

Fontina Grille

801 Pleasant Dr 20850-5830 · +13019475400 · Updated: Jan 14, 2026

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ANTIPASTI 6

Crispy Calamari \$14.90

Battered Calamari / Saffron Aioli / Warm Marinara Sauce

Mussels Caprese \$14.90

Fresh Mussels / Garlic / Olive Oil / Lemon Juice / White Wine

Wild Mushrooms \$13.90

Wild Mushrooms / Artichokes / Truffle Oil / Capers / Figs / Goat Cheese

Fried Zucchini \$11.90

Parmigiana Crusted Zucchini Chips / Warm Marinara / Saffron Aioli

Antipasto Misto \$19.90

Fried Calamari / Mozzarella Caprese / Bruschetta

Crab Cakes \$22.90

2 Savory Crab Cakes / Tartar Sauce

ANTIPASTI - FAVORITES 6

Meatball Fra Diablo \$14.90

3 Large Homemade Meatballs / Melted Mozzarella / Spicy Diablo

Crab & Artichoke Dip \$15.90

Jumbo Lump Crab Meat / Fresh Spinach / Artichokes / Melted Mozzarella

Bruschetta \$11.90

Foccacia / Tomatoes / Olives / Onions / Olive oil / Goat cheese

Mussels Ala Diablo \$14.90

Fresh Mussels / Spicy Diablo Sauce

Eggplant Rollatini \$14.90

Battered Eggplant / Spinach Ricotta / Vodka Rose' Sauce

Mozzarella Caprese \$14.90

Fresh Mozzarella / Tomatoes & Basil / Olive Oil / Balsamic Glaze

INSALATA 5

Simple Caesar	AVAILABLE OPTIONS
Crispy Romaine / Parmesan Cheese / Homemade Caesar / Croutons	\$12.90
	Add Grilled or Blackened Chicken: \$6.90
	Add Flank Steak: \$8.90
	Add Grilled or Blackened Salmon: \$8.90
	Add Sesame Crusted Ahi Tuna: \$8.90
	Add Parmesan Crusted Chicken Milanese: \$8.90
	Add Grilled Shrimp: \$9.90

Sea Bass Spring Salad	\$25.90
Chef Specialty. Mixed Greens / Chilean Sea Bass / Goat Cheese / Strawberries / Oranges / Candied Walnuts / Homemade Raspberry Vinaigrette	

Fontina's Greek	AVAILABLE OPTIONS
Romaine / Pepper / Onion / Cucumber / Olive / Tomato / Feta / House Vinaigrette	\$13.90
	Add Grilled or Blackened Chicken: \$6.90
	Add Flank Steak: \$8.90
	Add Grilled or Blackened Salmon: \$8.90
	Add Sesame Crusted Ahi Tuna: \$8.90
	Add Parmesan Crusted Chicken Milanese: \$8.90
	Add Grilled Shrimp: \$9.90

Grilled Romaine	AVAILABLE OPTIONS
Feta / Olives / Peppers / Onion / Cucumbers / Italian Dressing	\$13.90
	Add Grilled or Blackened Chicken: \$6.90
	Add Flank Steak: \$8.90
	Add Grilled or Blackened Salmon: \$8.90
	Add Sesame Crusted Ahi Tuna: \$8.90
	Add Parmesan Crusted Chicken Milanese: \$8.90
	Add Grilled Shrimp: \$9.90

Crab Caesar Salad	\$20.90
Romaine / Homemade Crab Cake / Tomatoes / Caesar Dressing / Croutons	

INSALATA - FAVORITES 7

Steak Salad	\$20.90
Mixed Greens / Flank Steak / Crispy Onions / Roasted Peppers / Goat Cheese / Sun-dried Tomato Pesto / Balsamic Vinaigrette	

Salmon Salad	\$20.90
Mixed Greens / Grilled Salmon / Roasted Peppers / Onion / Crumbled Feta / Tomatoes / Homemade Raspberry Vinaigrette	

Fontina Mixed Greens	AVAILABLE OPTIONS
Mixed Greens / Sliced Pears / Gorgonzola / Sprouts / Candied Walnuts / Homemade Balsamic Vinaigrette	\$12.90
	Add Grilled or Blackened Chicken: \$6.90
	Add Flank Steak: \$8.90
	Add Grilled or Blackened Salmon: \$8.90
	Add Sesame Crusted Ahi Tuna: \$8.90
	Add Parmesan Crusted Chicken Milanese: \$8.90
	Add Grilled Shrimp: \$9.90

Ahi Tuna Salad	\$20.90
Mixed Greens / Sesame Crusted Ahi Tuna / Carrots / Onions / Cucumbers / Crispy Noodles / Asian Sesame and Soy Dressing	

Rockfish Salad	\$21.90
Mixed Greens / Pistachio Crusted Rockfish / Roasted Peppers / Onions / Crumbled Feta / Tomatoes / Homemade Raspberry Vinaigrette	

Pistachio Shrimp Salad	\$21.90
Mixed Greens / Pistachio Crusted Shrimp / Roasted Peppers / Onions / Crumbled Feta / Tomatoes / Raspberry Vinaigrette	

