

# Le Fontane Restaurant

## Hudson Valley Restaurant Week,

November 7 – 20, 2022

Tuesday to Sunday Lunch

### Restaurant Week Specials



#### **Pumpkin Martini 14**

*Vanilla vodka, pumpkin iris cream,  
pumpkin liquor cinnamon & sugar*

#### **Sauvignon Blanc California**

*Yountville, Napa Valley gl\$12 – bottle 38.*

#### **Tempranillo Spain**

gl\$12 – bottle 38

#### **Draft Beer**

Samuel Adam Beer “Winter lager 7.5

Captain Lawrence Citra IPA 7.5

## Lunch 25.95

### APPETIZER CHOICE:

Pumpkin Soup

Caesar Salad

Grilled Eggplant Rollatini

### ENTREE

Linguini Vongole

*Olive oil and garlic*

Chicken Piccata

*with Mushed potato and sauteed spinach*

Risotto with lamb

*Slow cook lamb tenderloin tips with arborio rice and Mushroom*

Pear and gorgonzola Ravioli

*with butter sage and Spinach*

### DESSERT

Carmelina's Homemade Biscotti

## Lunch 29.95

### APPETIZER CHOICE:

Baked Clams

Sauteed Mussels and crumble Sausage

*Garlic olive oil and fresh tomato*

Grilled Eggplant Rollatini

Seasonal Salad

*Mix lettuce with fresh fruit, shaved parmigiano, walnut and balsamic vinaigrette*

### ENTREE

Risotto Pescatore

*(mix seafood with linguini in fresh tomato, herbs and basil sauce)*

Bucatini Arrabbiati with hot, fresh Pepper and Sausage and Mini homemade meat balls

*(Garlic, olive oil and fresh tomato)*

Orange Roughy Marechiaro

*New Zealand orange roughly filet with fresh tomato, garlic and wine sauce*

Flank Steak Red wine and gorgonzola

### DESSERT

Homemade cheesecake

or

Apple Strudel

## Restaurant Week Menu 39.95

### APPETIZER CHOICE:

Crab Cake with Arugula Salad

Lobster Bisque

Parmigiana di Melanzane e Zucca

*Baked grilled eggplant and pumpkin with mozzarella and fresh tomato and basil*

Amalfi Coast Pie "Rustica"

*Baked in puff pastry with escarole, sausage, cheese and olives*

### ENTREE

Linguini Pescatore

*(mix seafood with linguini in fresh tomato herbs and basil sauce)*

Bucatini Arrabbiati with hot, fresh Pepper and Sausage and Mini homemade meat balls  
*(Garlic, olive oil and fresh tomato)*

Iceland Cod with

*Fresh Icelandic cod with clams & Shrimp over sauteed spinach and fresh tomato*

Pork Ossobuco with homemade Rigatoni

*Slow cooked Berkshire pork shank with homemade rigatoni*

Braised Lamb Tips with Mushroom Risotto

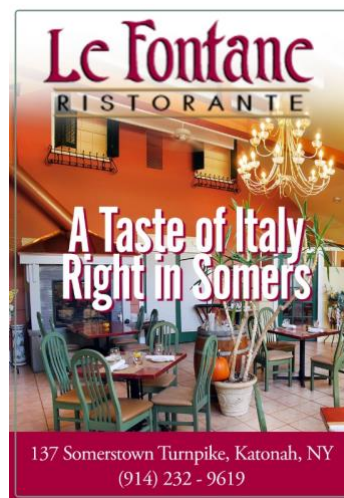
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Sicilian Cannoli or homemade Biscotti

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