

Luncheon #4

PASTA

FILETTO DI POMODORO

With prosciutto and onions
in a fresh tomato sauce

SALAD

MIXED GREEN SALAD

Organic mixed greens

ENTRÉE

Choice of

CHICKEN PARMIGIANA

Chicken topped with tomato sauce
and melted mozzarella

MEDALLIONS OF PORK

With vinegar peppers

FILET OF SOLE OREGANATA

With breadcrumbs, garlic and oregano

(All entrée served with potato and vegetable)

DESSERT

COFFEE OR TEA

CHEF'S SELECTION OF DESSERT

WINE AND SODA INCLUDED

\$31.95

Extras

APPETIZERS

HOT ANTIPASTO

Baked clam, stuffed mushrooms
eggplant rollatine and mozzarella in carrozza

\$5.00

per person

FOCCACIA

(two days notice required)

\$2.00

per person

BEVERAGES

DOMESTIC & IMPORTED BEER

\$3.00

per person

OPEN BAR OPTIONS

STANDARD

\$20.00

per person

PREMIUM

\$25.00

per person

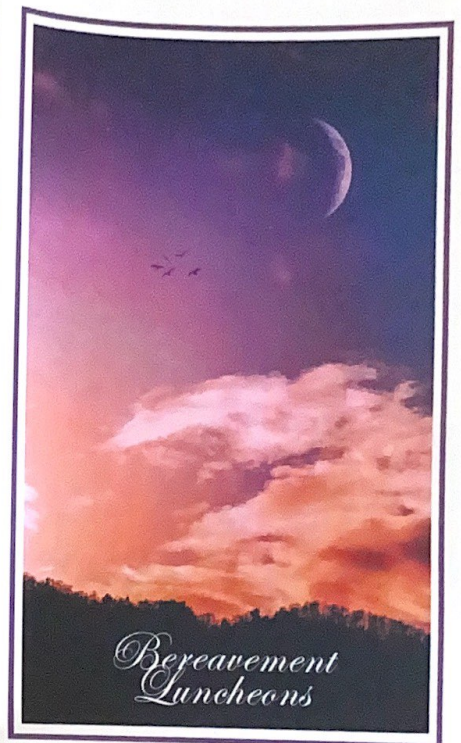
TAX AND 20% GRATUITY NOT INCLUDED

All beverages
must be consumed on premises only

www.lafontanasi.com

La Fontana

RISTORANTE ITALIANO



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Luncheon #1

PASTA

PASTA MARINARA

With garlic, basil and fresh tomato sauce

SALAD

MIXED GREEN SALAD

Organic mixed greens

ENTRÉE

Choice of

CHICKEN SORRENTINO

Chicken topped with prosciutto, eggplant and fresh homemade mozzarella

VEAL FRANCESE

Veal scaloppine in a lemon and white wine sauce

SALMON DIJON

Encrusted with a Dijon mustard

(All entrée served with potato and vegetable)

DESSERT

COFFEE OR TEA

CHEF'S SELECTION OF DESSERT

WINE AND SODA INCLUDED

\$28.95

Luncheon #2

PASTA

FILETTO DI POMODORO

With prosciutto and onions in a fresh tomato sauce

SALAD

MIXED GREEN SALAD

Organic mixed greens

ENTRÉE

Choice of

CHICKEN ALLA FONTANA

Layered with eggplant, prosciutto, artichoke hearts and mozzarella

VEAL MARSALA

Veal in a Marsala wine reduction with mushrooms and onions

SNAPPER MARECHIARA

Olive oil, fresh tomato and basil

(All entrée served with potato and vegetable)

DESSERT

COFFEE OR TEA

CHEF'S SELECTION OF DESSERT

WINE AND SODA INCLUDED

\$29.95

Luncheon #3

PASTA

FILETTO DI POMODORO

With prosciutto and onions in a fresh tomato sauce

SALAD

MIXED GREEN SALAD

Organic mixed greens

ENTRÉE

Choice of

CHICKEN SPIEDINI

Prosciutto, mozzarella, and sautéed mushrooms

VEAL ALLA PIZZAIOLA

Thinly-sliced veal topped with marinara sauce with a touch of oregano

SWORDFISH OREGANATA

With breadcrumbs, garlic and oregano

(All entrée served with potato and vegetable)

DESSERT

COFFEE OR TEA

CHEF'S SELECTION OF DESSERT

WINE AND SODA INCLUDED

\$30.95