

# LA FONTANA COAST

## FINE ITALIAN CUISINE

### *Antipasti*

#### **CALAMARI ALLA FRITTI**

FRESH CALAMARI, LIGHTLY BREADED AND FRIED, SERVED WITH A SIDE OF MARINARA SAUCE 12.95

#### **MUSSELS ALLA FONTANA**

P.E.I MUSSELS WITH GARLIC, ONIONS, AND HERBS IN A WHITE WINE OR MARINARA SAUCE 10.95

#### **VONGOLE**

CLAMS SAUTÉED IN A GARLIC WHITE OR MARINARA SAUCE 11.95

#### **POLPO ALLA GRILGIA**

GRILLED OCTOPUS, ARTICHOKE, AND RED ONIONS SERVED WITH A LEMON PESTO EMULSION 15.95

#### **MOZZARELLA ALLA FONTANA**

LIGHTLY BREADED HOMEMADE MOZZARELLA STUFFED WITH PROSCIUTTO SERVED WITH A CREAMY PESTO SAUCE 10.95

#### **CAPRESE**

SLICES OF TOMATO, LONG HOT PEPPER, AND FRESH MOZZARELLA TOPPED WITH BASIL AND EXTRA VIRGIN OLIVE OIL 10.95

#### **INVOLTINI DI MELANZANE**

EGG-BATTERED EGGPLANT ROLLED AND FILLED WITH RICOTTA, SPINACH, AND GROUND WALNUTS TOPPED WITH MARINARA SAUCE AND PROVOLONE CHEESE 11.95