Chopped Salad	\$12.90
Iceberg / Salami / White Beans / Fontina Cheese / Pepperoncini / Roasted Red Peppers / Olives / Tomatoes / Cucumber / Italian Dressing	

PASTA 6

Cappelini d'Angelo	AVAILABLE OPTIONS
Roma Tomatoes / Fresh Basil / Garlic / Olive oil / Angel Hair	Lunch: \$13.00
	Dinner: \$17.90
	Add Grilled or Blackened Chicken: \$6.90
	Add Flank Steak: \$8.90
	Add Grilled or Blackened Salmon: \$8.90
	Add Sesame Crusted Ahi Tuna: \$8.90
	Add Parmesan Crusted Chicken Milanese: \$8.90
	Add Grilled Shrimp: \$9.90

Penne Ala Vodka	AVAILABLE OPTIONS
Chef Special. Ground Bacon / Marinara Cream Sauce / Vodka / Penne	Lunch: \$14.90
	Dinner: \$18.90
	Add Grilled or Blackened Chicken: \$6.90
	Add Flank Steak: \$8.90
	Add Grilled or Blackened Salmon: \$8.90
	Add Sesame Crusted Ahi Tuna: \$8.90
	Add Parmesan Crusted Chicken Milanese: \$8.90
	Add Grilled Shrimp: \$9.90

Fettuccini Alfredo	AVAILABLE OPTIONS
Parmesan Cream Sauce / Nutmeg	Lunch: \$13.00
	Dinner: \$17.90
	Add Grilled or Blackened Chicken: \$6.90
	Add Flank Steak: \$8.90
	Add Grilled or Blackened Salmon: \$8.90
	Add Sesame Crusted Ahi Tuna: \$8.90
	Add Parmesan Crusted Chicken Milanese: \$8.90
	Add Grilled Shrimp: \$9.90

Penne d'Napoli	AVAILABLE OPTIONS
Mild Sausage / Roasted Peppers / Marinara Sauce	Lunch: \$13.90
	Dinner: \$18.90

Pesto Penne	AVAILABLE OPTIONS
House Made Basil Pesto / Touch of Cream / Penne	Lunch: \$13.90
	Dinner: \$17.90
	Add Grilled or Blackened Chicken: \$6.90
	Add Flank Steak: \$8.90
	Add Grilled or Blackened Salmon: \$8.90
	Add Sesame Crusted Ahi Tuna: \$8.90
	Add Parmesan Crusted Chicken Milanese: \$8.90
	Add Grilled Shrimp: \$9.90

Spaghetti & Meatballs	AVAILABLE OPTIONS
Marinara or Tomato Sauce / Two Meatballs / Parmesan	Lunch: \$13.90
	Dinner: \$18.90

MORE PASTA 6

Spaghetti Carbonara	AVAILABLE OPTIONS
Ground Bacon / Cream Sauce / Nutmeg	Lunch: \$13.90
	Dinner: \$18.90

Chicken Brunello	AVAILABLE OPTIONS
Penne / Chicken / Mushrooms / Marsala Wine / Tomato Cream	Lunch: \$13.90
	Dinner: \$18.90

Fettuccini Bolognese	AVAILABLE OPTIONS
Tomato Cream Sauce / Ground Veal / Parmesan	Lunch: \$14.90
	Dinner: \$18.90

Penne Arrabbiata	AVAILABLE OPTIONS
Spicy Marinara / Garlic / Penne	Lunch: \$13.00
	Dinner: \$17.90
	Add Grilled or Blackened Chicken: \$6.90
	Add Flank Steak: \$8.90
	Add Grilled or Blackened Salmon: \$8.90
	Add Sesame Crusted Ahi Tuna: \$8.90
	Add Parmesan Crusted Chicken Milanese: \$8.90
	Add Grilled Shrimp: \$9.90

Penne con Broccoli	AVAILABLE OPTIONS
Fresh Broccoli / Sun-dried Tomatoes / Olive Oil / Penne	Lunch: \$13.00
	Dinner: \$17.90
	Add Grilled or Blackened Chicken: \$6.90
	Add Flank Steak: \$8.90
	Add Grilled or Blackened Salmon: \$8.90
	Add Sesame Crusted Ahi Tuna: \$8.90
	Add Parmesan Crusted Chicken Milanese: \$8.90
	Add Grilled Shrimp: \$9.90

Linguini a'Olio	AVAILABLE OPTIONS
Fresh Garlic / Olive Oil	Dinner: \$17.00
	Add Grilled or Blackened Chicken: \$6.90
	Add Flank Steak: \$8.90
	Add Grilled or Blackened Salmon: \$8.90
	Add Sesame Crusted Ahi Tuna: \$8.90
	Add Parmesan Crusted Chicken Milanese: \$8.90
	Add Grilled Shrimp: \$9.90

IL FORNO 2

Eggplant Rollatini	\$22.90
Battered Eggplant / Spinach Ricotta / Vodka Sauce / Spaghetti	
Ravioli Rosé & Crabmeat	\$26.90
Chef Special. Ricotta Stuffed Ravioli / Jumbo Lump Crab Meat / Melted Mozzarella / Rose Sauce	

