



LA FONTANA

RISTORANTE ITALIANO 

APPETIZERS

SICILIAN ARANCINI	\$12.00
<i>Fried rice balls filled with ham and cheese.</i>	
CROCCHETTE DI PATATE	\$12.00
<i>Fried potato croquettes filled with cheese.</i>	
ARTISAN BREAD	\$7.00
<i>Handmade loaf served with stracciatella, homemade butter, extra virgin olive oil, Parmesan cheese, and a drizzle of balsamic glaze.</i>	
CHARCUTERIE BOARD	\$34.00
<i>A curated selection of Italian charcuterie, cheeses, olives, and jam. Add burrata (4 oz.) for \$7</i>	
BURRATA	\$13.00
<i>Creamy burrata with cherry tomatoes, arugula, sun dried tomatoes, and balsamic glaze. Served with toasted bread. Add Prosciutto (4 oz.) for \$7</i>	
FRIED BURRATA	\$16.00
<i>Our signature burrata covered with bread crumbs and fried to perfection. Presented atop a tomato and basil pesto.</i>	

MEATBALL SKILLET	\$18.00
<i>Juicy meatballs covered in tomato sauce and fresh stracciatella cheese.</i>	
FRIED CALAMARI	\$18.00
<i>Crispy fried calamari served with house-made tartar and pomodoro sauce.</i>	
GRILLED OCTOPUS	\$21.00
<i>Grilled octopus with tomato sauce and crispy potatoes. Drizzled with balsamic vinegar and dots of garlic aioli.</i>	
TUNA TARTARE FONTANA STYLE	\$18.00
<i>Fresh tuna mixed with capers, olive oil, and lemon zest. Perfectly paired with our house bread with tomato pesto and garlic aioli.</i>	
BEEF CARPACCIO	\$16.00
<i>Thinly sliced tenderloin served with fresh arugula, pecorino cheese, mushrooms, capers, a garlic emulsion, and truffle oil.</i>	

SOUPS

MINISTRONE	\$13.00
<i>A hearty tomato soup with cannellini beans, potatoes, basil, oregano, and black pepper.</i>	
ONION SOUP	\$13.00
<i>A savory broth with caramelized onions, topped with mozzarella bread au-gratin.</i>	
LOBSTER BISQUE	\$18.00
<i>Smooth and creamy, bursting with rich lobster flavor and tender shrimp.</i>	
BRODO DI POLLO	\$13.00
<i>A comforting chicken soup with potatoes, carrots, onions, and celery.</i>	

SALADS

TUNA SALAD	\$22.00
<i>Fresh arugula, caramelized pistachios, goat cheese, and seared tuna covered in sesame seeds.</i>	
FONTANA PEAR SALAD	\$24.00
<i>Mixed greens tossed with carrots, cherry tomatoes, and caramelized pistachios. Finished with a red wine–poached pear filled with gratinated goat cheese and drizzled with balsamic vinaigrette.</i>	
CAPRESE SALAD	\$17.00
<i>Fresh mozzarella and tomatoes drizzled with balsamic glaze, pesto, and sun-dried tomatoes.</i>	
CAESAR SALAD	\$15.00
<i>Crisp romaine lettuce, Caesar dressing, croutons, bacon, anchovies, and Parmesan shavings.</i>	

PASTAS

OUR PASTAS

LINGUINE ALLA RUOTA	\$21.00
<i>Linguine tossed in a Parmesan cheese wheel, ignited with a splash of rum for a velvety finish.</i>	
SPAGHETTI ALLA CARBONARA	\$21.00
<i>Classic recipe with eggs, guanciale, pecorino cheese, and black pepper.</i>	
SPAGHETTI ALLA CARBONARA MIAMI STYLE	\$16.00
<i>A retelling based on the classic. Béchamel sauce with bacon, topped with Parmesan.</i>	
LINGUINE ALLA BOLOGNESE	\$24.00
<i>Traditional Italian meat ragù.</i>	
GNOCCHI TRUFFLE FUNGHI	\$21.00
<i>Seasonal mushrooms with Parmesan and truffle oil.</i>	
SPAGHETTI WITH MEATBALLS	\$24.00
<i>Tender, flavorful meatballs topped with rich marinara sauce.</i>	
LIDIA'S LASAGNA	\$24.00
<i>Layers of pasta sheets with pomodoro sauce, fresh mozzarella, and ground beef. Classic comfort at its best, like Sunday at Aunt Lidia's.</i>	
LINGUINE AL POMODORO	\$18.00
<i>Tomato sauce topped with fresh stracciatella and cherry tomatoes.</i>	
CACIO E PEPE AL LIMONE	\$18.00
<i>A traditional Roman dish made with Pecorino Romano cheese, freshly ground black pepper and a hint of lemon zest.</i>	
TAGLIATELLE ALLE VONGOLE	\$28.00
<i>Clams sauteed with olive oil, garlic, parsley and white wine.</i>	
RIGATONI ALLA VODKA	\$18.00
<i>A spicy tomato sauce with cream and a splash of vodka.</i>	
LINGUINE ALFREDO	\$16.00
<i>Linguine in a rich and creamy Alfredo sauce.</i>	

