

Dinner

Beginnings

Saganaki

Crispy sautéed Greek Kefalotiri, Ouzo Flambee, Lemon and Pita Bread

\$9.50

Charcoal Grilled Octopus "Mykonos Style"

Pita Bread, Oregano, Olive Oil Vinaigrette

\$10.50

Fresh Pacific Salmon Cake

*Wilted Organic Greens, Artichokes, Capers,
Olives, Lemon Cream Sauce*

\$9.50

Tomato Artichoke Bruschetta

Epiros Feta, Calamata Olives, Balsamic Syrup, Basil Oil

\$8.50

Greek Salad

*Epiros Feta, Crisp Romaine, Calamata Olives,
Tomatoes, Cucumbers, Pepperoncini,
Bermuda Onions and housemade dressing*

\$8.50

Caesar Salad

*Crisp Romaine, Ciabatta Croutons,
Regiano Parmesan, Caesar dressing*

\$7.50

Tuscan Bean Soup

*Hearty Country Style Flageolets with
Aromatic Herbs and Parmesan*

\$6.50

Roasted Beet and Goat Cheese Timbale

Baby Organic Greens, Fig Pomegranate Reduction

\$8.50

Mini Blue Cheese Burger

*Housemade Chopped Angus Beef, Onion Brioche Bun,
Organic greens and Yellow Ketchup*

\$9.50

Pasta

Squid Ink Fettuccine

*Black Tiger Prawns, Fennel Brandade,
Tomato Lobster Sauce*

\$20.50

Porcini Mushroom Penne Rigate

*Spicy Italian Sausage, Roasted Peppers,
Caramelized Garlic, Pomodoro Sauce*

\$19.50

Roasted Garlic Red Pepper Rotelle

*Broccoli, epiros Feta, Calamata Olives,
Toasted pine Nuts, Pesto Sauce*

\$17.50

Lemon Pepper Linguine

*Breast of Chicken, Roma Tomatoes, Grilled Asparagus,
Mushrooms, White Wine Cream Sauce*

\$18.50



La Fontana

20% Gratuity for parties of 8 or more. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An additional charge of \$2.00 per plate will be added to split plated menus.

8/15/07

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Specialties

Grilled Yellowtail Hamachi

*Braised Chippolines, Mushrooms, Fingerling Potatoes, tomato Relish,
Lemon Mint Vinaigrette*

\$19.50

Pomegranate Marinated Lamb Chops

Orzo Risotto, Grilled Asparagus, Balsamic Brown Butter

\$22.50

12 oz Certified Angus NY Steak

*Garlic Fingerling Potatoes, Balsamic Glazed Asparagus,
Fried Onion Strings*

\$23.50

Medallions of Beef Tenderloin

*Three Cheese Potato Cake, Roasted Beets,
Pinot Noir Three Peppercorn Reduction*

\$24.50

Greek Marinated Free Range Chicken

*Artichoke Mushroom Risotto, Organic Wilted Spinach,
Fennel, Basil Broth*

\$18.50

Mixed Grill

*Featuring Lamb Chops, Breast of Chicken and Shrimp with a Trio of Sauces
Cheese Potato Cake and Asparagus*

\$23.50

Seared Napoleon of Sole

*Wild Mushroom Ravioli, Organic Tomatoes, Nicoise Olives,
Italian Parsley, Caper Berries, Roasted Garlic and Virgin Olive Oil*

\$20.50

Sesame Crusted Ahi

*Sweet Maui Onion, Vanilla Bean Risotto,
Soy Butter Vinaigrette*

\$22.50

Pan Roasted Salmon

Spinach, Orzo, Black Tiger Prawns, caper Citrus Nage

\$22.50

Double Cut Niman Ranch Pork Chop

Sweet Potato Steak Fries, Braised Root Vegetables, Tawny Port Reduction

\$21.50



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