

Take Out Menu

Visit our daily Special on our web site

Lefontanerestaurant.com

Side Dishes

- Rice Balls** - with fresh tomato sauce 7.
- Potato Croquettes** - with arugula salad 7.
- Broccoli**- garlic and olive oil 6.
- Broccoli Rabe** – garlic and olive oil 7.
- Mix Vegetables** - garlic and olive oil 6.

Panini/Sandwich (serving with French fries or potato salad)

- Sirloin Steak Sandwich** –16
with onions, cheese & cherry pepper sauce
- Mozzarella, Tomato, Avocado Sandwich** 14.
basil and olive oil
- Chicken Sandwich** 14
grilled chicken & eggplant, Tomato melted cheese
- Chicken Parmigiana on Homemade Bread** 14.
- Lobster Panini** 17.
lobster meat, avocado, mayonnaise, and tomato

Pizza

- Pizza Margherita** -small \$12 -large \$18
with meatballs -small \$15.5 - large \$24
with sliced sausage - small \$15.5 -large \$24
- Pizza Arugula & Prosciutto** -small \$15.75-large \$24
Plain thin focaccia bread topped with arugula, prosciutto & shaved parmigiano
- Pizza Vegetarian small \$14 -large \$20**
Plain thin focaccia bread topped with arugula, grilled zucchini and eggplant

Insalata/Salad – Zuppe/ Soups

Add: Chicken 5.50 / Steak 7.50 / 4 Jumbo Shrimp 7.50/ Salmon 7.50 Add: Gorgonzola 2. Goat Cheese 2.

- Insalata di Cesare**, traditional Caesar salad 8.75
- Insalata Mediterraneo** w/mixed lettuces, artichoke, mozzarella, red peppers, grilled baby shrimp, olive oil & lemon dressing 13.95
- Beets, Fresh Fennel & Gorgonzola Cheese**
Balsamic vinaigrette 9.
- Seasonal Salad**
w/arugula, spinach and kale lettuce with grilled peach, pineapple ricotta cheese, blueberry, balsamic orange dres.. 10.75
- Tomato & String Beans Salad**
avocado, tomato, mozzarella, string beans 9.
- Pasta e Fasul**
Traditional Neapolitan pasta, beans and vegetables bowl 9.
- Vegetables Soup “vegetarian”**
all fresh vegetables soup cup 5.5 bowl 8.

Antipasti/Appetizer

Fried Calamari

served w/light spicy fresh tomato sauce 13.

Sauteed Mussels

Prince Edward mussels, red or white sauce 12

Baked Clams

Baked little neck clams with white wine 9.

Burrata with Avocado

creamy mozzarella, avocado, artichoke
extra virgin olive oil and balsamic vinegar 13.

Homemade Meatballs

w/tomato & basil sauce over toasted seasoned bread 9.

Eggplant Rollatini

with mozzarella and tomato & basil 9.75

Pasta/Pastas served w/complimentary salad

Rigatoni Shrimp and Baby Scallops with shallots cream and tomato sauce 19.75

Pennette Aum Aum . small penne w/ eggplant & mozzarella in tomato & basil 17.75

Linguini Pescatore – clams, shrimp, calamari, mussels & scallops 22.75

TRADITIONAL PASTA DISHES – 17.75

-Penne Vodka Sauce - Butternut Squash Lasagna- Penne Arrabiate - Fettuccine Alfredo

Fusilli Bolognese

(pasta from Gragnano, Italy no/gmo) 16.75

Homemade Cheese Ravioli. – Tomato & basil sauce 17.75

Orecchiette con Rabe, Saliccia & Funghi

little shell pasta with broccoli rabe, sausage & wild mushroom 20.75

Linguini con Vongole

garlic and olive oil or garlic olive oil and fresh tomato 20.75

Gemelli Mare and Monti

short homemade pasta with shrimp, mushroom, & asparagus cooked in fresh tomato and saffron 19.75

Pesce/Fish (served w/complimentary salad)

Grilled Salmon w/mix Veg. and & fresh herbs 22.75

Grilled Rainbow Trout w/fresh herbs & asparagus 22.7

Carne/ Meats (served w/complimentary salad)

Chicken or Veal - Capri

breaded and topped with arugula, fresh mozzarella, tomato, artichoke, avocado -side potato croquette 19.75/veal 22.75

Grilled Grass Fed Sirloin Steak with Red Wine & Gorgonzola

(Free range, no hormone, & never grains finished) Served with mix vegetable & roasted potato 26

Berkshire Pork Ossobuco – with homemade Rigatoni 24.

Chicken or Veal served with Roasted Potato and Veg. 16.75/ 22.75

Marsala-marsala wine, prosciutto, mix mushroom and sage –

Saltimbocca – w/prosciutto, fontina cheese, and sage in a natural veal sauce –

Parmigiana- w/homemade rigatoni

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Dessert

Italian Ricotta Cheesecake 7.

Mini Sicilian Cannoli 7.50 half dozen

Tirami Su 7.

Carmelina Biscotti 5.5

Apple Strudel with Vanilla Gelato 7

Tartufo 7.5

Cappuccino 4.5

Espresso 3.5

Chocolate Milk 3.5

Wines on Special

Cabernet Sauvignon California 19.

Chardonnay California 19.

Pinot Grigio Italy 19.

Ripasso “from Amarone grapes” 29

(30% off the wine from our wine list)

To link on wine list (wine list is on web)

Martinis

Martini w/ Tito – Absolut - 9.

Martini w/Gray goose – Ketel One – Stolichnaya 10.

Gin martini – Bombay- Beefeater- Tanqueray 9.

Cocktails:

Chocolate 10.

Apple Martini 9.

Cosmopolitan 9.

Moscow or Kentucky Mule 9.

Premium Margherita 10.

Premium Blueberry margherita 12.