BAKED SPECIALTIES 4

Manicotti	\$19.90
Homemade Crepe / Spinach Ricotta / Tomato Sauce / Melted Mozzarella	
Meat Lasagna	\$20.90
Recommended. Ground Veal / Melted Mozzarella / Tomato Sauce	
Baked Ravioli	\$18.90
Ricotta Suffed Ravioli / Melted Mozzarella / Tomato Sauce	

Eggplant Parmigiana	AVAILABLE OPTIONS
Battered Eggplant / Melted Mozzarella / Tomato Sauce / Spaghetti	\$21.90
	Lunch: \$15.90

POLLO-VITELLO-CARNE 5

Piccata	AVAILABLE OPTIONS
Sautéed Chicken Breast / Capers / Lemon White Wine Sauce / Spaghetti	Lunch (Chicken):
	\$13.90
	Dinner (Chicken):
	\$23.90
	Dinner (Veal): \$27.90

Chicken Chesapeake	AVAILABLE OPTIONS
Chef Special. Sautéed Chicken Breast /Jumbo Lump Crab / Fresh Spinach / Creamy Alfredo Sauce / Melted Mozzarella / Fettuccine	Lunch: \$15.90
	Dinner: \$26.90

Marsala	AVAILABLE OPTIONS
Sautéed Chicken Breast / Mushrooms / Marsala Wine Sauce /Spaghetti	Lunch (Chicken):
	\$13.90
	Dinner (Chicken):
	\$23.90
	Dinner (Veal): \$27.90

Margherita	AVAILABLE OPTIONS
Sautéed Chicken Breast / Sliced Fresh Tomatoes / Basil / Roasted Peppers / Light Marinara / Angel Hair	Lunch: \$13.90
	Dinner: \$24.90

Cacciatore	AVAILABLE OPTIONS
Sauteed Chicken Breast / Onions / Green Peppers / Mushrooms / Light Tomato Sauce / Spaghetti	Lunch: \$13.90
	Dinner (Chicken):
	\$23.90
	Dinner (Veal): \$27.90

ENTREES 7

Ribeye	\$38.90
14 oz. Black Angus Rib Eye / Garlic Mashed Potatoes / Fresh Asparagus / Mushroom Demi Glaze Sauce	

Eggplant Parmigiana	AVAILABLE OPTIONS
Battered Eggplant / Melted Mozzarella / Tomato Sauce / Spaghetti	Lunch: \$15.90
	Dinner: \$21.90

Parmigiana	AVAILABLE OPTIONS
Parmesan Crusted Chicken OR Veal / Melted Mozzarella / Tomato Sauce / Spaghetti	Dinner (Chicken):
	\$24.90
	Dinner (Veal): \$26.90

Saltimbocca	AVAILABLE OPTIONS
Recommended. Sautéed Chicken or Veal Medallions / Prosciutto / Fresh Sage / Melted Mozzarella / White Wine Sauce / Spaghetti	Lunch: \$13.90
	Dinner (Chicken):\$23.90
	Dinner (Veal): \$27.90

Ravioli Rosé	\$13.90
Ricotta Stuffed Ravioli / Melted Mozzarella / Rose Sauce	

Salmon & Shrimp	AVAILABLE OPTIONS
Grilled Salmon / Grilled Shrimp / Bed of Spinach / Asparagus	Lunch: \$18.90
	Dinner: \$27.90

Chicken Con Broccoli	AVAILABLE OPTIONS
Sliced Grilled Chicken / Broccoli / Sun-dried Tomatoes / Spicy Olive Oil	Lunch: \$14.90
	Dinner: \$22.00

PESCE 5

Grilled Salmon	AVAILABLE OPTIONS
Sautéed Spinach / Chopped Tomatoes / Garlic / Lemon Butter Sauce / Angel Hair	Lunch: \$18.90
	Dinner: \$26.90

Crab & Salmon Rose	AVAILABLE OPTIONS
Chef Special. Salmon / Jumbo Lump Crab Meat / Spinach / Rose Cream / Linguini	Lunch: \$18.90
	Dinner: \$28.90

Shrimp Risotto	AVAILABLE OPTIONS
Creamy Arborio rice / Shrimp / Asparagus / Mushrooms / Tomatoes	Lunch: \$17.90
	Dinner: \$26.90

Crusted Rockfish	\$31.90
Crusted Rockfish Filet / Mixed Vegetables / Orange Basil Sauce	

Rockfish Verdignio	\$31.90
Sauteed Rockfish / Spinach / Mushroom / Linguini Pasta / White Wine Sauce	

SEAFOOD 6

Sea Bass	\$34.90
Fresh Sea Bass / Mixed vegetables / Capers / Lemon Wine Sauce	

Cioppino	\$33.90
Recommended. Mussels / Shrimp / Clams / Calamari / Salmon / Tomato broth or White Wine Sauce / Linguine	

Shrimp Scampi	\$24.90
Plump shrimp / Garlic / Lemon Butter Sauce / White Wine / Linguini	

Linguini Ala Clams	\$26.90
Fresh clams / Garlic / Marinara or White Wine Sauce / Linguini	

