



### **SPECIAL COCKTAILS:**

#### **CALIROSA BLUEBERRY MARGHERITA 15**

*Fresh blueberry, Calirosa taquila, lime,  
orange liquor*

#### **MEDITERRANEAN SEA 15**

*Rum, fresh lemon, blue curacao,  
ginger beer*

[non-alcoholic]

#### **LE FONTANE SMASH 15**

*Fresh lemon, simple syrup, fresh  
blackberry, tonic splash*

[non-alcoholic]

#### **PURPLE LADY 15**

*Passion fruit, butterfly pea flower, fresh  
lemon, club soda*

### **SPECIAL WINE:**

#### **BARBARESCO**

*Fontana Fredda 2019*  
Bottle 65  
Glass 18

#### **TEMPRANILLO**

*Altos Iberico Crianza 2018*  
Bottle 40  
Glass 12

#### **VERMENTINO**

*Sassoregali*  
*Maremma Toscana*  
Bottle 42  
Glass 12

#### **GRECO DI TUFO**

*Mastroberardino*  
Bottle 48  
Glass 15

# Le Fontane

## RISTORANTE

*137 Somers Town Road,  
(Corner Rte 100 & 139)  
Katonah, NY 10536*

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### ***Hudson Valley Restaurant Week Menu***

Tel: (914) 232-9619

Website:

[www.lefontanerestaurant.com](http://www.lefontanerestaurant.com)

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### **LE FONTANE GIFT CERTIFICATES**

*The perfect gifts for family and  
friends*

*Can now be purchased online  
[lefontane.net](http://lefontane.net)*



*Le Fontane Ristorante*

**LUNCH MENU** \$24.95 per person

**APPETIZER CHOICES:**

Bocconcini, Tomato, Basil & Olive Oil

Mussels White Wine and Sauce

Sicilian Rice Balls

**ENTRÉE CHOICES:**

Pasta della Nonna Buongustaio  
*veal ravioli with cream, tomato,  
and mushroom*

Stuffed Cabbage  
*G/cabbage stuffed w/beef, rice vegetables,  
and cheese*

Salmon Cake with Arugula  
*side homemade rigatoni with shrimps*

**HOMEMADE DESSERT**

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**LUNCH MENU** \$29.95 per person

**APPETIZER CHOICES:**

Bocconcini, Tomato Prosciutto  
and Grilled Vegetables

Stuffed Mushroom “vegetarian”

Baked Clams

**ENTRÉE CHOICES:**

Linguini Manilla Clams and Shrimps  
*with fresh tomato, wine and garlic*

Orange Roughy Milanese  
*with choice of vegetables or pasta*

Lamb with vegetables couscous and  
*vegetables*

Chicken with Prosciutto, Fontina  
and Sausage

**HOMEMADE DESSERT**



**DINNER MENU** \$39.95 per

person

**APPETIZER CHOICES:**

Pizza Rustica

*Pizza Rustica is a south Italy traditional  
Italian Easter pie crust filled with eggs,  
cheeses, sausage and cold cuts*

Baked Figs  
*w/Prosciutto and Goat Cheese*

Stuffed Delicata Zucchini  
*stuffed with rice, sausage and mushroom*

Baked Salmon Cake  
*with fried zucchini*

**ENTRÉE CHOICES:**

Paccheri with Beef tenderloin tips  
*w/porcini mushroom red wine sauce*

Linguini Pescatore

Veal Milanese w/Red Cabbage and  
*Sauteed mushroom*

Grilled Shrimps and Scallops  
*w/vegetables couscous*

Pork Chop Scarpariello with Sausage  
*with hot and sweet cherry pepper  
garlic and wine sauce*

**HOMEMADE DESSERT**

**DINNER MENU** \$44.95 per

person

**APPETIZER CHOICES:**

Pizza Rustica

*Pizza Rustica is a south Italy traditional  
Italian Easter pie crust filled with eggs,  
cheeses, sausage and cold cuts*

Baked Figs w/Prosciutto and Goat  
Cheese

Stuffed Delicata Zucchini  
*stuffed with rice, sausage and mushroom*

Baked Salmon Cake  
*with fried zucchini*

**ENTRÉE CHOICES:**

Paccheri Mare  
*w/scallops, shrimps and clams*

Pork Ossobuco  
*with homemade rigatoni*

Grilled fresh Cod  
*with broccoli rabe and sunchokes*

Short Rib Paella for Two  
*Spanish rice with saffron sausage and  
slower cooked short rib*

**HOMEMADE DESSERT**