

Chef's Dinner Specials

December 11-17, 2017

Starters

Antipasti e Insalate

Bruschetta alla Valentino

Diced ripe tomatoes, chopped Mediterranean olive medley, fresh mozzarella, red onion and basil. Drizzled with Imported EVOO and balsamic glaze. Served alongside parmesan and garlic crostinis. \$10

Cozze al Rosario

One dozen Prince Edward Island Mussels sautéed in our creamy sherry rose sauce and served with garlic crostinis. \$14

Chesapeake Flatbread

Minced chicken breast, creamy crab dip, sharp cheddar and mozzarella cheese smothered on pita flatbread. Then topped with diced scallions and fresh tomatoes. Served with cocktail for dipping. \$11

Agnello al Dijon (Antipasto)

(-Appetizer-) Grilled all natural Australian baby lamb chops in a pure honey Dijon sauce and served with seasoned crostinis. \$18

Ostriche Fritte (Antipasto)

Six Fresh Chesapeake oysters dipped in cornmeal and flash-fried. Served on a bed of lettuce with your choice of dipping sauce. \$11

The Chef's Specials

Choice of Soup of The Day or Side Salad

Lasagne Vegetales

An Old Country Recipe. Baked wide egg noodles, baby spinach, shredded carrots, broccoli florets and three cheeses layered with our homemade tomato marinara sauce. \$13

Pollo Julietta

Tender chicken breasts lightly battered and sautéed with mushrooms, roasted asparagus and fresh mozzarella in our made to order sherry rose Alfredo over penne pasta. \$18

Fontana Vienna

Scampi with A Twist! Fresh jumbo lump crabmeat atop lightly battered shrimp sautéed with roasted red peppers, fresh mushrooms and fire roasted artichoke hearts in our made to order creamy white wine, lemon, butter scampi sauce. Enjoy tossed over homemade mashed potatoes. \$23

Gamberi Pasta Aspa

Gulf shrimp rubbed with our blackened spiced and sautéed then smothered with melted mozzarella and Parmigiano Reggiano cheeses. Tossed over penne noodles, fresh tomatoes, and spinach sautéed in our secret Madeira wine Alfredo. \$21

Granchio Verde

Sautéed mushrooms and fresh spinach in our sherry wine garlic butter sauce tossed over linguine pasta and topped with fresh blue crab jumbo lump. \$21

Pesce Fiorentina

Founder lightly seasoned and sautéed with sliced mushrooms, baby spinach and imported feta cheese in a basil wine lemon butter sauce. Served over linguine or rice. \$22

15% Gratuity Will Be Added To Each & Every Dine-In Check