Shrimp Fra Diablo	AVAILABLE OPTIONS
Plump Shrimp / Garlic / Spicy Marinara / Linguine / Goat Cheese	Lunch: \$16.90
	Dinner: \$26.90
Salmon Picatta	\$26.90
Salmon Filet / Capers / Lemon White Wine Sauce / Spaghetti	

WOOD FIRED PIZZAS 5

Figs & Prosciutto	AVAILABLE OPTIONS
Figs / Prosciutto / Mozzarella / Gorgonzola	Small: \$13.00
	Large: \$22.00
Fontina White	AVAILABLE OPTIONS
Fontina cheese / Mozzarella / Gorgonzola / Garlic	Small: \$12.00
	Large: \$21.90
Al Fresco	AVAILABLE OPTIONS
Basil / Marinated tomatoes / Homemade Mozzarella	Small: \$13.00
	Large: \$24.90
Chicken Pesto	AVAILABLE OPTIONS
Pesto chicken / Artichokes / Mushrooms / Basil Pesto / Feta / Mozzarella	Small: \$14.00
	Large: \$26.90
Puttanesca	AVAILABLE OPTIONS
Artichokes / Olives / Capers / Mozzarella / Tomato sauce	Small: \$13.00
	Large: \$24.90

MORE PIZZAS 7

BBQ Chicken	AVAILABLE OPTIONS
Chicken / Red Onions / Mozzarella / Fontina cheese / BBQ Sauce	Small: \$14.00
	Large: \$26.90
Steak House	AVAILABLE OPTIONS
Steak Lovers. Flank Steak / Roasted Peppers / Onions / Mozzarella / Goat Cheese	Small: \$15.00
	Large: \$27.90
New Yorker	AVAILABLE OPTIONS
Homemade Tomato Sauce / Mozzarella	Small: \$12.00
	Large: \$21.90
Pizza Ala Vodka	AVAILABLE OPTIONS
Mozzarella / Vodka Sauce / Crispy Bacon / Pepperoni / Sausage	Small: \$15.00
	Large: \$27.90
Ricotta & Honey	AVAILABLE OPTIONS
Mozzarella / Ricotta / Black Pepper Honey	Small: \$13.00
	Large: \$24.90

Wild Truffle	AVAILABLE OPTIONS
Mozzarella / Fontina / Garlic / Crimini, Button and Shitake Mushrooms / Truffle Oil	Small: \$14.00
	Large: \$25.90
Garden Vegetable	AVAILABLE OPTIONS
Fresh Mushrooms / Tomatoes / Spinach Ricotta / Mozzarella	Small: \$14.00
	Large: \$25.90

GOURMET SANDWICHES 5

Grilled Tuna	\$15.00
Grilled Yellow Fin Tuna / Sautéed Onions / Tarragon Mayo / Soft Roll	
Steak & Cheese	\$15.90
Fontina Special. Thinly Sliced Prime Rib / Melted Mozzarella / Sautéed Onions / Lettuce / Tomato / Mayo / Banana Peppers / Mushrooms / Toasted Sub Roll	
Grilled Chicken	\$15.00
Marinated Chicken Breast / Lettuce / Tomato / Bacon / Swiss cheese / Pesto Mayo / Brioche Roll	
The Cuban	\$13.90
Sliced Pork Tenderloin / Cappicola Ham / Swiss Cheese / Pickles / Mustard / Grilled Sub Roll	
Crab Cake Sandwich	\$17.90
Jumbo Lump Crab Cake / Lettuce / Tomato/ Tartar Sauce / Soft Roll	

LUNCH ONLY 5

Fontina Burger	\$15.00
Black Angus Beef / Lettuce / Tomato / Red Onion / American Cheese / Brioche	
Wild Mushroom Burger	\$16.00
Black Angus Beef / Lettuce / Tomato / Wild Mushrooms / Swiss Cheese / Sauteed Onion / Truffle Oil / Brioche	
Parmesan Sub	\$14.00
Choice of Chicken, Meatball or Eggplant Parmesan / Melted Mozzarella / Toasted Sub Roll	
Fontina Italian Sub	\$13.90
Thinly Sliced Cappicola Ham / Mortadella / Salami / Fontina cheese / Lettuce /Tomato / Onion / Roasted Red Peppers / Pepperoncini / Sub Roll	
Blackened Chicken	\$15.00
Blackened Chicken / Tomato / Lettuce / Onion / American Cheese / Honey Mustard	

DESSERTS 3

Crème Brulee	\$7.50
Creamy custard / Caramelized sugar	
Brooklyn Blackout Cake	\$7.50
Rich chocolate cream / Chocolate Miroir / Chocolate flakes	

Homemade Tiramisu	\$7.50
Mascarpone cream / Espresso / Ladyfingers	

MORE DESSERTS 3

Peanut Butter Cheesecake	\$7.50
Peanut butter cups / Cookie base / Chocolate fudge / Peanut butter cream rosettes	
Cannoli	\$7.50
Pastry shell / Ricotta / Chocolate chips	
Peanut Butter Bomba	\$7.50
Peanut butter gelato / Caramel center / Chocolate coating Bomba Classic vanilla and chocolate gelato / Almonds / Chocolate coating	

