

# Dinner Specials

July 17-23, 2017

## Starters

### Antipasti e Insalate

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#### **Ravioli Fritti (5)**

Six cheese-filled ravioli battered and flash-fried. Served with our secret spicy tomato marinara dipping sauce. \$10

#### **Ostriche Fritte (6)**

Six Fresh Chesapeake oysters dipped in cornmeal and flash-fried. Served on a bed of lettuce with your choice of dipping sauce. \$11

#### **Crabby Carne Flatbread**

Chopped steak, creamy crab dip, sharp cheddar and mozzarella cheese smothered on pita flatbread. Then topped with diced scallions and fresh tomatoes. Served with cocktail for dipping. \$11

#### **Agnello al Dijon (Antipasto)**

(-Appetizer-) Grilled all natural Australian baby lamb chops in a pure honey Dijon sauce and served with seasoned crostinis. \$18

#### **Avocado Blackened Basket**

Blackened Char-grilled chicken breast, grated Parmigiano Reggiano cheese and avocado atop fresh mixed greens and spinach leaves tossed with sweet corn, cherry tomato, roasted red peppers, red onion, cucumber chips and honey walnuts in a flour tortilla basket. Enjoy with your choice of dressing on the side. \$15

## The Chef's Specials

### Choice of Soup of The Day or Side Salad

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#### **La Mia Madeira**

Fresh mushrooms, onions, sun-dried tomatoes and kale sautéed in a creamy Madeira wine Alfredo over cheese-filled stuffed shells. \$15

#### **Caprese alla Clasico**

A Plate From The Old Country! Homemade Italian style meatballs sautéed with imported buffalo mozzarella, fresh basil and garlic in our secret tomato marinara. Tossed over penne pasta. \$15

#### **Manicotti Gardenia**

Cheese-stuffed manicotti smothered with melted cheeses and topped with mixed bell peppers, fresh tomatoes, mushrooms and zucchini in our made to order white wine lemon butter scampi sauce. \$15

#### **Pasta Da Vinci**

Tender marinated and seasoned chicken breast cubes sautéed in our creamy Madeira wine sauce with fresh mushrooms and onions. Tossed over penne pasta. \$17

#### **Fontana Vienna**

Scampi with A Twist! Fresh jumbo lump crabmeat atop lightly battered shrimp sautéed with roasted red peppers, fresh mushrooms and fire roasted artichoke hearts in our made to order creamy white wine, lemon, butter scampi sauce. Enjoy tossed over homemade mashed potatoes. \$23

#### **Gamberi Al Verde**

Gulf shrimp sautéed with mushrooms and fresh spinach in our sherry wine garlic butter sauce. Tossed over linguine pasta. \$19

#### **Linguini alle Vongole**

Little neck clams sautéed in white wine garlic tomato marinara over linguine pasta. \$19

#### **Pesce di Roma**

Fresh fillet of cod lightly battered and sautéed with fresh spinach, mushrooms and tomatoes in our creamy roasted red pepper pesto over linguine pasta. \$19

**15% Gratuity Will Be Added To Each & Every Dine-In Check**