

PRIMO

MOZZARELLA CAPRESE 8.9

Homemade mozzarella, tomatoes and basil



FRIED CALAMARI 9.5

With zesty garlic aioli and hot marinara

ZUPPA DI CLAMS 9.9

With zesty garlic aioli or hot marinara



WILD MUSHROOM ALA FONTINA 9.5

With a blend of crispy capers, artichokes and figs topped with goat cheese and truffle oil

BRUSCHETTA 7.9

Crisp homemade focaccia topped by our special tomato relish with goat cheese

CRAB & ARTICHOKE DIP 9.5

Lump crab meat blended with spinach, artichokes and shredded cheeses

ANTIPASTO MISTO 15.5

An array of crispy calamari, mozzarella caprese, tomato bruschetta

CALAMARI SICILIANA 10.5

Sauteed tender calamari with spicy sausage, cherry tomatoes, and spinach



MUSSELS CAPRESE 9.9

Plump mussels sautéed with garlic, lemon juice & white wine or a tomato sauce

MUSSELS ALA FONTINA 10.5

Plump mussels sautéed with garlic, spicy sausage, and Fennell

TUNA CARPACCIO 9.9

Thinly sliced Ahi Tuna served with baby field greens drizzled with olive oil

INSALATA

GRILLED ROMAINE 8.9

Feta cheese, olives, bell peppers, red onion & cucumbers served with our house dressing

ITALIAN CHOP SALAD 8.9

White Bean, Genoa salami, Fontina cheese, peppers, red onions, tomatoes and cucumbers

CRAB CAESAR SALAD 13.5

A jumbo lump crab cake atop a classic caesar with garlic croutons and tomatoes



MEDITERRANEAN STEAK SALAD 13.5

Grilled Steak, crispy onions, roasted peppers, goat cheese & sun dried tomato pesto



SALMON SALAD 12.9

Grilled Salmon Filet with roasted peppers, red onion, feta, tomatoes and raspberry vinegrette

FONTINA MIXED GREENS 8.9

Sliced pears, gorgonzola, sprouts and candied walnuts with our famous balsamic dressing

SEARED TUNA SALAD 12.9

Sesame crusted & seared rare ahi tuna, carrots, onions, cucumbers and crispy noodles

ROCKFISH SALAD 14.9

Pistachio crusted rockfish on mixed greens with roasted peppers, red onion, feta and tomatoes

PISTACHIO CRUSTED SHRIMP SALAD 13.9

Pistachio crusted shrimp on mixed greens with roasted peppers, red onion, feta and tomatoes

PASTA

CAPPELINI D' ANGELO 12.9

With chopped roma tomatoes, fresh basil and garlic, finished with extra-virgin oil

PENNE D' NAPOLI 13.9

Mild Italian sausage, roasted peppers and marinara

FONTINA PENNE 14.5

Prosciutto di parma, sliced mushrooms and fresh peas sauteed with a tomato cream sauce

SPAGHETTI CARBONARA 13.9

Spaghetti noodles tossed with bacon in a rich cream sauce

FETTUCCINI ALFREDO 13.9

Egg noodle pasta in a parmesan cream sauce with nutmeg



PENNE ALA VODKA 13.9

Marinara cream sauce with spicy vodka, tossed with ground bacon and penne pasta

SPAGHETTI MARINARA 13.9

Spaghetti with Marinara Sauce

CHICKEN BRUNELLO 14.9

Chicken and mushrooms with penne in a marsala wine and tomato cream sauce

LINGUINI A'OLIO 13.9

Linguini pasta with garlic and olive oil

PENNE ARRABBIATA 13.9

Penne pasta tossed in a spicy marinara sauce

PENNE CON BROCCOLI 13.9

Sun-dried tomatoes, parmesan cheese and spicy extra virgin olive oil



FETTUCCINI BOLOGNESE 13.9

Ground veal simmered in a tomato cream sauce with fettuccini

Add Mushrooms, peppers or broccoli to any classic pasta for \$2

Add shrimp, chicken, sausage, ground beef or meatballs to any classic pasta for \$4