BRUNCH 9

Fontina Steak and Eggs	\$17.90
Choice of Three Eggs (any style) with Tender pieces of Flank Steak served with Roasted Potatoes	
Eggs Chesapeake	\$17.90
Crispy Crab Cakes and Poached eggs on English muffin with roasted potatoes and lemon hollandaise	
Blackened Salmon and Eggs	\$18.90
Three eggs (any style) with blackened spice salmon served with roasted potatoes	
Nutella Pizza	\$12.90
Nutella Spread / Strawberries / Powdered Sugar	
Garden Vegetable Omelet	\$15.90
Fresh Mushrooms, Tomatoes, Spinach Ricotta, Mozzarella, and Roasted Potatoes wrapped in a fluffy fresh egg omelette	
Philly Omelet	\$16.90
Thinly Slice Prime Rib, Sautéed Onions, Mozzarella, Roasted Potatoes, and Fresh Mushrooms in a fluffy egg wrap	
Wild Mushroom Omelet	\$15.90
For Veggie Lovers. Wild Mushrooms, Capers, Goat Cheese, and Roasted Potatoes in a fluffy egg wrap	
Sunny Side up Burger	\$15.90
Fried Egg, Prime Ground Beef, American Cheese, and Roasted Potatoes on a Toasted Brioche Bun	
Sides	\$3.95
Smoked Bacon, Sausage links, or Roasted Potatoes	

HAPPY HOUR STARTERS 5

Mozzarella Caprese	\$8.00
Fresh Mozzarella / Tomatoes & Basil / Olive Oil / Balsamic Glaze	
Crispy Calamari	\$8.00
Battered Calamari / Saffron Aioli / Warm Marinara Sauce	

Meatball Fra Diablo	\$8.00
3 Large Homemade Meatballs / Melted Mozzarella / Spicy Diablo	
Small New Yorker Pizza	\$9.00
Homemade Tomato Sauce / Mozzarella (additional toppings extra charge)	
Small al Fresco Pizza	\$9.00
Basil / Marinated tomatoes / Homemade Mozzarella (additional toppings extra charge)	

HAPPY HOUR BEVERAGES 3

Rail Liquor	\$7.00
Pinot Grigio	\$7.00
Chianti	\$7.00

HAPPY HOUR BEVERAGES - BEERS 17

Budweiser
Sam Adams
Amstel Light
Miller Lite
Bud Light
Coors Light
Michelob Ultra
Blue Moon
Yuengling
Corona
Stella Artois
Heineken
Guinness Extra Stout
Peroni
Guinness Draught
New Castle Beer
St. Paul Girl (Non-Alcoholic)

WHITE WINES 11

La Garia, Pinot Grigio (Italy)	\$8.00
Pleasant floral and fruit aromas of apple, apricot, and pear. Medium-bodied, with a refreshing fruit character and refined fruit elegance	
San Valentino "Magre San Pietro" Pinto Grigio (Italy)	\$35.00
Wine Lovers. Aromas of tropical fruit and honey. Fresh, vibrant and crisp with pear flavors and intriguing minerality. Soft on the palate and refreshing	
Round Hill, Chardonnay (California)	\$8.00
Fruity aromas of apple and apricot, with cinnamon spice and vanilla. Lively acidity and a round, creamy texture. Filled with flavors of dried apricot, nectarine and barrel spice with a soft, silky finish	
J. Lohr Riverstone, Chardonnay (California)	AVAILABLE OPTIONS
Ripe nectarine and peach aromas, balanced with a vanilla and toasty oak bouquet and citrus, buttery flavors	Glass: \$9.00
	Bottle: \$35.00
Sonoma-Cutrer, Russian River Chardonnay (California)	\$49.00
Well balanced with a solid acid backbone. Flavors of lemon, apple, pear and pineapple with a long, rich finish	
Chateau Ste. Michelle, Riesling (Washington)	AVAILABLE OPTIONS
Perfectly balanced with a very bold fruit-forward flavor that's full of citrus and pear	Glass: \$8.00
	Bottle: \$31.00
Cono Sur, Sauvignon Blanc (Chile)	AVAILABLE OPTIONS
Zesty and expressive, impress with its citrus. Notes of grapefruit and green apple, hints of herbs	Glass: \$8.00
	Bottle: \$31.00
Kim Crawford, Sauvignon Blanc (New Zealand)	AVAILABLE OPTIONS
Intensely aromatic with classic notes of grapefruit, lime and dried herbs. Crisp and surprisingly rich	Glass: \$10.00
	Bottle: \$38.00
Bartenura, Moscato (Italy)	AVAILABLE OPTIONS
Crisp and refreshing, semi-sweet with lingering pear, tangerine, nectar, and melon flavors on the finish	Glass: \$9.00
	Bottle: \$35.00
La Marca, Proseco (Italy)	\$11.00
Flavors of ripe citrus, lemon, green apple and touches of grapefruit, minerality and some toast	
Miraval, Rose' (France)	AVAILABLE OPTIONS
Beautiful light pink color, fantastic bouquet with delicate aromas of white fruits, strawberries and floral notes	Glass: \$12.00
	Bottle: \$47.00

