Fountair

TAKEOUT MENU

27 Year Anniversary!

Proudly owned and operated by Frank Marinaro for 27 years!

Open Daily • Closed Mondays & Tuesdays • Daily Specials

Fresh tomato sauce and basil

Fusilli Malfatti

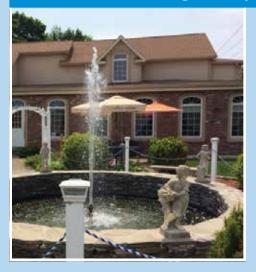
Pasta al Tegamino

11.25

10.95

4.95

6.95



Appetizers

Baked Clams

Eggplant Rollatini

*Add grilled chicken

* Add shrimp

Hot & Spicy Shrimp	11.25
Zuppa di Cozze E Vongole	11.95
Mozzarella Caprese	11.25
Shrimp Gorgonzola	12.95
Fried Calamari	14.25
Soup of the Day	5.95
<u>Salads</u>	
Caesar Salad	9.95
Arugoletta	10.75
Small Garden Salad	4.50
Large Carden Salad	6.95

Linguine al Pomodoro

14.25

19.95

19.75

Cavatelli Bolognese	18.95
Homemade pasta with traditional meat sauce	
Gnocchi Napoletani	18.95
Potato pasta served with fresh mozzarella,	
ricotta and fresh marinara sauce	
Linguine con Vongole	19.95
Little neck clams with your choice of white or red clam sa	uce
Penne alla Vodka	17.95
Penne pasta with our famous vodka sauce	
Orecchiette Contadina	19.95
Cap shaped pasta with broccoli rabe, fennel sausage	
and sun dried tomatoes in a garlic & olive oil sauce	
Ravioli al Pomodoro	17.50
Tomato and fresh basil	
Linguine Garlic & Oil	14.25
Fresh garlic and olive oil	
Fettuccine alla Panna	19.95
Cajun shrimp, peas, parmigiano cheese and cream sauce	?

Oven Baked & Specialties

Spiral shaped pasta served with arugula, shrimp,

fennel sausage, plum tomatoes and cream

Cap shaped pasta baked with little meatballs, pecorino cheese and fresh mozzarella in a tomato sauce	
Eggplant Rollatini	18.95
Filled with ricotta and mozzarella cheese	
Chicken Boscaiola	19.95
Grilled chicken breast topped with broccoli rabe,	
mushrooms, potatoes and sun dried tomato	
Pork Valdostana	19.95
Pork scaloppine sautéed with shiitake mushrooms,	
prosciutto and sherry cream sauce	
Eggplant Parmigiana	19.95
Served with ricotta and mozzarella	

<u>Entrées</u>

All entrées are served with your choice of

linguine, penne or vegetable of the day	
Chicken Fantasia Chicken breast w/ roasted peppers, artichoke hearts	19.9
and onions simmered in a cream sauce with a touch of to	omato
Chicken Marsala Chicken breast w/ marsala wine, mushrooms and butter	19.9
Chicken Parmigiana Breaded chicken breast with layers of sauce and cheese	19.9
Chicken Blue Fountain Sautéed chicken breast with white wine, fresh herbs and a touch of brown sauce	19.9
Veal Parmigiana	21.9
Breaded veal with layers of sauce and cheese	
Veal Sorrentino	22.9
Veal scallopini topped with eggplant, prosciutto	
and mozzarella, with white wine and a touch of tomato sa	
Veal Sinatra	22.9
Veal scallopini with artichoke hearts	
and mushrooms in a brandy cream sauce	99.0
Grilled Salmon Dijon Grilled Atlantic salmon with a honey Dijon glaze	23.9
Zuppa di Pesce	28.9
A medley of clams, mussels, calamari,	20.9
shrimp, and filet of sole over linguine	
Fritto Misto	25.9
Jumbo shrimp & calamari lightly floured and pan fried	_3.0
Shrimp Marinara	21.9
Served over linguine with marinara or fra diavolo sauce	
NY Shell Šteak	26.9
16oz. USDA choice grilled to perfection	
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Side Orders

Salmon Marechiaro Salmon filet served with white wine, fresh garlic, basil and plum tomatoes

Sautéed Broccoli Rabe	7.9 5
French Fries	4.25
Roasted Potatoes	4.95
Meatballs	4.95
Garlic Bread	3.95
With Cheese	4.95

Prices may change without notice.

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23.95

Now Celebrating Our 27th Anniversary!

CIFICERTIFICATE

Buy 1 Gift Certificate for \$100 Get \$20 Gift Certificate FREE

Not to be combined with other offers. Limited time offer. Cash price only. Expires 12/01/2021.