

*“Welcome,” an old word and a fine one at that.*

*There is no better word to express how pleased we are to have you as our guest and to serve well-prepared food and the finest of drinks. So we gladly say,*

*“You are always welcome here!”*

*-The Fauci Family*

## Appetizers

<b>Clams Oreganate</b> <i>Baked clams, with breadcrumbs, garlic and fresh herbs</i>	<b>11.95</b>	<b>Mozzarella &amp; Roasted Peppers</b> <i>Homemade mozzarella, roasted peppers and prosciutto</i>	<b>13.95</b>
<b>Baked Clams Casino</b> <i>Clams, roasted garlic and bacon</i>	<b>11.95</b>	<b>Clam Cocktail</b> <i>Chilled clams on the half shell over mixed greens</i>	<b>11.95</b>
<b>Hot Antipasto alla Fontana</b> <i>Stuffed mushroom, baked clam, clam casino, rice ball, fried ravioli, stuffed pepper, eggplant rollatine and mozzarella in carrozza</i>	<b>13.95</b>	<b>Cold Antipasto alla Fontana</b> <i>Assorted Italian cheeses, meats and vegetables</i>	<b>14.95</b>
<b>Mozzarella in Carrozza</b> <i>Toasted bread stuffed with melted mozzarella</i>	<b>7.95</b>	<b>Shrimp Cocktail</b> <i>Chilled jumbo shrimp</i>	<b>12.50</b>
<b>Stuffed Mushrooms</b> <i>Mushrooms stuffed with breadcrumbs, roasted peppers and chopped mushrooms</i>	<b>8.50</b>	<b>Eggplant Rollatine alla Fontana</b> <i>Grilled eggplant rolled with ricotta and melted mozzarella</i>	<b>7.95</b>
<b>Zuppa di Clams</b> <i>Your choice of red or white sauce</i>	<b>13.50</b>	<b>Stuffed Peppers</b> <i>Grilled peppers stuffed with chopped meat, rice and melted mozzarella</i>	<b>8.95</b>
<b>Zuppa di Mussels</b> <i>Your choice of red or white sauce</i>	<b>12.50</b>	<b>Prosciutto &amp; Melon</b> <i>Imported prosciutto di Parma and fresh honeydew melon</i>	<b>7.95</b>
<b>Spiedini alla Romana</b> <i>Fried mozzarella with an anchovy and caper sauce</i>	<b>11.50</b>	<b>Octopus Salad</b> <i>Scungilli with celery in garlic and lemon oil</i>	<b>14.95</b>
<b>Fried Calamari</b> <i>Served with a marinara dipping sauce</i>	<b>12.95</b>	<b>Stuffed Artichoke</b> <i>Artichoke stuffed with breadcrumbs and garlic</i>	<b>Seasonal</b>

## Soup

<b>Soup of the Day</b>	<b>6.95</b>	<b>Onion Soup au Gratin</b>	<b>6.95</b>
<b>Tortellini in Brodo</b>	<b>6.95</b>	<b>Escarole Soup</b>	<b>6.95</b>

## Salad

<b>Mesclun Salad</b> <i>Organic mixed greens</i>	<b>8.95</b>	<b>Caesar Salad (for 2)</b> <i>Classic Caesar salad</i>	<b>15.95</b>
<b>Spinach Salad</b> <i>Spinach salad</i>	<b>8.95</b>	<b>House Salad</b> <i>Iceberg and romaine lettuce with tomatoes</i>	<b>7.50</b>

