



La Fontana

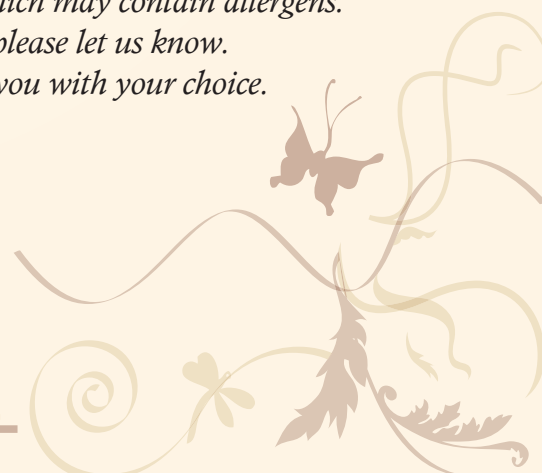
Italian Restaurant and Accommodation

*Mattia and Eugenia Merola welcome you to their family
run restaurant established in 1988*

We use a wide range of ingredients in our kitchen some of which may contain allergens.

If you have a specific allergy or dietary requirement please let us know.

We would love to tell you what's in our food to assist you with your choice.





Starters

Zuppa del Giorno 4.95
Freshly made soup of the day

Homemade Garlic Bread (v) 4.50
Homemade Garlic Bread with Mozzarella and Tomato Sauce (v) 4.95

Avocado Gratinato 6.95
*Avocado filled with prawns and mozzarella cheese, topped with a tomato and cream sauce
(baked and served hot)*

Calamaretti e Bianchetti 7.95
Crisp deep fried squid and whitebait served on a bed of mixed salad leaves and garlic mayonnaise

Salmone e Uova Strapazzate 8.55
Smoked salmon filled with creamy scrambled egg, served with toast

Bruschetta (v) 5.50
Toasted homemade bread topped with cherry tomatoes infused with garlic, basil and olive oil

Pate del Capocuoco 6.10
Chef's homemade chicken liver and pork pate served with toasted bread

Italian Antipasti
A selection of Italian cold meats and fish
8.95 per person or 15.50 sharing platter

Prosciutto e Melone 7.95
Thin slices of parma ham served alongside fresh melon

Fegato alla Veneziana 6.50
Moist pan fried calf liver cooked in butter, shallots and smoked back bacon

Asparagi Uovo e Parmigiano (v) 7.95
Fresh pan fried asparagus, cooked in butter and parmesan cheese topped with a poached egg





Le Specialità di Pasta

All of these pasta dishes can be ordered as a starter or main course.
Our sauces are freshly prepared by our chef using local produce when possible.
All main course pasta dishes are served with a mixed salad.

Starter 6.95 Main 12.50

Lasagna e Napoletana

Chefs homemade traditional Neapolitan lasagne made with minced beef, mozzarella cheese, tomato and peas

Linguine con le Vongole

Linguine pasta made with clams, garlic, olive oil, chilli, white wine and parsley

Tagliatelle bolognese

Homemade tagliatelle with chefs own traditional bolognese sauce

Tagliatelle

Homemade tagliatelle cooked with chicken, cherry tomatoes, and mushrooms in a garlic, parsley and white wine sauce

Risotto al Tonno (main course only)

Traditional Italian risotto with tuna, cherry tomatoes and shallots

Risotto con funghi e zucchini (v)

Italian risotto made with mushrooms, courgettes, shallots and cream

Spaghetti Aaglio e Olio (v)


Spaghetti in a chilli, garlic and parsley oil

Penne al Pesto (v)

Penne pasta in a creamy pesto sauce topped with parmesan shavings

Agnellotti (v)

Homemade large pasta parcels filled with ricotta cheese and spinach covered in a tomato sauce





Le Specialità di Carne

All of the Le Specialita Di Carne come served
with potatoes and mixed vegetables of the season

Pollo Fontana 15.95

*Breast of chicken stuffed with parma ham and mozzarella cheese then cooked in a
sauce blending white wine, mushroom, cream and tomatoes*

Pollo Valdostana 15.95

*Breaded chicken breast topped with fresh asparagus, mozzarella cheese and a hint
of tomato then baked in the oven*

Vitello al limone 17.95

Pan-fried tender veal loin cooked in a lemon, white wine and parsley sauce

Lombata di vitello con Salvia e Vino Bianco 20.95

Grilled t-bone veal topped with a sage and white wine sauce

Fegato con Salvia e Cipolla 19.95

Pan fried calf liver in sage and shallots, served on a bed of creamy mashed potato

Cotolette di Agnello al Rosmarino 20.95

Rack of lamb infused with rosemary, olive oil, white wine and garlic

Bistecca alla Pizzaiola 19.95

*Grilled sirloin steak with a homemade tomato, chilli and garlic sauce served with
spaghetti or vegetables*

Filetto alla Rossini 22.00

*Fillet steak with bacon, mushrooms, shallots, red wine and brandy topped with homemade
pate and mozzarella cheese and finished under the grill*

Bistecca Diana 19.95

Grilled sirloin steak with a creamy mushroom, shallot and mustard sauce

Bistecca con gorgonzola 19.95

Grilled sirloin steak topped with gorgonzola cheese and then finished under the grill

All steaks can be served plain

