

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
Crispy Fried, Southwestern-style Seasoned Zucchini Sticks Served with Avocado Aioli	
Pork & Ricotta Meatballs	13.95
Shaved Parmesan and Marinara Sauce (<i>Sugo Fresco</i>)	
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, Soppresata and Balsamic Dressing (GF)	
Spring Mix	9.95
Mixed Field Greens, Tomato, Red Onion, Carrots with a Fresh Tomato-Basil Vinaigrette (GF)	
Caesar Salad	16.95
(For Two)	

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 Marechiaro	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 (GF)	
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)	

718.683.5353

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 choose carefully before ordering.

Consumption of undercooked meat,

poultry, eggs or seafood

may increase the risk of food borne illnesses.

*Please alert us if you have special dietary
requirements or if you are allergic to any foods.*

\$25.95

Prix Fixe Menu
Mon - Thurs
4:30pm - 6:30pm
(In House Only)

Gift Certificates
Available
(Also Valid At La Fontana)

On- & Off-Premises
Catering Available

Private Party
Accommodations
Available

Open
Seven Days a Week

Family Owned
&
Operated

www.lafontanasi.com

885 Annadale Road
Staten Island, NY 10312

718.683.5353



Take Out Menu

885 Annadale Road
Staten Island, New York 10312

718.683.5353

www.lafontanasi.com