

PASTA

All pasta entrees are served with a garden salad.

Whole wheat 1.75 or gluten free 2.25 available

Ravioli al Pomodoro	14.95	Penne alla Vodka (House Specialty)	16.95
Homemade cheese ravioli served with tomato sauce and fresh basil.		Quill shaped pasta with our famous sauce.	
Orzochiette Contadina (House Specialty)	17.25	Fettuccine alla Panna	18.50
Cap shaped pasta with broccoli rabe, fennel sausage, sun dried tomatoes, garlic, and extra virgin olive oil.		Wide ribbon egg pasta served with Cajun shrimp, peas and a creamy brandy sauce.	
Cavatelli Bolognese	16.95	Gnocchi Napoletani	16.25
Homemade pasta with our delicious meat sauce.		Homemade potato pasta tossed with ricotta, fresh mozzarella, basil, and plum tomato sauce.	
Pasta al Tegamino (House Specialty)	17.50	Bucatini Amatriciana	16.95
Cap shaped pasta baked with homemade mini meatballs, pecorino cheese, tomato sauce, and topped with fresh mozzarella.		Thick hollow spaghetti served with a plum tomato sauce, basil, and pancetta.	
Penne Mediterraneo	17.50	Linguine con Vongole	17.95
Quill shaped pasta sautéed with calamari, grape tomatoes, kalamata olives, fresh herbs.		Little neck clams with your choice of white or red sauce.	

Fusilli Malfatti (House specialty) 18.50

Spiral pasta served with sautéed arugula, shrimp, fennel sausage, plum tomatoes and a touch of cream.

ENTRÉE

All entrees are served with: garden salad and vegetable of the day or choice of penne or linguine.

Chicken Fantasia	18.95	Chicken Marsala	18.95
Chicken breast sautéed with red roasted peppers, artichoke hearts, onions and served with white wine, tomato sauce and a touch of cream.		Chicken breast with Marsala wine, mushrooms and butter.	
Veal Sorrentino	22.95	Veal Sinatra (House Specialty)	21.95
Veal scaloppini topped with eggplant, prosciutto, and mozzarella with white wine and a touch of tomato sauce.		Veal scaloppini with artichoke hearts and mushrooms in a brandy cream sauce.	
Veal Parmigiana	21.95	Roasted Duck	24.95
Classical Italian preparation.		Semi-boneless duck roasted with a raspberry glaze.	
NY Shell Steak	25.95	Pork Valdostana	20.50
USDA Shell Steak grilled to perfection.		Pork scaloppini sautéed with shiitake mushrooms prosciutto and a sherry cream sauce.	
Salmon Dijon	24.50	Filet of Sole Fiorentina	20.95
Grilled Atlantic salmon with a honey mustard glaze.		Fresh sole served with a lemon wine sauce over a bed of sautéed spinach.	
Zuppa di Pesce	26.95	Fritto Misto	23.95
A medley of clams, mussels, shrimp, calamari and sole over linguine with choice of marinara or fra-diavolo sauce.		Shrimp and domestic calamari lightly floured, pan-fried and served with marinara sauce.	
Chicken Boscaiolo	18.95	Hot & Spicy Shrimp	21.95
Grilled chicken breast topped with sautéed broccoli rabe, mushrooms, potatoes and sun dried tomatoes.		Jumbo shrimp with garlic, crushed red peppers, white wine, a touch of tomato sauce over a bed of linguine.	

Thank You for making the Blue Fountain a success for over 20 years.

Frank Marinaro

Owner/Chef