**Fontana Salad (For 2) 15.95**  
*Salami, mozzarella, iceberg and romaine lettuce*

# Pasta

½ orders of pasta.....\$10.95

whole wheat pasta also available

<b>Manicotti</b> <i>Stuffed with ricotta, tomato sauce and melted mozzarella</i>	<b>16.95</b>	<b>Filetto di Pomodoro</b> <i>With prosciutto, onions in a fresh tomato sauce</i>	<b>16.95</b>
<b>Ravioli</b> <i>Stuffed with ricotta with a traditional tomato sauce</i>	<b>16.95</b>	<b>Fettuccine Alfredo</b> <i>In a white cream sauce</i>	<b>16.95</b>
<b>Gnocchi</b> <i>Homemade potato pasta with a traditional tomato sauce</i>	<b>16.95</b>	<b>Linguine Carbonara</b> <i>With bacon and onions in a cream sauce</i>	<b>16.95</b>
<b>Pasta alla Fontana</b> <i>With peas, mushrooms, onions and prosciutto in a light pink sauce</i>	<b>16.95</b>	<b>Linguine Marrechiere</b> <i>With shrimp and clams with fresh tomato, basil, garlic and olive oil</i>	<b>19.95</b>
<b>Pasta Bolognese</b> <i>With a traditional meat sauce</i>	<b>16.95</b>	<b>Fettuccine with Asparagus</b> <i>With asparagus and browned grated cheese</i>	<b>17.50</b>
<b>Pasta Primavera</b> <i>With mixed vegetables in a garlic and oil sauce</i>	<b>16.95</b>	<b>Linguine Puttanesca</b> <i>With olives, anchovies and capers in a marinara sauce</i>	<b>17.95</b>
<b>Tortellini alla Panna</b> <i>Meat-filled tortellini in a light cream sauce</i>	<b>16.95</b>	<b>Linguine Aglio e Olio</b> <i>With browned garlic and olive oil</i>	<b>16.95</b>
<b>Linguine Marinara</b> <i>With garlic, basil and fresh tomato sauce</i>	<b>16.95</b>	<b>Linguine with Clams</b> <i>Your choice of red or white sauce</i>	<b>17.95</b>
		<b>Linguine with Lobster</b> <i>With half lobster tail, clams and fresh tomato sauce</i>	<b>19.95</b>

# Fish

<b>Shrimp Oreganate with Rice</b> <i>Shrimp, with bread crumbs, garlic and oregano over rice</i>	<b>22.95</b>	<b>Sole Francese</b> <i>Filet of Sole in a lemon butter and white wine sauce</i>	<b>21.95</b>
<b>Shrimp Francese</b> <i>Breaded shrimp in a lemon butter and white wine sauce</i>	<b>21.95</b>	<b>Filet of Sole</b> <i>Fried or broiled filet of sole in a white wine sauce</i>	<b>21.95</b>
<b>Shrimp or Calamari Fra Diavolo</b> <i>Shrimp or Calamari with a spicy marinara sauce</i>	<b>22.95</b>	<b>Stuffed Sole</b> <i>Filet of sole stuffed with crabmeat</i>	<b>22.95</b>
<b>Shrimp Scampi with Rice</b> <i>Sautéed shrimp with scampi butter, garlic, oil, oregano and breadcrumbs served over a bed of rice</i>	<b>22.95</b>	<b>Fried Shrimp</b> <i>Breaded and deep-fried jumbo shrimp served with marinara sauce</i>	<b>21.95</b>
<b>Stuffed Shrimp</b> <i>Jumbo shrimp stuffed with crabmeat</i>	<b>22.95</b>	<b>Lobster Oreganate</b> <i>Lobster tails with breadcrumbs, garlic and oregano</i>	<b>39.95</b>
<b>Shrimp Parmigiana</b> <i>Shrimp topped with melted mozzarella and fresh tomato sauce over linguini</i>	<b>22.95</b>	<b>Lobster Fra Diavolo</b> <i>Lobster tails with shrimp and clams in a spicy marinara sauce</i>	<b>43.95</b>
<b>Sea Scallops</b> <i>Deep-fried or broiled sea scallops</i>	<b>22.95</b>	<b>Lobster Tails</b> <i>Broiled lobster tails with butter and white wine sauce</i>	<b>39.95</b>
<b>Seafood Platter</b> <i>Deep-fried or broiled scallop, shrimp, filet of sole and a half lobster tail</i>	<b>28.95</b>	<b>Zuppa di Pesce</b> <b>33.95 (for 2)</b> <i>Scallops, shrimp, mussels, clams, scungilli and half lobster tail in a marinara sauce over linguine</i>	<b>65.00</b>
<b>Octopus (with linguine)</b> <i>Served with a medium or hot marinara sauce</i>	<b>23.95</b>	<b>Surf 'n Turf</b> <i>Filet mignon and lobster tail, grilled to perfection</i>	<b>38.00</b>
<b>Whole Maine Lobster</b> <b>Market Price</b> <i>Whole Maine lobster served any style</i>		<b>Soft Shell Crabs</b> <i>Soft shell crabs served any style</i>	<b>Seasonal</b>