CHEF'S TABLE *Best enjoyed with suggested pasta pairing*

LINGUINE ALLA FONTANA	\$28.00
<i>Pesto sauce with sun-dried tomatoes, arugula, burrata, and balsamic glaze.</i>	
RIGATONI AL RAGÙ DI OSSOBUCO	\$36.00
<i>Ossobuco ragù and tomato sauce, topped with handmade stracciatella and basil.</i>	
TAGLIATELLE FRUTTI DI MARE	\$32.00
<i>Shrimp, calamari, octopus, clams and mussels in the sauce of your choice. Choose your sauce: Alfredo, Pomodoro, or Aglio e Olio.</i>	
ORECCHIETTE ALLA CREMA DI GORGONZOLA	\$48.00
<i>Orecchiette with gorgonzola cheese, filet-mignon, and red-wine infused pear slices.</i>	
SPAGHETTI ALLA NERANO CON SALSICCIA	\$34.00
<i>Thinly sliced eggplant with meatballs and a stracciatella emulsion.</i>	
ORECCHIETTE ALL'ALBA ROSA	\$28.00
<i>Tomato sauce with cream, a splash of vodka, sausage ragù, burrata and spicy peperoncini oil.</i>	

PASTA FAMILY PLATTER	\$54.00
<i>Choose three of the following: Cacio e Pepe, Carbonara Miami Style, Aglio e Olio, Alfredo, Pomodoro, Alla Vodka, or Bolognese.</i>	



Pastas: Linguine, spaghetti, rigatoni, penne
Fresh pastas: Gnocchi, ravioli, tagliatelle, orecchiette +\$3

ADD PROTEIN OF YOUR CHOICE

Chicken or shrimp +\$6
Steak or salmon +\$12
Octopus +\$12
Lobster tail +\$ M.P.

RISOTTOS

BARBERA D'ALBA RISOTTO WITH FILET MIGNON	\$48.00
<i>Creamy, velvety risotto infused with rich Parmigiano Reggiano paired with filet mignon, green pears, gorgonzola, and pistachios.</i>	
RISOTTO PARMIGIANO	\$22.00
<i>Creamy risotto infused with rich Parmesan, perfectly cooked to a luscious, savory finish.</i>	
SEAFOOD RISOTTO	\$38.00
<i>A rich seafood medley with shrimp, calamari, octopus, mussels, and clams. Add salmon (8 oz.) for \$12</i>	
RISOTTO TRUFFLE FUNGHI	\$24.00
<i>Seasonal mushrooms, Parmesan, and a hint of truffle oil.</i>	
RISOTTO AL PESTO	\$24.00
<i>A rich basil cream with Parmigiano Reggiano, pine nuts, and a touch of olive oil.</i>	
RISOTTO FAMILY PLATTER	\$52.00
<i>Parmigiano, Truffle Funghi, and Pesto Risotto.</i>	

BRUSCHETTAS

Three per order

POMODORO	\$9.00
<i>Chopped tomatoes, garlic, oregano, salt, and e.v.o.o.</i>	
ITALIA	\$12.00
<i>Chopped tomatoes, garlic, oregano, stracciatella, pesto Genovese, salt, and e.v.o.o.</i>	
FONTANA	\$15.00
<i>Chopped tomatoes, garlic, oregano, prosciutto, stracciatella, and balsamic reduction.</i>	
305	\$9.00
<i>Creamy alfredo sauce with corn, and crispy bacon.</i>	
MORTADELLA	\$15.00
<i>Mortadella, stracciatella, and pistachio crumbles.</i>	

*An 18% service charge will be applied to parties of 6+. Prices are subject to change without notice.
Consuming raw or undercooked ingredients may increase your risk of foodborne illness.*



CHICKEN MILANESE

Comes with one signature side or two regular sides.