AL FORNO

Manicotti 14.5

Homemade crepe pasta stuffed with spinach ricotta



RAVIOLI ROSE WITH CRABMEAT 19.9

Pasta pillows stuffed with ricotta covered with our homemade Rose sauce topped w/ crabmeat

BAKED RAVIOLI 14.5

Pasta pillows stuffed with ricotta covered with mozzarella cheese and sauce

MEAT LASAGNA 14.5

Generous layers of ground veal, pasta and cheese



EGGPLANT PARMIGIANA 14.5

Battered eggplant topped with sauce and cheese

VEGETABLE LASAGNA 14.5

Ground Zucchini, carrots, broccalli and spinach with cheese and tomato sauce

All Entrees are served with your choice of soup or salad

SECONDI

FROM THE BUTCHER'S BLOCK MKT

Ask about our exciting daily special

BLACK ANGUS RIB EYE STEAK MKT

With asparagus, garlic mashed potatoes and mushroom sauce

CHICKEN OR VEAL VALDOSTANO 16.9 AND 18.9

Topped with prosciutto and Fontina cheese in a light tomato and marsala wine sauce



CHICKEN PARMIGIANA 16.9

Breaded Chicken with our marinara and mozzarella over spaghetti

VEAL PARMIGIANA 17.9

Breaded veal with our marinara and mozzarella over spaghetti

VEAL MARSALA OR PICCATA 17.9

Choose either fresh mushrooms in a marsala wine or zesty capers in a light lemon and white wine

POLLO MARGARITA 16.9

Sauteed chicken and roasted peppers topped with tomatoes, basil and mozzarella over fettuccini

POLLO REGINA 16.9

Chicken breast with strips of roasted red peppers in a lemon wine sauce over spaghetti

CHESAPEAKE CHICKEN 18.9

Chicken medallions topped with crab, spinach, and mozzarella in a light cream sauce



CHICKEN MARSALA OR PICCATA 16.9

Choose either fresh mushrooms in a marsala wine or zesty capers in a light lemon and white wine



VEAL CHOP MILANESE MKT

Breaded Veal Chop served with baby field greens with our homemade balsamic reduction

PESCE

CIOPPINO 20.9

Fresh mussels, shrimp, clams, and chunks of solid fish simmered in tomato broth or white wine sauce



GRILLED SALMON 18.9

With a lemon butter sauce served with Sauteed spinach, chopped tomatoes and capellini

