



La Fontana
SORELLENA
ITALIAN CUISINE

SERVING STATEN ISLAND
Since 1983



885 ANNADALE ROAD, SINY 10312

718.683.5353

\$25.⁹⁵

Prix Fixe Menu

MONDAY THRU THURSDAY 4:30 - 6:30
(INCLUDES COFFEE OR TEA)
(NO SUBSTITUTIONS)

Appetizers
(CHOICE OF ONE)

ZUPPA DI MUSSELS ♦ EGGPLANT ROLLATINE ♦ MOZZARELLA IN CARROZZA
FONTANA SALAD ♦ STUFFED MUSHROOM ♦ FRIED CALAMARI
BAKED CLAMS ♦ SPRING MIX SALAD

Entrées
(CHOICE OF ONE)

(Excluding Pasta Dishes, All Entrées are Served with Potato and Vegetable of the Day)

Pasta

LINGUINE WITH CLAM SAUCE ♦ GNOCCHI ♦ LINGUINE AGLIO E OLIO
PENNE MARINARA ♦ PENNE ALLA FONTANA ♦ PENNE FILETTO DI POMODORO

Chicken

CHICKEN FRANCESE ♦ CHICKEN FONTANA ♦ CHICKEN PARMIGIANA
CHICKEN CACCIATORE ♦ CHICKEN SCARPAREILLO

Fish

SALMON SORELLENA ♦ ARCTIC CHARD FRANCESE
MONKFISH PICCATA ♦ SWORDFISH OREGANATA ♦ STUFFED SHRIMP

Meat

GRILLED PORK CHOP ♦ PORK CHOP PIZZAIOLA
PORK CUTLET PARMIGIANA ♦ VEAL MARSALA ♦ VEAL FRANCESE

Many items are gluten-free. Please ask your server before ordering.

Appetizers

Clams Oreganata 13.95

Baked Littleneck Clams with Seasoned Breadcrumbs and White Wine

Artichoke Hearts Francese 12.95

Lemon, White Wine and Butter Sauce

Fried Calamari 14.95

Served with Choice of Buffalo, Asian or Marinara Sauce

Stuffed Mushrooms 14.95

Stuffed with Lump Crab Meat and Herb Stuffing

Grilled Octopus Arrabiatta 14.95

Marinara Sauce, Capers and Cherry Peppers (GF)

Zuppa di Clams 14.95

Steamed Littleneck Clams with Garlic, Basil
in a Traditional Red or White Sauce (GF)

Steamed PEI Mussels 13.95

Sautéed Chorizo, Garlic, Chilis and Cerveza Modelo (GF)

Hot Antipasto 15.95

Eggplant Rollatine, Meatballs, Clams Oreganata,
Mozzarella in Carrozza and Stuffed Mushrooms

Fresh Mozzarella 14.95

Our Fresh Mozzarella Served with Fire-roasted Peppers and Prosciutto

Meat & Cheese Board 16.95

Roasted Peppers, Hot and Sweet Soppresata,
Fontina Cheese, Prosciutto and Burrata (GF)

Shrimp Cocktail 14.95

Chilled Jumbo Shrimp with Traditional Horseradish Cocktail Sauce (GF)

Eggplant Rollatine 9.95

Eggplant Filled with Herb Ricotta,
Topped with Marinara Sauce and Mozzarella

Zucchini Fries 8.95

Served with Marinara Dipping Sauce

Pork & Ricotta Meatballs 13.95

Shaved Parmesan and Marinara Sauce (*Sugo Fresco*)

Mozzarella in Carrozza 8.95

Pan-fried Mozzarella-filled Crostini, Served with Marinara Dipping Sauce

Soups

Pasta e Fagioli 7.95

Cannellini Beans and Ditali Pasta

Soup of the Day 7.95

Made Daily from only the Freshest Ingredients

Salads

La Fontana Sorellena Salad 15.95

Romaine, Tomato, Red Onions, Fresh Mozzarella,
Soppressata and Balsamic Dressing (BF)

Spring Mix 9.95

Mixed Field Greens, Tomato, Red Onion, Carrots
with a fresh Tomato-Basil Vinaigrette (BF)

Caesar Salad (For Two) 16.95

Prepared Tableside

Pasta

½ orders of pasta \$14.95

Whole Wheat Pasta or Gluten-free Penne also available.