CLASSIC MILANESE.....	\$19.00
Crispy chicken, golden-breaded perfection.	
MILANESE PARMIGIANA.....	\$24.00
Topped with marinara, Parmesan cheese, and mozzarella.	
MILANESE PROSCIUTTO.....	\$28.00
Finished with alfredo, truffle oil, prosciutto, Parmesan cheese, and mozzarella.	
MILANESE CARBONARA.....	\$24.00
Topped with creamy carbonara sauce, crispy bacon, and Parmesan cheese.	
MILANESE CAPRESE.....	\$24.00
Fresh mozzarella, tomatoes, and basil, lightly breaded and fried to golden perfection, drizzled with balsamic glaze and pesto.	
MILANESE STRACCIATELLA & PISTACHIOS.....	\$28.00
Stracciatella cheese paired with crunchy pistachios, drizzled with a hint of honey for the perfect balance of texture and flavor.	
MILANESE TRUFFLE FUNGHI.....	\$24.00
A luxurious combination of mushrooms and aromatic truffle, finished with a creamy sauce and Parmesan cheese.	

MILANESE QUATTRO FORMAGGI.....	\$42.00
Four cheeses, mozzarella, stracciatella, gorgonzola, and a 4 oz. burrata on top of our classic chicken milanese.	
MILANESE ALLA VODKA.....	\$24.00
Classic milanese topped with Vodka sauce and grated mozzarella.	
MILANESE ALLA BURRATA.....	\$32.00
Classic milanese topped with house salad and fresh burrata.	

MILANESE FAMILY PLATTER.....	\$58.00
Choose three of the following: Classic, Parmigiana, Carbonara, Caprese, or Truffle Funghi.	

SIDES

Regular Sides \$5

Mashed potatoes, french fries, roasted potatoes, sauteed vegetables, house salad, or Caesar salad.

Signature Sides \$8

Pasta (Pomodoro, Alfredo or Pesto), Risotto (Truffle Funghi, Parmigiano or Pesto), asparagus or truffle french fries.



LAND AND SEA

Comes with one signature side or two regular sides.

LOBSTER TAIL TRIO.....	\$135.00
A luxurious trio of 10 oz. lobster tails, delicately basted in our house-made garlic herb butter, then broiled to perfection for a tender finish.	
CHICKEN MARSALA.....	\$28.00
Topped with a rich Marsala wine sauce infused with savory roasted garlic and tender mushrooms.	
CHICKEN SKILLET.....	\$26.00
Grilled chicken breast with chimichurri sauce and roasted cherry tomatoes.	
SURF AND TURF Approx. 30 min. cooking time.....	\$175.00
(For 2-3 people) Lamb chops, steak, and grilled chicken paired with clams, mussels, and shrimp. Served over seasoned potatoes with a side of fresh, sautéed vegetables.	
BRANZINO.....	\$34.00
Grilled branzino presented butterfly style with grilled cherry tomatoes, fresh rosemary, and a caper sauce.	

BUTCHER'S TABLE

Comes with one signature side or two regular sides.

OSSOBUCO FONTANA STYLE.....	\$42.00
Beef ossobuco simmered for 18 hours with Italian herbs.	
BISTECCA COWBOY.....	\$56.00
A succulent 18 oz. rib-eye.	
PISTACHIO-CRUSTED LAMB CHOPS.....	\$46.00
Tender lamb chops coated in pistachios and served over a cheesy risotto.	
GRILLED FIORENTINA FONTANA STYLE Approx. 30 min. cooking time.....	\$145.00
Fire-grilled 42 oz. Tuscan Porterhouse served in a cast iron skillet.	
BEEF CARTOCCIO.....	\$52.00
Bacon-wrapped beef tenderloin set atop a bed of truffle and mushroom linguine, baked in harmony to enhance their luxurious flavors.	
CHIANTI FILET MIGNON.....	\$38.00
Grilled Angus tenderloin with homemade demi-glaze.	

