



La Fontana

Restaurant & Accomodation

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





Starters

Zuppa del Giorno

freshly made soup of the day

£4.95

Garlic Bread (v)

£3.95

Garlic Bread with Mozzarella and Tomato Sauce (v)

£4.50

Filetto di Pollo con Aglio

fillet of chicken with a garlic, white wine and butter sauce

£6.25

Avocado Gratinato

avocado filled with prawns and mozzarella cheese topped with a tomato and cream sauce (served hot)

£6.95

Calamaretti

crisp deep fried squid served on a bed of fresh lettuce leaves

£7.50

Funghi con Aglio (v)

sliced mushrooms cooked with garlic, butter and parsley on a bed of mixed salad

£5.95

Bresaola

dried cured sliced beef on a bed of rocket salad topped with fresh parmesan shavings drizzled with olive oil

£7.50

Salmone Affumicato

smoked salmon on a bed of lettuce leaves served with a wedge of lemon

£7.95

Bruschetta (v)

toasted bread with garlic, fresh cherry tomatoes, basil and olive oil

£4.95

Paté del Capocuoco

chefs homemade chicken liver and pork pate served with toasted bread

£6.00

Italian Anipasti

a selection of Italian cold meats and fish

£8.50 per person or £15.00 for sharing platter

Prosciutto e Melone

thin slices of parma ham served alongside fresh melon

£7.95





Le Specialità di Pasta

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

Starter **£6.95** Main Course **£12.50**

Lasagna e Napolitana

chefs homemade traditional napolitana lasagna made with mini meatballs, mozzarella cheese and peas

Spaghetti alla Carbonara

spaghetti with bacon and egg in a creamy sauce

Tagliatelle Fontana

homemade tagliatelle with smoked salmon and mozzarella cheese in a creamy tomato sauce

Tagliatelle in Bianco

homemade tagliatelle with chicken and mushrooms, cooked in garlic, parsley and white wine

Risotto al Tonno (main course only)

traditional Italian risotto with tuna, cherry tomatoes and onion
£12.95

Spaghetti Aio Oio (v)

spaghetti in a chilli garlic and parsley oil

Lasagna al Forno (v)

homemade lasagna with aubergine, courgettes, peas, ricotta, pecorino cheese and tomato sauce

Agnellotti (v)

homemade large pasta parcels filled with cheese and spinach covered in tomato sauce

Gnocchi agli Spinaci (v)

homemade spinach and pecorino gnocchi with a tomato sauce

Risotto con Spinaci e Gorgonzola (main course only) (v)

Italian risotto with spinach and gorgonzola cheese
£12.95





Le Specialita di Carne

All of the specialita di carne come served with potatoes and vegetables

Pollo Fontana

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

£15.50

Pollo al Pesto

*succulent breast of chicken stuffed with homemade pesto and mascapone cheese topped
with roasted pinenuts and served with pesto dressed homemade tagliatelle*

£15.50

Pollo al Vino con Bianco Rosemarino

breast of chicken cooked with rosemary, garlic and white wine

£15.50

Lombata di Vitello con Salvia e Vino Bianco

grilled t-bone veal cooked with sage and white wine

£19.95

Vitello Saltimbocca

tender veal loin topped with parma ham, sage, butter and white wine

£16.95

Vitello al Marsala

tender veal loin cooked with marsala wine

£16.95

Bistecca alla Pizzaiola

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

£17.95

Filetto alla Rossini

*fillet steak with bacon, mushrooms, onions, red wine and brandy topped with chefs
homemade paté and mozzarella cheese*

£20.95

Bistecca alla Fiorentina

grilled t bone steak

(Market Price)

Braciolette alla Napoletana

*fillet beef rolled with pinenuts, mozzarella, sultanas, parmesan, parsley and a hint garlic
in a tomato sauce served with spaghetti or vegetables*

£19.95





Wine List

White Wines

House White Bottle £13.95 Small Glass 125ml £3.10 Large Glass 175ml £3.65

Piesporter £16.25

Vibrant and refreshing with traces of mineral and a fine, firm texture

Pinot Grigio 2008 £19.40 Half Bottle £11.25

A ripe, textured feel on the nose and a soft roundness in the mouth with a typically herbal touch on the finish gives it a classic Pinot Grigio character

Frascati Superior D.O.C Casale Marchese 2007 £21.95

A light honeyed nose and herbal undertones combined with a light and sophisticated bitterness on the finish

Principi di Butera Insolita 2009 £20.45

Crisp and mineral-driven. A touch of oak without the vanilla of Chardonnay. Goes great with shellfish or mild grilled fish.

Gavi Di Gavi D.O.C.G. 2008 £31.45

A delicious, lively and citrus nose is matched with fullness and rounded flavour on a lengthy palate

Tenuta Ca' Bolani Sauvignon 2009 £24.00

The grapes are grown and harvested at full ripeness in the vineyards of the ancient estates of Auditors Bolani. Perfect harmony that goes well with shellfish and pasta dishes.

Red Wines

House Red Bottle £13.95 Small Glass 125ml £3.10 Large Glass 175ml £3.65

Principi di Butera Nero D' Avola 2008 £18.75

A silky texture characterises the impact of this wine on the mouth, this follows a lovely rich fruitcake nose of some intensity.

Principi di Butera Cabernet Sauvignon 2008 £19.80

This is a firm, medium weight wine with richness and an elegant finish. A blend of predominantly sangiovese with Montepulciano

Montepulciano D.O.C 2007 £24.45

A chunky, chewy red with lashings of dense fruit, baked up by full, but soft tannins and a long finish

Chianti Classico 2006 £32.55 Half Bottle £16.80

The firm grip of the sangiovese grape and the warmth of the Tuscan sun gives it a fullness of flavour and a long finish

Barolo D.O.C.G. Paesi Tuoi Terre Da Vino 2004 £47.25

Aromatic with tones of cinnamon and berry, medium to full bodied, elegant tannins and a lovely fresh fruit berry finish





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Rosé Wine

House Rosé Bottle £13.95 Small Glass 125ml £3.10 Large Glass 175ml £3.65

Pinot Grigio Blush £21.75

A suave elegant pink with that characteristic snap of herbiness on the finish and bags of character

Sparkling Wines & Champagnes

Asti D.O.C.G Monti Furchi Terre Da Vino 2007 £28.30

Asti in top gear. Floral Bouquet with touches of patisserie. Intense on the palate and persistent with a clear, fresh finish

Prosecco NV £30.45

A lively, slightly yeasty touch with a delicious rounded finish and good length

House Champagne £37.80

Harmonious and mellow with elegant fruit aromas and flavours

Tattinger Brut Reserve NV £62.95

Elegant and balanced with crisp, full flavoured finish

Moet Et Chandon Brut Imperial, Eperney France £68.20

A complete and elegant blend of more than 200 Crus of Pinot Noir, Pinot Meunier, Brut Imperial combines generosity and delicacy with maturity and freshness

Moet Et Chandon Rose Imperial, Eperney France £76.55

An intense and aromatic blend of Pinot Noir, Pinot Meunier and Chardonnay. Rose Imperial combines vivacity and finesse with generosity and structure

Tattinger Prestige Rose NV £78.75

Fresh aromas of wild strawberries precede the balanced, smooth red fruit flavours

Cuvee Dom Perignon, Moet Et Chandon 1995 £225.00

Full, round and complete with balancing acidity, and long, silky, elegant finish

Dessert Wine

Moscato Passito Piemonte DOC La Bella Estate Terre Da Vino 2005 50ml Glass £6.80

An intense, floral sweetness and a certain richness are nicely balanced by crispiness on the finish