Gnocchi 20.95

Homemade Potato Pasta with Marinara Sauce and our Fresh Mozzarella

Penne Fontana 20.95

Penne Pasta with Sautéed Prosciutto, Peas, Onions and a Touch of Cream

Black 'n Blue Shrimp 22.95

Sautéed Jumbo Shrimp over Penne with Cracked Black Pepper and Gorgonzola Cream Sauce

Penne Filetto di Pomodoro 19.95

Prosciutto and Onions in a Marinara Sauce

Fettuccine Marechiare 22.95

Shrimp, Clams, Calamari, Mussels, Fresh Tomato, Basil, Garlic and White Wine

Linguine with Clams 20.95

Littleneck Clams in a Red or White Sauce

Chicken

Chicken Parmigiana 24.95

Fried Breast of Chicken Topped with Fresh Tomato Sauce and Melted Mozzarella

Chicken Scarpariello 23.95

Sautéed Chicken Breast with Sausage, Onions, Roasted Red Peppers, Potatoes and White Balsamic

Chicken Milanese Capricciosa 23.95

Fried or Grilled Breast of Chicken Served over Mixed Greens
with Chopped Tomatoes, Olives and Red Onions with a Balsamic Vinaigrette (BF)

Chicken Ripieni 24.95

Breast of Chicken stuffed with Prosciutto, Mushrooms, Spinach and Fontina Cheese in a Marsala Wine Sauce

Chicken Jerusalem 24.95

Topped with Spinach, Bacon, Onions, Mozzarella, Mushrooms and Artichoke Hearts with Sherry Wine Sauce

Seafood

Yellow Fin Tuna 29.95

Sesame-encrusted, Pan-seared Filet of Tuna
with a Sesame-Honey Glaze Served over Vegetable Noodles

Monkfish Piccata 27.95

Pan-seared Medallions of Monkfish with a White Wine-Lemon-Parsley-Garlic-Caper Sauce (GF)

Pan-roasted Arctic Char 28.95

Served over sautéed Broccoli Rabe with an Olive Tapenade (GF)

Shrimp Oreganata 24.95

Jumbo Shrimp topped with Herb Breadcrumbs served over Rice

Salmon Sorellena 27.95

Pan-seared and Sautéed with Garlic, Tomato, Capers and Artichoke in a White Wine Sauce (GF)

Stuffed Shrimp 25.95

Crab-stuffed Jumbo Shrimp with a Lemon-Butter Sauce

Swordfish Arrigiatta 28.95

Prepared with Oregano, Garlic, Butter, White Wine and Parsley (GF)

Meat

Lamb Loin Chops 34.95

Marinated and Pan-roasted with a Honey-Balsamic Reduction Glaze (GF)

Breast of Duck 31.95

Pan-roasted and served with a Red Wine, Porcini Mushroom Demi-Glaze (GF)

16oz Grilled Rib Eye Steak 32.95

Served with a Garlic-Herb Butter (GF)

Stuffed Pork Chop 28.95

Pan-seared Double Cut Pork Chop Stuffed with Spinach, Pancetta, Garlic,
Sun-dried Tomatoes and Provolone with a Red Wine Pan Sauce

Grilled Skirt Steak 29.95

Spice-rubbed Skirt Steak Served with BBQ Glaze (GF)

Sides

Sautéed Broccoli Rabe 10.95 **String Beans 8.95** **Sautéed Zucchini 8.95**

Garlic Mashed 5.95

Baked Potato 4.95

(GF) Gluten Free. Cross contamination may occur.

For those allergic to gluten, please advise your server before ordering.

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses.

Please alert your server if you have special dietary requirements or if you are allergic to any foods