SHRIMP SCAMPI 17.9

Plump shrimp in a garlic and lemon sauce splashed with white wine over linguini

SHRIMP FRA DIABLO 18.9

Plump Shrimp in spicy Marinara over linguini



SHRIMP RISOTTO 18.9

Sweet Gulf shrimp, asparagus, mushrooms and tomatoes with Arborio rice

PISTACHIO CRUSTED ROCKFISH 21.9

With mixed vegetables and orange basil sauce

LINGUINI WITH CLAMS 18.9

Fresh clams in a light marinara or white wine sauce over linguini

CALAMARI MARINARA 17.9

Fresh squid in a light Marinara Sauce over linguini

All Entrees are served with your choice of soup or salad

OVEN -FIRED "NEW YORK-STYLE" PIZZA

AL FRESCO SM. 9.9 MED. 12.9 LG. 16.9

Basil, Marinated tomatoes & homemade mozzarella

CHICKEN PESTO SM. 10.9 MED. 13.9 LG. 17.9

Fire roasted chicken, artichokes, mushrooms, basil pesto, feta and mozzarella

FONTINA WHITE SM. 9.9 MED. 12.9 LG. 16.9

Garlic, Fontina, mozzarella and gorgonzola

PUTTANSECA SM. 10.9 MED. 13.9 LG. 17.9

Artichokes, imported olives, capers, mozzarella & tomato sauce

BBQ CHICKEN SM. 10.9 MED. 13.9 LG. 17.9

Chicken, red onions, mozzarella & Fontina cheese with a touch of barbeque sauce

NEW YORKER SM. 9.9 MED. 12.9 LG. 16.9

Homemade tomato sauce and mozzarella cheese on our fresh pizza dough

STEAK HOUSE SM. 11.9 MED.14.9 LG. 18.9

Grilled steak with red peppers, onions, mozzarella, goat cheese

GARDEN VEGETABLE SM. 10.9 MED. 13.9 LG 17.9

Fresh mushrooms and tomatoes with spinach ricotta and mozzarella

Pepperoni, sausage, mushrooms, meatball, onion, green pepper, kalamata olives, fresh spinach, spinach/ricotta, anchovies, broccoli, marinated tomatoes, prosciutto, eggplant, zucchini, hot peppers, artichokes, capers, feta roasted pepper

Extra Items 1.7

WEEKLY SPECIALS

HAPPY HOUR 4:30-7:30PM DAILY (BAR ONLY)

EARLY BIRD SPECIALS 4:30-6:00PM DAILY

MONDAY \$2.00 PASTA NIGHT 5:00-9:30PM

TUESDAY 1/2 PRICED BOTTLE OF WINE NIGHT 5:00-9:30

JOIN US FOR OUR SUNDAY JAZZ BRUNCH 11:30-2:00PM!

FONTINA LUNCH MENU

GRILLED TUNA 9.9

Grilled yellowfin tuna with sauteed onions and tarragon mayo on a soft roll

GRILLED CHICKEN 7.9

Marinated chicken breast with lettuce, tomato, bacon, swiss & pesto mayo

THE CUBAN 7.9

Sliced pork tenderloin, capicola, swiss, pickles and mustard on a grilled sub roll

PHILLY-STYLE CHEESE STEAK 8.9

Thinly sliced prime rib with melted cheese, sauteed onions and mushrooms on a sub roll

CRAB CAKE SANDWICH 11.9

Jumbo lump crab cake on a soft roll with lettuce, tomato and tartar sauce

BLACK ANGUS CHEESEBURGER 7.9

Flame grilled all beef patty on a roll with cheese, lettuce, tomato and red onion

EGGPLANT PARMESAN MEATBALL PARMESAN

CHICKEN PARMESAN 7.9

Whichever you choose comes on a sub roll topped with mozzarella and homemade tomato sauce

FONTINA ITALIAN SUB 7.9

Thin sliced capicola, mortadella and salami with fontina cheese, lettuce,,tomato and onion

FONTINA LUNCH PORTION FAVORITES

10.9

CHICKEN MARSALA OR PICCATA
POLLO MARGARITA
POLLO REGINA
CHESAPEAKE CHICKEN

CHICKEN BRUNELLO
PENNE D'NAPOLI
FONTINA PENNE
FETTUCINI BOLOGNESE

FONTINA GRILLE DESSERTS

5.5

CRÈME BRULEE
HOME MADE TIRAMISU
BROOKLYN BLACKOUT CAKE
TURTLE CHEESECAKE
CANNOLI
PEANUT BUTTER ICE CREAM BOMB
CHOCOLATE COVERED ICECREAM DELIGHT
TARTUFO

COFFEE, ESPRESSO, CAPPUCINO

2.95

AFTER DINNER DRINK

SINGLE MALT SCOTCH

**GLENLIVET 18YR LAGAVULIN 16YR OBAN 14 YR MCCALLAN 12 YR
BALVENIE DOUBLE WOOD 12 YR**

COGNAC

REMY MARTIN VSOP HENNESSY VS

LIQUEURS

**ROMANA SAMBUCA * ROMANA BLACK * KAHLUA BAILEYS * IRISH CREAM GRANGELICO *
DISARONNO AMARETTOO * CHAMBORD * GRAND MARNIER * DRAMBUIE COINTREAU *
MIDORI * SOUTHERN COMFORT * GODIVA(WHITE AND DARK) * TUACA**