

FONTANA DELLA ANFORE

Plated Meal

ANTIPASTI

Served Family Style

Piccolo Antipasti

Seasonal Bruschetta and Arancini

INSALATA

*Served Individually
Please Choose One*

Caesar

*Romaine hearts, Caesar dressing,
blistered tomatoes, Grana Padano
crisp*

Della Casa

*Artisanal greens, fresh cucumber,
shaved red onion, blistered cherry
tomatoes, house white balsamic lemon
vinaigrette*

ENTREE

*Served Individually
Please Choose Three*

Mezzanine Otero

*Penne, chicken sun-dried tomatoes
and fresh tarragon in a delicate pink
sauce*

Pollo Panato

*Tender breaded chicken breast,
melted mozzarella and fontina,
prosciutto, diced tomato bruschetta,
lemon, fresh herbs*

Penne Pomodoro

*Penne, crushed tomato sauce, garlic,
fresh basil, extra virgin olive oil*

Involtini di Melanzane

*Fried eggplant slices rolled with
whipped ricotta and basil, wood fired
with mozzarella, crushed tomato sauce*

Pesce del Giorno +

Chef-selected fish of the day

Pasta Vegetali

Seasonal preparation

Bistecca del Giorno +

*Chef-selected steak of the day
(Served Medium Rare or Medium Well)*

DESSERT

Served Family Style

Zeppole

Italian sugar doughnuts



FONTANA DEL MORO

Plated Meal

ANTIPASTI

Served Family Style

Grande Antipasti

Seasonal Bruschetta, Meatballs & Arancini

INSALATA

Served Individually

Please Choose One

Caesar

Romaine hearts, Caesar dressing, blistered tomatoes, Grana Padano crisp

Della Casa

Artisanal greens, fresh cucumber, shaved red onion, blistered cherry tomatoes, house white balsamic lemon vinaigrette

ENTREE

Served Individually

Please Choose Four

*We ask at least one option be a pasta

Mezzanine Otero

Penne, chicken sun-dried tomatoes and fresh tarragon in a delicate pink sauce

Pollo Panato

Tender breaded chicken breast, melted mozzarella and fontina, prosciutto, diced tomato bruschetta, lemon, fresh herbs

Penne Pomodoro

Penne, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil

Bistecca del Giorno +

Chef-selected steak of the day
(Served Medium Rare or Medium Well)

Involtini di Melanzane

Fried eggplant slices rolled with whipped ricotta and basil, wood fired with mozzarella, crushed tomato sauce

Pesce del Giorno +

Chef-selected fish of the day

Pasta Vegetali

Seasonal preparation

Pasta di Palermo

Linguine, shrimp, roasted tomato, lemon-sherry cream

DESSERT

Served Family Style

Zeppole

Italian sugar doughnuts



GRAN PARADISO

Plated Meal

THE MENU

ANTIPASTI

Served Family Style

Antipasti

Arancini, Chef-Selected Flatbreads, Crab Cakes with a cherry pepper remoulade

INSALATA

Served Individually

Caesar

Romaine hearts, Caesar dressing, blistered tomatoes, Grana Padano crisp

ENTREE

Served Individually
Please Choose Four

*We ask at least one option be a pasta

Bistecca del Giorno +

Chef-selected steak of the day
(Served Medium Rare or Medium Well)

Pollo Panato

Tender breaded chicken breast, melted mozzarella and fontina, prosciutto, diced tomato bruschetta, lemon, fresh herbs

Pasta di Palermo

Linguine, shrimp, roasted tomato, lemon-sherry cream

Pasta Vegetali

Seasonal preparation

Pesce del Giorno +

Chef-selected fish of the day

Agnello +

New Zealand rack of lamb, black garlic demi glace, house potatoes and vegetables, scallions

DESSERT

Served Family Style

Zeppole

Italian sugar doughnuts

Cannolis

House-made ricotta, rum and chocolate



 Gluten free

+ Additional charge per order