# Veal

<b>Veal Rollatine</b> <b>21.95</b> <i>Veal stuffed with mozzarella, prosciutto in a Marsala wine sauce with mushrooms and onions</i>	<b>Saltimbocca alla Romana</b> <b>21.95</b> <i>Veal with prosciutto and sage served over a bed of spinach and garnished with a hard-boiled egg</i>
<b>Veal Scaloppine alla Fontana</b> <b>21.95</b> <i>Thinly sliced veal layered with eggplant, prosciutto, artichoke hearts and melted mozzarella in a sherry wine sauce</i>	<b>Scaloppine alla Pizzaiola</b> <b>21.95</b> <i>Thinly sliced veal with marinara sauce with a subtle hint of oregano with linguine</i>
<b>Veal Spiedini alla Fontana</b> <b>21.95</b> <i>Veal stuffed with mozzarella and prosciutto topped with breadcrumbs oreganata</i>	<b>Veal Chop</b> <b>32.95</b> <i>Double cut grilled veal chop</i>
<b>Veal Chop Pazzaiola</b> <b>32.95</b> <i>Veal chop topped with marinara sauce with a subtle hint of oregano with linguine</i>	<b>Veal Valdostano</b> <b>29.95</b> <i>Butterflied veal chop stuffed with mozzarella and prosciutto in a Marsala wine sauce with mushrooms and onions</i>
<b>Veal Parmigiana</b> <b>21.95</b> <i>Topped with tomato sauce and mozzarella with linguine</i>	<b>Veal Scaloppine (any style)</b> <b>21.95</b> <i>Thinly sliced veal, Marsala, Piccata, Francese or Milanese</i>

# Chicken

<b>Chicken Monsignore</b> <b>21.00</b> <i>Breaded breast of chicken with broccoli, tomato and melted mozzarella in a white wine sauce</i>	<b>Chicken Aglio e Olio</b> <b>21.00</b> <i>Sautéed on- or off-the-bone chicken with garlic and oil and white wine with linguine</i>
<b>Chicken Parmigiana</b> <b>21.00</b> <i>Chicken topped with tomato sauce and melted mozzarella</i>	<b>Chicken Paillard</b> <b>21.00</b> <i>Grilled chicken served over Mesclun salad</i>
<b>Chicken Cacciatora</b> <b>21.00</b> <i>On or off-the-bone chicken with fresh tomato sauce, prosciutto, mushrooms and onions with linguine</i>	<b>Chicken Fontana</b> <b>21.00</b> <i>Chicken layered with eggplant, prosciutto, artichoke hearts and melted mozzarella in a sherry wine sauce</i>
<b>Chicken Scarpariello</b> <b>21.00</b> <i>On- or off-the-bone chicken with sausage sautéed with balsamic vinegar, garlic and oil</i>	<b>Chicken Jerusalem</b> <b>21.95</b> <i>Topped with spinach, bacon, onion and melted mozzarella with mushrooms and artichoke hearts in a white wine sauce</i>
<b>Chicken Marsala</b> <b>21.00</b> <i>Chicken in a Marsala wine sauce reduction with mushrooms and onion</i>	<b>Chicken Francese</b> <b>21.00</b> <i>Chicken breast in a lemon butter and white wine sauce</i>

# Meat

<b>Filet Mignon</b> <b>28.95</b> <i>Broiled filet mignon</i>	<b>Pork Chops</b> <b>21.00</b> <i>Broiled pork chops</i>
<b>Steak Pizzaiola</b> <b>26.95</b> <i>Grilled steak topped with marinara sauce with a subtle hint of oregano with linguine</i>	<b>Pork Chops Pizzaiola</b> <b>22.95</b> <i>Pork chops topped with marinara sauce with a subtle hint of oregano</i>
<b>Grilled Steak</b> <b>25.95</b> <i>Grilled aged New York shell steak</i>	<b>Pork Chops with Peppers</b> <b>23.95</b> <i>Pork chops with vinegar or cherry peppers</i>
<b>Steak 'n Peppers</b> <b>26.95</b> <i>Grilled steak with cherry peppers</i>	<b>Pork Chops and Sausage</b> <b>24.95</b> <i>Pork chops, sausage with cherry and vinegar peppers</i>
<b>Three Musketeers (for 2)</b> <b>60.00</b> <i>Filet Mignon, Veal Rollatine and Chicken Giuseppe</i>	<b>Chateaubriand (for 2)</b> <b>65.00</b> <i>Served with our jardinière of vegetables</i>

# Vegetables

<i>Fried Zucchini</i> 7.95	<i>Broccoli d'Rape</i> Market Price	<i>Sautéed Broccoli</i> 7.50
<i>Sautéed Escarole</i> 7.95	<i>Asparagus Gratinee</i> 7.95	<i>Sautéed Spinach</i> 7.50
	<i>Sautéed Mushrooms</i> 7.95	