

LA FONTANELLA RISTORANTE

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Calamari And Shrimp

Charcoal Grilled Calamari Steak, Shrimp, Arugula, Cannellini Beans, Balsamic Vinaigrette

Cannelloni

Fresh Made Crepe Stuffed With Veal, Chicken, Spinach In A Bechamel Sauce With Basil Pesto, And Pomodoro Sauce

La Fontanella Meatballs

Veal And Pork In Marinara With Shaved Parmesan

Fresh PEI Mussels

Tomato Cream Sauce With Garlic, Basil, And Pernod

SECOND COURSE

Cream Of Porcini And Wild Mushroom Bisque

With Black Truffle Oil

Caesar Salad

Crisp Romaine Harts, Smoked Bonito Infused Caesar Dressing, Garlic Croutons, Shaved Grana Padano Cheese

Caprese Burrata

Heirloom Tomatoes, Artisan Greens, Basil, Extra Virgin Olive Oil, Aged Balsamic Reduction

THIRD COURSE

Add 3 Colossal Gulf Shrimp To Any Third Course \$5.00

Bistecca Al Porcini

Espresso Porcini Rubbed Black Angus Strip Loin, Wild Mushroom Sundried Tomato, Marsala Sauce, Garlic Mascarpone Mashers, Asparagus

Rigatoni Alla Bolognese

A Savory Tomato Cream Meat Sauce With Basil And Parmesan

Capellini Terra Mare

Colossal Gulf Shrimp, Wild Mushrooms, Tomatoes, Wild Arugula, Angel Hair, Chardonay Butter Sauce

Pistachio Alla Grouper

Fresh Florida Grouper, Cherry Tomato Beurre Blanc, Bucatini Pasta, Arugula Pesto, Cream, Sun Dried Tomato, Balsamic Glaze

Bronzino Con Vino Bianco

Fresh Mediterranean Striped Bass, Cherry Tomato Piccata Sauce, Garlic Mascarpone Mashers, Asparagus



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.