

Luncheon #4

PASTA

Filetto di Pomodoro
prosciutto and onions in a
fresh tomato sauce

SALAD

Mixed Green Salad
Organic mixed greens

ENTREE

Choice of One

Chicken Parmigiana
chicken topped with tomato sauce and
melted mozzarella

Medallions of Pork
with vinegar peppers

Filet of Sole Oreganata
with breadcrumbs, garlic & oregano

ALL ENTREES SERVED WITH
POTATOES AND VEGETABLE

DESSERT

COFFEE OR TEA
CHEF'S SELECTION OF
DESSERT

WINE AND SODA INCLUDED

\$32.95

Extras

Appetizers

Hot Antipasto

Baked clam, stuffed mushrooms, eggplant
rollatini and mozzarella in carrozza

\$5.00

per person

Foccacia

2 days notice required

\$2.00

per person

Beverages

Domestic & Imported Beer

\$3.00

per person

Other Bar Options

STANDARD

\$20.00

per person

PREMIUM

\$25.00

per person

TAX AND 20% GRATUITY
NOT INLCUDED

All beverages must be consumed
on premises.

La Fontana

Ristorante Italiano

2879 Amboy Road
Staten Island, NY 10306
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www.lafontanasi.com

Bereavement Luncheon



Luncheon #1

PASTA

PASTA MARINARA

with garlic, basil and fresh tomato sauce

SALAD

Mixed Green Salad

Organic mixed greens

ENTREE

Choice of One

Chicken Sorrentino

Chicken topped with prosciutto, eggplant,
and fresh homemade mozzarella

Veal Francese

veal scallopine in a lemon and
white wine sauce

Salmon Dijon

encrusted with a dijon mustard

ALL ENTREES SERVED WITH
POTATOES AND VEGETABLE

DESSERT

COFFEE OR TEA

CHEF'S SELECTION OF DESSERT

WINE AND SODA INCLUDED

\$29.95

Luncheon #2

PASTA

Filetto di Pomodoro

prosciutto and onions in a
fresh tomato sauce

SALAD

Mixed Green Salad

Organic mixed greens

ENTREE

Choice of One

Chicken alla Fontana

layered with eggplant, prosciutto,
artichoke hearts & mozzarella

Veal Marsala

veal in a marsala wine reduction
with mushrooms and onions

Snapper Marechiara

olive oil, fresh tomato and basil

ALL ENTREES SERVED WITH
POTATOES AND VEGETABLE

DESSERT

COFFEE OR TEA

CHEF'S SELECTION OF DESSERT

WINE AND SODA INCLUDED

\$30.95

Luncheon #3

PASTA

Filetto di Pomodoro

prosciutto and onions in a
fresh tomato sauce

SALAD

Mixed Green Salad

Organic mixed greens

ENTREE

Choice of One

Chicken Spiedini

prosciutto, mozzarella and sauteed
mushrooms

Veal alla Pizzaoila

thinly-sliced veal topped with
marinara sauce and a touch of oregano

Swordfish Oreganata

with breadcrumbs, garlic & oregano

ALL ENTREES SERVED WITH
POTATOES AND VEGETABLE

DESSERT

COFFEE OR TEA

CHEF'S SELECTION OF DESSERT

WINE AND SODA INCLUDED

\$31.95