RED WINES 20

Rigoletto, Chianti (Italy)	\$8.00
A well balanced wine of medium weight with flavors of ripe plums, cherries and red fruit. Deep crimson color, round tannins and long peppery finish	
Otello, Chianti (Italy)	\$39.00
Intense and bold with an aroma of cedar, ripe cherry and sweet violet. Complex flavors, full body and an old world finish	

Avalon, Cabernet Sauvignon (California)	\$8.00
Juicy aromas of dark fruit, mocha and spice meet with hints of vanilla. On the palate, black cherry, red raspberry and plum are followed by a long, smooth finish	
J. Lohr Seven Oaks, Cabernet Sauvignon (California)	AVAILABLE OPTIONS
Soft tannins and concentrated fruit with aromas of cherry, cassis and vanilla	Glass: \$9.00
	Bottle: \$35.00
Farnese Montepulciano, D'Abruzzo (Italy)	\$8.00
Very approachable red wine. Soft, yet interesting with smooth tannins, blackberry, cherry and a hint of spice and chocolate	
Antinori Santa Christina, Sangiovese (Italy)	AVAILABLE OPTIONS
A ruby red wine with an intense bouquet of mature fruits. Soft, harmonious and very pleasing	Glass: \$8.00
	Bottle: \$31.00
Ruffino Riserva Ducale, Tan Label, Chianti (Italy)	\$49.00
Intense and ample aromas of violet, mature red fruit and plum jam. A delicate spicy finish. Full-bodied and aromatic	
Clos Du Bois, Pinot Noir (California)	AVAILABLE OPTIONS
Aromas of strawberry, cherry and vanilla are tingled with notes of tea and spice. Soft and silky with a long, juicy finish	Glass: \$9.00
	Bottle: \$35.00
Firesteed, Pinot Noir (Oregon)	AVAILABLE OPTIONS
Ruby red in color with aromas of strawberries, cedar and spice. Luscious flavors of vanilla bean and cherry tart	Glass: \$10.00
	Bottle: \$39.00
Francis Coppola Claret, Cabernet Sauvignon (California)	\$38.00
Our signature red wine, layered with flavors of blackberry, cassis and roasted espresso. Claret is a Cabernet Sauvignon-based wine, blended in the classic Bordeaux style	
Padrillow, Malbec (Argentina)	AVAILABLE OPTIONS
Violet floral aromas and flavors of plum, cherries, dried berries, and an aftertaste of white peppercorns. Ideal to consume now for its robust and untamable vitality	Glass: \$8.00
	Bottle: \$31.00
Colores Del Sol, Malbec (Argentina)	AVAILABLE OPTIONS
Enticing armomas and robust flavors of dark cherry, juicy blackberry and delicate rose petals. A bold, full-bodied wine	Glass: \$6.00
	Bottle: \$25.00
Gascon, Malbec (Argentina)	\$39.00
Opens with intense aromas of blackberry, plum and a hint of mocha. Dark fruit flavors intertwine with notes of spice, licorice an chocolate to create a magnificent, full-bodied Malbec. Round tannins and a plush mouthfeel lead the way to a long, velvety finish	
BV Coastal, Merlot (California)	AVAILABLE OPTIONS
Fully ripe, plummy aromas with hints of dark chocolate, subtle herbs and black cherry herald. Similarly intense fruit flavors. Medium-bodied, with a velvety texture and ripe, lush fruit balanced by subtle acidity and mild tannins	Glass: \$8.00
	Bottle: \$31.00
Roma, Red Blend (Italy)	AVAILABLE OPTIONS
35% Montepulciano, 35% Sangiovese, 30% Cesanese	Glass: \$9.00
	Bottle: \$35.00

C.M.S, Red Blend (Washington State)	AVAILABLE OPTIONS
8% Cabernet Sauvignon, 89% Merlot, 3% Syrah	Glass: \$9.00
	Bottle: \$35.00
Barbera Duelilu, Barbera d'Asti (Italy)	AVAILABLE OPTIONS
A full-bodied and generous wine with intense color and fruit. Drink with hearty dishes and red meats	Glass: \$9.00
	Bottle: \$35.00
Gragano, Italy (Served Chilled) Slightly Carbonated	\$36.00
Intense red color with a bright foam. Fresh lively and effervescent yet dry and very smooth	
Four Vines Old Cuvee, Zinfandel (California)	AVAILABLE OPTIONS
Aromas of berry fruit and anise, with hints of spice. Blackberry and spicy plum fruit accompany a rich mouth feel, trailing to a velvety, toasted oak finish	Glass: \$8.00
	Bottle: \$31.00
Tareni, Syrah (Sicily, Italy)	AVAILABLE OPTIONS
Elegant and balanced, with intense notes of black cherry, pomegranate and hits of wild black berries	Glass: \$8.00
	Bottle: \$31.00