PIZZAS

MARGHERITA.....	\$14.00
San Marzano tomatoes, fresh mozzarella, basil, and e.v.o.o.	
CAPRI.....	\$18.00
Fresh mozzarella, fresh cherry tomatoes, basil, sea salt, and e.v.o.o.	
FONTANA.....	\$22.00
Fresh mozzarella, arugula, sun-dried tomatoes, prosciutto, balsamic reduction, and e.v.o.o.	
MARINARA.....	\$12.00
San Marzano tomatoes, oregano, garlic, sea salt, and e.v.o.o.	
COTTO E FUNGHI.....	\$17.00
San Marzano tomatoes, fresh mozzarella, basil, Italian ham, mushrooms, and e.v.o.o.	
NAPOLETANA.....	\$16.00
San Marzano tomatoes, fresh mozzarella, anchovy fillets, olives, capers, oregano, garlic, and e.v.o.o.	
PEPPERONI.....	\$16.00
San Marzano tomatoes, fresh mozzarella, and pepperoni.	
MORTAZZA.....	\$20.00
Fresh mozzarella, pistachio cream, mortadella, stracciatella, candied pistachio crumbles, and e.v.o.o.	
VEGETARIANA.....	\$17.00
San Marzano tomatoes, fresh mozzarella, red peppers, onions, mushrooms, olives, sun-dried tomatoes, garlic, oregano, and e.v.o.o.	
AMERICANA.....	\$18.00
San Marzano tomatoes, fresh mozzarella, basil, pepperoni, stracciatella and hot honey.	
DIAVOLA.....	\$17.00
San Marzano tomatoes, fresh mozzarella, basil, and spicy italian sausage.	

SALUMI.....	\$22.00
San Marzano tomatoes, fresh mozzarella, pepperoni, Italian sausage, ham, crispy bacon, and spicy Italian sausage.	
BIANCA.....	\$12.00
Fresh mozzarella, Parmesan cheese, Parmesan fondue, garlic, lemon zest, and e.v.o.o.	
QUATTRO FORMAGGI.....	\$19.00
Fresh mozzarella, parmesan fondue, shaved Parmesan cheese, and gorgonzola.	
PISTACCHIO.....	\$19.00
Fresh mozzarella, pistachio cream, Italian sausage, basil.	
FILETTI.....	\$16.00
Fresh mozzarella, cherry tomatoes, garlic, basil, sea salt, and e.v.o.o.	
AMORE TARTUFATA.....	\$22.00
Porcini cream, fresh mozzarella, mushrooms, prosciutto, shaved Parmesan cheese, truffle oil and arugula.	

STAR PIZZAS

STELLA MARGHERITA.....	\$14.00
Ricotta filled crust, San Marzano tomatoes, fresh mozzarella, basil, and e.v.o.o.	
STELLA TARTUFATA.....	\$22.00
Ricotta filled crust, truffle paste, fresh mozzarella, mushrooms, Italian ham, and shaved Parmesan cheese.	
STELLA FONTANA.....	\$22.00
Ricotta filled crust, fresh mozzarella, arugula, cherry tomatoes, prosciutto, balsamic reduction, and e.v.o.o.	
STELLA 305.....	\$18.00
Ricotta filled crust, fresh mozzarella, Parmesan fondue, bacon, corn.	

KIDS

For little ones 12 years old and under.

PEPPERONI PIZZA.....	\$9.00
Classic pepperoni pizza.	
CHEESY MARGHERITA.....	\$8.00
Simple, cheesy, and delicious.	
POMODORO PASTA.....	\$8.00
A kid-friendly tomato sauce pasta.	
BUTTERY NOODLES.....	\$8.00
Buttery pasta with a sprinkle of Parmesan.	
NONNA'S BOLOGNESE PASTA.....	\$10.00
A comforting meat sauce classic, just like our Nonna's.	
CREAMY ALFREDO PASTA.....	\$8.00
The classic creamy Alfredo, perfect for little ones.	
GOLDEN CHICKEN TENDERS.....	\$7.00
Crispy golden chicken tenders.	

FOCACCIAS & PANINIS

FOCACCIAS.....	\$18.00
PANINIS.....	\$16.00
CAESAR	
Crispy chicken milanese, shredded lettuce, shaved Parmigiano Reggiano DOP, and homemade Caesar dressing.	
MORTADELLA	
Fresh Burrata, mortadella, pistachio cream, basil, and e.v.o.o.	
FONTANA	
Stracciatella, arugula, prosciutto, cherry tomatoes, balsamic reduction, and e.v.o.o	
AMORE	
Stracciatella, Italian ham, mortadella, prosciutto, salami, and capocollo.	
NONNA'S	
Marinara sauce, meatballs, whipped ricotta, and Parmigiano Reggiano.	

Thank you for dining at La Fontana!