#### **ANTIPASTO DELLA CASA**

CHEF'S SELECTION OF MIXED MEATS, CHEESES, AND VEGETABLES 11.95

#### **GRILL CALAMARI**

WOOD-GRILLED CALAMARI FINISHED IN LEMON EXTRA VIRGIN OLIVE OIL 13.95

#### **BRUSCHETTA**

GRILLED BREAD TOPPED WITH A MIX OF CHOPPED TOMATOES AND ITALIAN HERBS 8.95

### *Insalata*

#### **CAESAR**

ROMAINE LETTUCE WITH CAESAR DRESSING AND SHAVED PARMIGIANA 8.95

#### **ARUGULA**

BABY ARUGULA, SHAVED PARMIGIANA, AND CHERRY TOMATOES TOPPED WITH E.V.O.O 8.95

#### **ESPINACI**

BABY SPINACH TOSSED WITH GORGONZOLA, PINE NUTS, AND CRISPY PANCETTA IN A SHERRY VINAIGRETTE 8.95

#### **INSALATA DELLA CASA**

ROMAINE LETTUCE, BABY ARUGULA AND BABY SPINACH WITH CHERRY TOMATOES, CUCUMBERS, SHAVED CARROTS AND HOUSE DRESSING 8.95

#### **ZUPPA DI GIORNO**

ASK YOUR SERVER FOR SOUP OF THE DAY

## *Pasta*

### **SPAGHETTI ALLA POMODORO**

SPAGHETTI PASTA IN A MARINARA SAUCE TOPPED WITH FRESH MOZZARELLA CHEESE 18.95

### **SPAGHETTI ALLA CARBONARA**

SPAGHETTI PASTA WITH EGGS, PANCETTA, BLACK PEPPER, AND GRATED PARMIGIANA CHEESE IN A LIGHT CREAM SAUCE 18.95

### **RIGATONI ALFREDO**

RIGATONI PASTA WITH GRILLED CHICKEN AND PEAS IN A CREAM SAUCE 18.95

### **PENNE ALLA VODKA**

PENNE PASTA WITH PANCETTA & PEAS IN A VODKA ROSE CREAM SAUCE 19.95

### **GNOCCHI ALLA GORGONZOLA**

HOMEMADE POTATO PASTA IN A CREAMY GORGONZOLA SAUCE 22.95

### **GNOCCHI ALLA SORRENTINO**

HOMEMADE POTATO PASTA IN A LIGHT BLUSH SAUCE GARNISHED WITH FRESH MOZZARELLA CHEESE 22.95

### **RIGATONI ALLA BOLOGNESE**

RIGATONI PASTA IN OUR CLASSIC MEAT SAUCE 20.95

### **LASAGNA BOLOGNESE**

LAYERS OF FLAT PASTA STUFFED WITH RICOTTA, MOZZARELLA, & PECORINO CROTENESE CHEESES AND OUR CLASSIC MEAT SAUCE 22.95

### **RAVIOLI POMODORO**

HOMEMADE RAVIOLI IN A MARINARA SAUCE 18.95

## *Pasta de Mare*

### **LINGUINI ALLA VONGOLE**

LINGUINI PASTA SAUTÉED WITH CLAMS AND FINISHED IN A GARLIC WHITE WINE SAUCE 22.95

### **LINGUINI ALLA PESCATORE**

LINGUINI PASTA TOSSED WITH SHRIMP, CALAMARI, MUSSELS, & CLAMS IN A MARINARA OR GARLIC WHITE WINE SAUCE 26.95

### **PENNE ALLA SCAMPI**

PENNE PASTA SAUTÉED WITH JUMBO SHRIMP IN A BASIL-ROSE COGNAC CREAM SAUCE 23.95

### **CAPELLINI ALLA POSITANO**

ANGEL HAIR PASTA TOSSED WITH JUMBO LUMP CRAB MEAT & CAPERS IN A LIGHT MARINARA SAUCE 27.95

### **SPAGHETTI ALLA FONTANA**

SPAGHETTI PASTA SAUTÉED WITH SHRIMP, BABY SPINACH AND DICED TOMATOES IN A WHITE WINE SAUCE 22.95

### **SHRIMP DIAVOLO**

LINGUINI PASTA SAUTÉED WITH SHRIMP AND CALABRIAN CHILI PEPPERS IN WHITE WINE MARINARA SAUCE 23.95

### **LINGUINE CALABRESE**

LINGUINI PASTA SAUTÉED WITH CALAMARI, CALABRIAN PEPPERS, CAPERS AND BLACK OLIVES IN A LIGHT MARINARA SAUCE 23.95

## *Pollo*

### **POLLO ALLA FONTANA**

CHICKEN CUTLET TOPPED WITH PROSCIUTTO, SPINACH, & MOZZARELLA FINISHED  
IN A COGNAC DEMI-GLAZE 24.95

### **POLLO ALLA FRANCHESE**

CHICKEN BREAST DIPPED IN EGG, SAUTÉED WITH CAPERS IN LEMON WHITE WINE SERVED OVER CAPELLINI 23.95

### **POLLO ALLA PICCATA**

CHICKEN BREAST SAUTÉED WITH MUSHROOMS & CAPERS IN LEMON WHITE WINE SERVED OVER CAPELLINI 23.95

### **POLLO ALLA PARMIGIANA**

LIGHTLY BREADED CHICKEN CUTLET BAKED WITH FRESH MOZZARELLA CHEESE  
TOPPED WITH MARINARA SAUCE 20.95

### **POLLO ALLA FANTAZIA**

CHICKEN CUTLET SAUTÉED WITH ASPARAGUS, TOPPED WITH MOZZARELLA CHEESE IN A  
LEMON WHITE WINE SAUCE 23.95

### **POLLO ALLA MARSALA**

CHICKEN CUTLET SAUTÉED WITH FRESH MUSHROOMS IN A MARSALA DEMI-GLAZE 22.95

### **POLLO ALLA MILANESE**

LIGHTLY BREADED PAN-SEARED CHICKEN CUTLET TOPPED WITH ARUGULA  
DRIZZLED IN LEMON OLIVE OIL 22.95

### **INVOLTINI AURORA**

BATTERED EGGPLANT ROLLED WITH A FILLING OF RICOTTA CHEESE, SPINACH, AND GROUND WALNUTS TOPPED  
WITH MOZZARELLA CHEESE AND SIDE OF SPAGHETTI IN A PINK SAUCE 20.95

## *Carne*

### **VITELLO ALLA FONTANA**

VEAL MEDALLIONS SAUTÉED WITH PORCINI MUSHROOMS & PROSCIUTTO, TOPPED WITH MOZZARELLA & FINISHED  
IN A COGNAC DEMI-GLAZE 27.95

### **VITELLO ALLA FRANCHISE**

VEAL MEDALLIONS DIPPED IN EGG, SAUTÉED WITH CAPERS IN LEMON WHITE WINE SERVED OVER CAPELLINI 24.95

### **VITELLO ALLA PICATTA**

VEAL MEDALLIONS WITH MUSHROOMS & CAPERS IN LEMON WHITE WINE SERVED OVER CAPELLINI 24.95

### **VITELLO ALLA PARMIGIANA**

LIGHTLY BREADED VEAL MEDALLIONS BAKED WITH FRESH MOZZARELLA CHEESE & MARINARA SAUCE 23.95

### **VITELLO ALLA MILANESE**

PAN SEARED LIGHTLY BREADED VEAL MEDALLIONS SERVED WITH ARUGULA SALAD 24.95

### **VITELLO ALLA GRIGLIA**

GRILLED VEAL CHOP TOPPED WITH PROSCIUTTO AND MOZZARELLA CHEESE IN A COGNAC  
DEMI-GLAZE MUSHROOM SAUCE MP

## *Risotto*

### **RISOTTO ALLA PESCATORE**

ITALIAN ARBORIO RICE WITH SHRIMP, CALAMARI, MUSSELS, & CLAMS IN A MARINARA OR GARLIC WHITE WINE SAUCE 26.95

### **RISOTTO ALLA FUNGHI**

ITALIAN ARBORIO RICE SAUTÉED WITH SHIITAKE, PORCINI, & REGULAR MUSHROOMS IN A LIGHT TRUFFLE CREAM SAUCE 22.95

### **RISOTTO ALLA SCAMPI**

ITALIAN ARBORIO RICE SAUTÉED WITH JUMBO SHRIMP IN A BASIL-ROSE COGNAC CREAM SAUCE 24.95

## *Pesce*

### **SALMON ALLA FIORENTINA**

GRILLED SALMON SERVED WITH SAUTÉED SPINACH & A SIDE OF BRUSCHETTA 25.95

### **BRANZINO**

FILLET OF BRANZINO SAUTÉED WITH ARTICHOKE, CAPERS, CHERRY TOMATOES IN A WHITE WINE OVER ANGEL HAIR PASTA MP

### **PESCE DI GIORNO**

ASK YOUR SERVER FOR THE CHEF'S FISH OF THE DAY

### **LANGOSTINOS**

GRILLED LARGE MEDITERRANEAN SHRIMP DRESSED WITH LEMON AND EXTRA VIRGIN OLIVE OIL MP



OUR CHEF'S PREPARE YOUR MEAL FRESH EACH DAY, KINDLY BE PATIENT AS WE WORK TO PREPARE YOUR MEAL.

NO SUBSTITUTION PLEASE.

IN ORDER TO PRESERVE PLATE PRESENTATION, ALL SPLITTING MUST BE DONE TABLE SIDE.

NO SEPARATE CHECKS PLEASE.

20% GRATUITY ADDED TO PARTIES OF 6 AND UP. 2 CREDIT CARD MAXIMUM PER TABLE.

SEA ISLE CITY

**OPEN ALL YEAR ROUND**

ALSO

**GIFT CERTIFICATE AVAILABLE**