MARTINIS 6

Breezy Peach Martini	\$11.00
New Amsterdam Peach Vodka, Pineapple Juice, Cranberry Juice	
Berry Basil Martini	\$11.00
New Amsterdam Red Berry Vodka, Basil Leaves, Lemon-Lime Soda, Cranberry Juice	
Mojito Martini	\$11.00
Bartener Choice. Barcadi Limon, Simple Syrup, Mint Leaves, and Fresh Lime	
Nutty Martini	\$11.00
Kahlua, Amaretto, Stoli Vanil, Baileys	
White Chocolate Martini	\$11.00
Godiva White, Stoli Vanil Vodka, Half & Half, Cherry	
Antioxidant Martini	\$11.00
Stoli Blueberi Vodka, Papa Pomegranate Liqueur, Splash of Cranberry	

COCKTAILS 4

Fontina Margarita	\$10.00
Cuervo Gold Tequila, Cointreau, and Fresh Lime Juice	
Almond Delight	\$10.00
Amaretto, White Creme de Cacao, and Cream served over ice	
Nuts And Berries	\$10.00
Franglico, Chambord, and Cream served over ice	
Key West Cooler	\$10.00
Grey Goose Vodka, Malibu Rum, Peach Schnapps, Midori, Splash of Cranberry, and Orange Juices	

GOURMET INSALATA 12

GRILLED ROMAINE \$13.90

Feta / Olives / Peppers / Onion / Cucumber / Homemade Italian Dressing

SIMPLE CAESAR \$12.90

Crispy Romaine / Parmesan Cheese / Tossed in our own Homemade Caesar / Croutons

FONTINA MIXED GREENS \$12.90

Mixed Greens / Sliced Pears / Gorgonzola / Sprouts / Candied Walnuts / Homemade Balsamic Vinaigrette

CHOPPED SALAD \$12.90

Iceberg / Salami / White Beans / Fontina Cheese / Pepperoncini / Roasted Red Peppers / Olives / Tomatoes / Cucumber / Homemade Italian Dressing

FONTINA'S GREEK \$13.90

Romaine / Pepper / Onion / Cucumber / Olive / Tomato / Feta / Homemade Italian Dressing

STEAK SALAD \$20.90

Flank Steak atop Mixed Greens / Crispy Onions / Roasted Peppers / Goat Cheese / Sun-dried Tomato Pesto / Homemade Balsamic Vinaigrette

CRAB CAESAR SALAD \$20.90

Homemade Crab Cake Atop Romaine / Tomatoes / Homemade Caesar Dressing / Croutons

SALMON SALAD \$20.90

Grilled Salmon atop Mixed Greens / Roasted Peppers / Onion / Feta / Tomatoes /Homemade Raspberry Vinaigrette

ROCKFISH SALAD \$21.90

Pistachio Crusted Rock Fish atop Mixed Greens / Roasted Peppers / Onions / Feta / Tomatoes / Homemade Raspberry Vinaigrette

AHI TUNA SALAD \$20.90

Sesame Crusted Ahi Tuna atop Mixed Greens / Carrots / Onions / Cucumber / Crispy Noodles / Homemade Sesame Dressing

SEA BASS SPRING SALAD \$25.90

Pan Seared, Lightly Floured Chilean Sea Bass atop Mixed Greens / Goat Cheese / Strawberries / Oranges / Candied Walnuts / Homemade Raspberry Vinaigrette

SPRING SALAD WITH SCALLOPS \$26.90

Pan seared lightly floured Sea Scallops / Mixed Greens / Goat Cheese / Strawberries / Oranges / Candied Walnuts / Homemade Raspberry Vinaigrette

SIGNATURE PASTA ENTRÉES 11

FETTUCCINE ALFREDO \$17.90

Parmesan Cream Sauce / Fettuccine

PENNE ALA VODKA \$18.90

Ground Bacon / Homemade Vodka Cream Sauce / Penne

PENNE D' NAPOLI \$18.90

Mild Sausage / Roasted Peppers / Marinara Sauce / Penne

PENNE ARRABBIATA	\$17.90
Spicy Marinara / Garlic / Penne	
FETTUCCINE BOLOGNESE	\$18.90
Tomato Cream Sauce / Ground Veal / Parmesan	
CAPELLINI D' ANGELO	\$17.90
Roma Tomatoes / Fresh Basil / Garlic / Olive Oil / Angel Hair	
CHICKEN BRUNELLO	\$18.90
Diced Chicken /Mushrooms / Marsala Wine / Tomato Cream / Penne	
CARBONARA	\$18.90
Ground Bacon / Cream Sauce / Egg Yolk / Spaghetti	
PENNE CON BROCCOLI	\$17.90
Fresh Broccoli / Sun-dried Tomatoes / Olive Oil / Penne	
SPAGHETTI & MEATBALLS	\$18.90
Marinara or Tomato Sauce / Two Meatballs / Parmesan	
PESTO PENNE	\$17.90
Homemade Basil Pesto / Touch of Cream / Penne	

