

Le Fontane

R I S T O R A N T E

137 Somers Town Road, (corner rt 100 & 139)
Katonah, NY 10536

Family Size Menu

Tel: (914) 232-9619

Web Site: www.lefontanerestaurant.com

Happy Holidays!

Christmas Eve

Take Out Order Available

Order a Special Dish
To Place on Table for
Christmas Eve Dinner

Suggesting to order your dishes by the 23th or
before

Le Fontane Gift Certificates

The Perfect Gifts for Family and Friends
Can now be purchased online LeFontane.net

Antipasti:

Antipasto Misto

(small 6pp \$36) (med. 12-14pp \$70) (large 18-20pp \$90)
bocconcini mozzarella, prosciutto, capocollo, roasted
pepper, italian salami, provolone, artichoke, & olives,

Burrata Prosciutto, Tomato & Artichoke

Hearts (small 6pp \$36) (med. 12-14pp \$70) (large 18-
20pp \$90)

Mozzarella & Tomato, Roasted Pepper Salad

(small 6pp \$36) (med. 12-14pp \$68) (large 18-20pp \$88)

Eggplant Rollatini \$24 per dozen

Stuffed Mushroom \$24 per dozen

Jumbo mushroom stuffed with vegetables, cheese
and herbs

Meat Balls \$26 per dozen

Homemade meat balls with tomato sauce

Cold Seafood Salad \$40 / \$90 / \$150

serves: (small 6) (med. 12-14) (large 18-20)

Baked Clams Oreganate \$21 per dozen

Fried Calamari \$55 / \$95

serves: (med.8-10) (large 18-20)

Sauteed Mussels \$35 / \$70

Grilled Octopus

Grilled Portuguese octopus over chickpea sauce pure

\$45 / \$90 / \$165

serves: (small 6) (med. 12-14) (large 18-20)

Cold Seafood Salad \$55 / \$90 / \$165

serves: (small 6) (med. 12-14) (large 18-20)

Shrimp Cocktail \$30 dozen

Mexican white shrimps

Sauteed Mussels \$30/\$65

Broiled Lobster Tail

5 ounce \$ 25

8 ounce \$ 30

Steamed Fresh Lobster

1.1/2 lb.

2. lb.

Pastas: (half tray serves 6-8 / full tray serves 18-20)

Penne Aum Aum \$48 / \$80

w/tomato, eggplant, mozzarella and basil

Spinach Manicotti (24pc) \$55 / \$90

Penne Vodka Sauce \$45 / \$80

Meat Cannelloni (24pc) \$60 / \$95

stuffed w/beef, mozzarella topped tomato sauce

Lasagna (Meat) -or- (Veg) \$55 / \$95

Eggplant Parmigiana \$55 / \$95

Cheese Ravioli (70pc) \$55 / \$90

tomato & basil sauce

Orecchiette Rabe & Sausage \$60 / \$98

garlic & olive oil

Butternut Squash Lasagna \$55 / \$98

Fresh Vegetables Lasagna \$55 / \$98

Rigatoni Primavera \$45 / \$80

garlic, olive oil & fresh tomato

Farfalle Mari & Monti \$55 / \$95

bow tie shape pasta w/shrimps, asparagus & mushroom,
garlic, olive oil & fresh tomato

Veal Ravioli Buongustaio \$58 / \$95

pink sauce

Rigatoni Bolognese \$58 / \$95

Rigatoni Shrimp and Baby Scallops 55/100

with shallots, cream, and tomato sauce

Paccheri Mare

large rigatoni "Gragnano" GMO free, shrimps, scallops
and littleneck clams in fresh tomato

Pear and Gorgonzola Ravioli \$58 / \$95

Butter and Sage sauce

Pasta with Seafood Half tray \$65 / full tray \$110

mix seafood in fresh marinara sauce

Pesce:

Pasta with Seafood Half tray \$65 / full tray \$110
mix seafood in fresh marinara sauce

Zuppa di Pesce Half tray \$75 / full tray \$140
Mix shells fish seafood with monk fish, and sword fish in
fresh marinara sauce
(additional 5 oz lobster tail \$18pc)

Branzini filet Marechiaro \$90 /full tray \$195
Fresh branzini filet with wine, fresh tomato and garlic

Cod in Casseruola Half tray \$90 /full tray \$195
Cooked with clams, shrimps' fresh tomato and white
wine

Salmon with Artichoke Hearts \$28 per lb.
Lemon and wine sauce over mix vegetables

Stuffed Jumbo Shrimp \$84 dozen
w/crabmeat, breadcrumbs, spices & wine sauce

Shrimp Scampi \$40 dozen
over sautéed vegetables -or- pasta

Stuffed Calamari \$48 per half dozen
stuffed w shrimp, calamari, breadcrumbs, spices
cooked in tomato sauce

Grilled Salmon \$90 /full tray \$195
Served on a bed of spinach & Swiss chard with olive oil
and fresh herbs

Side Dishes: half tray – full tray

Roasted Potato \$22 / \$38

Escarole \$22 / \$42

Mix Vegetables Garlic & Olive Oil \$22 / \$42

Broccoli Rabe \$35 / \$65

Broccoli \$22 / \$40

Carne:

Chicken: \$55 / \$95

-OR-

Veal Scaloppini \$75 / \$160
(half tray serves 8-10) / (full tray serves 16-18)

Marsala (mushrooms and marsala wine)

Piccata (white wine & lemon sauce)

Parmigiana (breaded chicken topped with tomato
sauce & melted mozzarella)

Chicken \$60 / \$110

-OR-

Veal Scaloppini \$80 / \$170
(half tray serves 8-10) / (full tray serves 16-18)

Bella Napoli (w/sun dried tomato & mushrooms)

Dello Chef (w/slice eggplant, provolone, cheese)

Saltimbocca (w/prosciutto, mozzarella w/wine)

Scarpariello with Sausage (garlic w/wine & hot
cherry pepper)

Stuffed Chicken Breast (stuffed with fontina
cheese, prosciutto, sun dried tomato, herbs, parmigiano,
cooked in veal sauce, wine and olive oil)

Chicken Fingers: \$22 / \$50

Sausage & Pepper \$45 / \$85

Berkshire Pork Ossobuco with Paccheri
tray of 6 \$135

Slow cooked Berkshire pork shank with Imported large
rigatoni

Lamb Shank with Sardinia Cuscus-
tray of 6 \$135

Slow cooked New Zealand lamb shank, with vegetables
fregola cuscus

Chicken or Veal Capri- \$65 / \$110

breaded cutlet topped w/fresh tomato, artichoke,
avocado, mozzarella and balsamic vinaigrette

Dolci:

Mini Sicilian Cannoli \$18 per dozen

Home Made Italian Cheesecake \$38
10-inch cake

Tirami Su \$40
12 portions

Family Size Menu

all pricing in \$x / \$x format represents Half / Full trays
unless otherwise specified

Curbside Pickup Available: Currently, due to
COVID-19 restrictions we are not able to provide
catering equipment or delivery for catering orders

Le Fontane's staff strives to provide the best
specialty dishes using fresh local ingredients

Takeout Menu

Le Fontane's Takeout Menu and Takeout Specials
are available on our website: www.lefontane.net