

Pollo Romano

*Pecorino Romano Cheese, Egg Wash,
Lemon Beurre Blanc, Creamy Parmesan Risotto, Veg*

Halibut Italiano

Herb Crusted, Mediterranean Slaw, Garlic Mascarpone Mashed

SIZZLE DINING COCKTAIL

Lavender Haze Martini \$7

*Ketel One, Cointreau, Lavender Syrup,
Lemon Juice, Splash Prosecco*



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.