POLLO ~ VITELLO ~ CARNE 7

PICCATTA	AVAILABLE OPTIONS
Sautéed Chicken Breast or Veal Medallions / Capers / Lemon Wine Sauce / Spaghetti	\$23.90
	\$27.90
MARE MONTE	AVAILABLE OPTIONS
Sautéed Chicken Breast or Veal Medallions / Artichokes / Roasted Peppers / Lemon Cream Sauce / Spaghetti	\$23.90
	\$27.90
CHESAPEAKE	\$26.90
Sautéed Chicken Breast / Lump Crab Meat / Spinach / Alfredo Sauce / Melted Mozzarella / Fettuccine	
CACCIATORE	AVAILABLE OPTIONS
Sautéed Chicken Breast or Veal Medallions / Onions / Green Peppers / Mushrooms / Light Tomato Sauce / Spaghetti	\$23.90
	\$27.90
MARSALA	AVAILABLE OPTIONS
Sautéed Chicken Breast or Veal Medallions / Mushrooms / Marsala Wine Sauce / Spaghetti	\$23.90
	\$27.90
PARMIGIANA	AVAILABLE OPTIONS
Parmesan Crusted Chicken or Veal Cutlet / Melted Mozzarella / Tomato Sauce /Spaghetti	\$24.90
	\$26.90
RIB EYE	\$38.90
14 OZ. Black Angus Rib Eye / Garlic Mash Potatoes / Asparagus	

NO PASTA, NO PROBLEM - LIGHTER OPTIONS 2

SALMON AND SHRIMP	\$27.90
Grilled Salmon / Grilled Shrimp / Bed of Spinach / Asparagus	
CHICKEN CON BROCCOLI	\$22.00
Sliced Grilled Chicken / Broccoli / Sun-dried Tomatoes / Spicy Olive Oil	
BRICK OVEN NEW YORK STYLE PIZZA 10	
NEW YORKER	\$12.00
Homemade Tomato Sauce / Mozzarella	
AL FRESCO	\$13.00
Basil / Marinated Tomatoes / Fresh Mozzarella	
FONTINA WHITE	\$12.00
Fontina Cheese /Mozzarella / Gorgonzola / Garlic	
BBQ CHICKEN	\$14.00
Chicken /Red Onions / Mozzarella / Fontina Cheese / BBQ Sauce	
RICOTTA & HONEY	\$13.00
Mozzarella / Ricotta / Black Pepper Honey	
CHICKEN PESTO	\$14.00
Pesto Chicken /Artichokes / Mushrooms / Basil Pesto / Feta / Mozzarella	
STEAK HOUSE	\$15.00
Flank Steak / Roasted Peppers / Onions/ Mozzarella / Goat Cheese	
PIZZA ALA VODKA	\$15.00
Mozzarella / Vodka Sauce / Crispy Bacon / Pepperoni / Sausage	
WILD TRUFFLE PIZZA	\$14.00
Mozzarella / Fontina / Garlic / Crimini, Button & Shiitake Mushrooms / Truffle Oil	
GARDEN VEGETABLE	\$14.00
Mushrooms / Tomatoes / Spinach Ricotta / Mozzarella	

CHEF LUNCH SPECIALS 7	
EGGPLANT PARMESAN	\$15.90
Fresh Battered Eggplant / Mozzarella / Tomato Sauce / Spaghetti	
CHICKEN PICCATA	\$13.90
Sautéed Chicken Breast / Capers / Lemon Wine Sauce / Spaghetti	
MARE MONTE	\$13.90
Sautéed Chicken Breast / Artichokes / Roasted Peppers / Lemon Cream Sauce / Spaghetti	
RAVIOLI ROSE	\$13.90
Ricotta Stuffed Ravioli / Rose Cream Sauce / Mozzarella	

CHICKEN MARSALA	\$13.90
Sautéed Chicken Breast / Mushrooms / Marsala Wine Sauce / Spaghetti	
CHICKEN CHESAPEAKE	\$15.90
Sautéed Chicken Breast / Lump Crab Meat / Spinach / Alfredo Sauce / Melted Mozzarella / Fettuccine	
CHICKEN CACCIATORE	\$13.90
Sautéed Chicken Breast / Onions / Green Peppers / Mushrooms / Light Tomato Sauce / Spaghetti	

SEAFOOD SPECIALS 4

GRILLED SALMON	\$18.90
Grilled Salmon / Fresh Spinach / Tomatoes / Garlic / Lemon Butter Sauce /Angel Hair	
SHRIMP FRA DIABLO	\$17.90
Plump Shrimp /Garlic / Spicy Marinara / Linguine / Goat Cheese	
CRAB & SALMON ROSÉ	\$18.90
Sliced Salmon / Lump Crab Meat / Spinach / Rose Cream Sauce / Linguine	
SHRIMP RISOTTO	\$17.90
Creamy Arborio Rice /Plump Shrimp / Asparagus / Mushrooms / Tomatoes	

GLUTEN FREE & LIGHTER FARE OPTIONS 4

SALMON & SHRIMP	\$18.90
Grilled Salmon / Two Plump Grilled Shrimp / Sautéed Spinach / Lemon Slice	
CHICKEN CON BROCCOLI	\$14.90
Sliced Grilled Chicken / Broccoli / Sun-dried Tomatoes / Spicy Olive Oil	
CHICKEN CAPRESE	\$15.90
Grilled Chicken / Fresh Mozzarella / Fresh Tomato / Fresh Basil / Olive Oil / Balsamic Glaze	
GRILLED CHICKEN PARMESAN	\$15.90
Marinated Chicken Breast / Marinara / Melted Mozzarella / Steamed Vegetable Medley	