

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!

Le Fontane Gift Certificates

The Perfect Gifts for Family and Friends

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Lefontanerestaurant.com

INSALATA: *price per serving*

Caesar Salad \$4.90

Fontane Salad \$4.

mixed lettuce w/balsamic vinegar & olive oil

Seasonal Salad \$8

mixed lettuce w/toasted, fresh fruit & shaved parmigiana cheese

Beets, Fennel & Gorgonzola Salad \$6.5

balsamic vinaigrette

SIDE DISHES: *half tray – full tray*

Roasted Potato \$27 / \$45

garlic and fresh herbs

Escarole \$29 / \$45

Reisen, garlic and olive oil

Mix Vegetables Garlic & Olive Oil \$28/ \$45

Broccoli Rabe \$38 / \$70

Broccoli \$28/ \$42

ANTIPASTI:

Antipasto Misto

(small 6pp \$39) (med. 12-14pp \$78) (large 18-20pp \$98)
bocconcini mozzarella, prosciutto, sopressata, roasted pepper, italian salami, provolone, artichoke, & olives,

Burrata Prosciutto, Tomato & Artichoke Hearts

(small 6pp \$39) (med. 12-pp \$78) (large 16-pp \$98.)

Mozzarella & Tomato, Roasted Pepper Salad

(small 6pp \$39) (med. 12-14pp \$78) (large 18-20pp \$98)

Eggplant Rollatini \$28 per dozen

Stuffed Mushroom \$28 per dozen

Jumbo mushroom stuffed with vegetables, cheese and herbs

Meat Balls \$28 per dozen

Homemade meat balls with tomato sauce

Cold Seafood Salad \$48 / \$98/ \$150

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

Baked Clams \$25 per dozen

Little neck baked with wine sauce and seasonal breadcrumbs

Fried Calamari \$58 medium / \$98.large

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

Sauteed Mussels \$38 / \$75

white or red sauce

Grilled Octopus 15 portion

grilled Portuguese octopus over chickpea sauce puree

Shrimp Cocktail \$26 dozen

cocktail sauce

Potato Croquettes

fresh potatoes, cold cuts, cheese, egg

½ dozen \$18 / 1 dozen \$34

Rice Balls

rice, cold cuts, cheese, egg

½ dozen \$18 / 1 dozen \$34

PASTAS: *price by half tray and full tray* (Half tray serves 6-8 / full tray serves 18-20)

Penne Aum Aum \$49 / \$85

w/tomato, eggplant, mozzarella and basil

Spinach Manicotti (24pc) \$60 / \$90

Penne Vodka Sauce \$48 / \$88

Meat Cannelloni (24pc) \$68 / \$100

stuffed w/beef, mozzarella topped tomato sauce

Lasagna (Meat) -or- (Veg) \$55 / \$98

Eggplant Parmigiana \$55 / \$98

Cheese Ravioli (70pc) \$60/ \$98

tomato & basil sauce

Linguini Con Vongole \$60 / \$98

garlic & olive oil

Orecchiette Rabe & Sausage \$60 / \$98

garlic & olive oil

Butternut Squash Lasagna \$58 / \$98

Rigatoni Primavera \$50 / \$90

garlic, olive oil & fresh tomato

Farfalle Mari & Monti \$60 / \$95

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

Veal Ravioli Buongustaio \$65 / \$105

pink sauce

Rigatoni Bolognese \$58 / \$98

Rigatoni Shrimp & Baby Scallops \$58 / \$100

with shallots, cream, and tomato sauce

PESCE: *price by half tray and full tray*
(Half tray serves 6-8 / full tray serves 18-20)

Pasta with Seafood \$65 / \$120
mixed seafood in fresh marinara sauce

Zuppa di Pesce \$80 / \$150
Mix shells fish seafood with monk fish, and sword fish
in fresh marinara sauce (add lobster tail MKP)

Branzini or fresh Filet Sole Filet 1.lb \$35
Marechiaro with fresh tomato, wine, green olives -basil
Lemon and wine sauce -

Cod in Casserole 1.lb \$35.
Cooked with clams, shrimps' fresh
tomato and white wine

Salmon 1.lb \$35.
Lemon and wine sauce -mix vegetables
Grilled with herbs
Baked with lemon and dill sauce

Halibut \$29. -8 oz portion
Baked with dill, garlic, wine sauce -spinach

Jumbo Shrimp:

Stuffed w/ Crabmeat \$75 dozen
w/crabmeat, breadcrumbs, spices & wine sauce

Scampi Sauce \$36 dozen
over sautéed vegetables -

Francese Sauce \$36 dozen
over sautéed vegetables -or- pasta

Parmigiana Sauce \$36 dozen
over sautéed vegetables -or- pasta

CARNE: *price by half tray and full tray*
(Half tray serves 6-8 / full tray serves 18-20)

Chicken: \$58 / \$98

-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 \$63 / \$110

-OR-

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

Francese

dipped in flour and eggs, cooked with lemon and wine sauce

Dello Chef (w/grilled eggplant, fontina cheese, mushroom)
wine and natural chicken sauce)

Saltimbocca (w/prosciutto, fontina cheese, wine, herbs veal
sauce)

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

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

Chicken Fingers: \$27 / \$55

Sausage & Pepper \$55 / \$95

Roasted Grass-fed Sirloin Beef Gorgonzola
sliced with red wine reduction & roasted potato \$32lb.

Berkshire Pork Ossobuco, Mushroom Risotto \$145
per #6pcs -Slow cooked Berkshire pork shank

Roasted Beef Tenderloin \$45lb

Veal Ossobuco with Mushroom Risotto \$210. #6pcs
Slow cooked veal shank

**Roasted Rack of Veal with roasted potato and
spinach (\$148 per #6 rack)**

**Roasted Rack of Lamb with Roasted Potato and
Spinach (\$160 per #4 rack)**

Mamma Sauce \$ 160 per 6 serving
*slow cooked beef braciola, homemade meatball,
sausage and pork ribs*

DOLCI:

Mini Sicilian Cannoli \$24 per dozen

Home Made Italian Cheesecake \$42
10-inch cake

Tiramisu \$78
12 portions

Mixed Berry Tart \$55
10" round

Profiteroles Tray \$55

Takeout Menu

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

Local,
Seasonal,
Organic,
Gluten Free,
Vegetarian,
Vegan,
Homemade bread

Delivered,
Shelvin dish
Sterns
Set up
Serving spoon