



SPECIAL COCKTAILS:

CALIROSA BLUEBERRY MARGHERITA 15

*Fresh blueberry, Calirosa taquila, lime,
orange liquor*

MEDITERRANEAN SEA 15

*Rum, fresh lemon, blue curacao,
ginger beer*

[non-alcoholic]

LE FONTANE SMASH 15

*Fresh lemon, simple syrup, fresh
blackberry, tonic splash*

[non-alcoholic]

PURPLE LADY 15

*Passion fruit, butterfly pea flower, fresh
lemon, club soda*

SPECIAL WINE:

BARBARESCO

Fontana Fredda 2019
Bottle 65
Glass 18

TEMPRANILLO

Altos Iberico Crianza 2018
Bottle 40
Glass 12

VERMENTINO

Sassoregali
Maremma Toscana
Bottle 42
Glass 12

GRECO DI TUFO

Mastroberardino
Bottle 48
Glass 15

Le Fontane

R I S T O R A N T E

*137 Somers Town Road,
(Corner Rte 100 & 139)
Katonah, NY 10536*

Hudson Valley Restaurant Week Menu

Tel: (914) 232-9619

Website:

www.lefontanerestaurant.com

LE FONTANE GIFT CERTIFICATES

*The perfect gifts for family and
friends*

*Can now be purchased online
lefontane.net*



Le Fontane Ristorante

LUNCH MENU \$24.95 per person

APPETIZER CHOICES:

Bocconcini, Tomato, Basil & Olive Oil

Mussels White Wine and Sauce

Sicilian Rice Balls

ENTRÉE CHOICES:

Pasta della Nonna Buongustaio
*veal ravioli with cream, tomato,
and mushroom*

Stuffed Cabbage

*G/cabbage stuffed w/beef, rice vegetables,
and cheese*

Salmon Cake with Arugula

side homemade rigatoni with shrimps

HOMEMADE DESSERT

LUNCH MENU \$29.95 per person

APPETIZER CHOICES:

Bocconcini, Tomato Prosciutto
and Grilled Vegetables

Stuffed Mushroom “vegetarian”

Baked Clams

ENTRÉE CHOICES:

Linguini Manilla Clams and Shrimps
with fresh tomato, wine and garlic

Orange Roughy Milanese

with choice of vegetables or pasta

Lamb with vegetables couscous and
vegetables

Chicken with Prosciutto, Fontina
and Sausage

HOMEMADE DESSERT



DINNER MENU \$39.95 per

person

APPETIZER CHOICES:

Pizza Rustica

*Pizza Rustica is a south Italy traditional
Italian Easter pie crust filled with eggs,
cheeses, sausage and cold cuts*

Baked Figs

w/Prosciutto and Goat Cheese

Stuffed Delicata Zucchini

stuffed with rice, sausage and mushroom

Baked Salmon Cake

with fried zucchini

ENTRÉE CHOICES:

Paccheri with Beef tenderloin tips

w/porcini mushroom red wine sauce

Linguini Pescatore

Veal Milanese w/Red Cabbage and
Sauteed mushroom

Grilled Shrimps and Scallops

w/vegetables couscous

Pork Chop Scarpariello with Sausage

*with hot and sweet cherry pepper
garlic and wine sauce*

HOMEMADE DESSERT

DINNER MENU \$44.95 per

person

APPETIZER CHOICES:

Pizza Rustica

*Pizza Rustica is a south Italy traditional
Italian Easter pie crust filled with eggs,
cheeses, sausage and cold cuts*

Baked Figs w/Prosciutto and Goat
Cheese

Stuffed Delicata Zucchini

stuffed with rice, sausage and mushroom

Baked Salmon Cake

with fried zucchini

ENTRÉE CHOICES:

Paccheri Mare

w/scallops, shrimps and clams

Pork Ossobuco

with homemade rigatoni

Grilled fresh Cod

with broccoli rabe and sunchokes

Short Rib Paella for Two

*Spanish rice with saffron sausage and
slower cooked short rib*

HOMEMADE DESSERT