

I FONTANILI

MENU

To ensure the best quality of our ingredients, we use an integrated internal production system which consist of pasteurization techniques, vacuum and low-temperature cooking along with quick blast freezing at -20°C in full respect of the local and national food regulation law.

All our pizzas may be required with multi-cereal and seeds flour dough for an extraordinary taste and high digestibility.

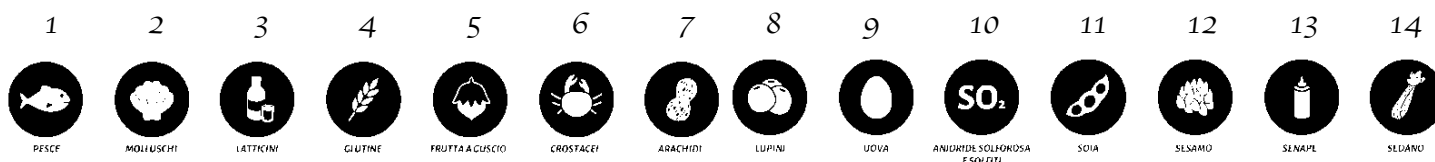
Appetizers

- * *Mixed seafood entrée* €17.50
ALLERGENS 1, 2, 3, 4, 5, 6, 7, 9, 10, 11, 12, 13, 14
- * *Marinated salmon tartare with fennel and mango salad, yogurt e coconut* € 14.00
ALLERGENI 1,3,5,10,11,12
- Beef Tartare with grilled bone, tartar sauce and puffed corn wafer* €14.50
ALLERGENS 3, 4, 11, 13
- Cold cuts mixed selection* €13.50
ALLERGEN -
- Premium cheeses selection with honey and jam* €13.50
ALLERGENS 3

First course

- * *Fresh home-made spaghetti with stewed seafood mix** €15.00
ALLERGENS 1, 2, 4, 5, 6, 7, 9, 10, 14
- * *Risotto Carnaroli with pumpkin flowers, lime, stracchino, and scallop tartare* €13,50
ALLERGENS 1, 2, 3, 11, 14
- * *Fresh home-made green linguine pasta with stracciatella Buffalo shrimp with the scent of garden* €14.00
ALLERGENS 3, 4, 6, 9, 11, 14
- * *Fresh home-made tagliatelle with grilled pecorino cheese and "guancia romano" cheek lard* €12.50
ALLERGENS 3, 4, 9, 14
- * *Pumpkin gnocchi, topped with undergrowth concentrate powdered licorice and kefir* € 13,00
ALLERGENS 3,4,9,14

Allergen according to current regulation



Customers are pleased to point out any possible intolerance before placing the order.

the pasta offered in the menu, is produced directly in our kitchen with organic flour bronze drawn. After the preparation we blast-freeze the final product to maintain its freshness and organoleptic qualities.

Main course

<i>*Mixed grilled seafood</i> <small>ALLERGEN 1, 2, 6, 7</small>	€21.00
<i>*Tuna escalope with crunchy pistachos, yellow gazpacho and friggitello</i> <small>ALLERGEN 1, 4, 5, 7</small>	€18.00
<i>Sliced beef sirloin "tagliata" with baked potatoes</i> <small>ALLERGEN 7, 13</small>	€17.00
<i>Veal fillet, cream potatoas and herbs</i> <small>ALLERGEN 3, 5, 7, 14</small>	€20.00
<i>Fontanili Special Burger with baked potatoes</i> <i>Beef burger, smoked crispy bacon,</i> <i>Latteria cheese, tomatoes, salad and our special sauce</i> <small>ALLERGEN 3, 4, 8, 9, 13</small>	€16.00
<i>"Supreme" Guineafowl, tapped with its sauce and soft – crunchy sweet potato</i> <small>ALLERGEN 3, 14</small>	€ 16.50

Side dishes

<i>Baked potatoes</i> <small>ALLERGEN 1 -</small>	€4.50
<i>Grilled vegetables</i> <small>ALLERGEN 7</small>	€4.50
<i>Mixed salad</i> <small>ALLERGEN</small>	€4.50

Service €2.50

**Some ingredients in the dish marked with the star may be subjected to a blast-freeze process in order to maintain flavor and freshness or due to the shortage of the fresh product it may be frozen at the beginning.*

Recommended pizzas

Settembrina

Mozzarella, Parm's ham and fig

Recommended beer Privat special Bavarian lager

€ 12,00

Pantesca

Tomato, buffalo's mozzarella, cherry tomato, anchovies, black olives

caper flower from Pantelleria, oregano

Recommended beer O'hara's irish red

€ 12,00

Friarielli

Mozzarella, broccoli rabe, grilled sausage

Recommended beer Privat special Bavarian lager

€ 11,50

Rustica

Mozzarella, tomato, eggplant, bacon, Parmesan cheese

Recommended beer Privat special Bavarian lager

€ 10,00

Fior di Capperò (caper flower)

Tomato, mozzarella, tuna, artichokes, caper flower from Pantelleria

Recommended beer O'hara's irish red

€ 12,00

Fonduta (fondue)

Tomato, mozzarella, mushrooms, speck, cheese fondue

Recommended beer Weizen

€ 11,50

Mediterranea

Tomato, buffalo's mozzarella, dried tomatoes, pine nut, basil

Recommended beer Weizen

€ 11,00

Montanara

Tomato, mozzarella, speck, red chicory, Stracchino soft cheese

Recommended beer Privat special Bavarian lager

€ 11,00

Bronte

Buffalo's mozzarella, champignon mushrooms, pistachios, Parmesan cheese

Recommended beer Kellerbier amber, unfiltered

€ 10,50

Tronchetto Fontanili (pizza roll)

Buffalo's mozzarella, Gorgonzola, cherry tomato, Parma's ham,

olives, rocket salad, artichokes

Recommended beer Weizen

€ 12,50

Frutti di mare (seafood)

Tomato, seafood mix

Recommended beer O'hara's irish stout

€ 12,50

Flour used to prepare pizza dough is biologically certified.
Any added ingredient cost €1,00/€2,00 each.

Focaccias

- ♦ *Focaccia with olive oil and oregano* € 4,50
Recommended beer Kellerbier amber, unfiltered
- ♦ *Focaccia with cherry tomatoes, olive oil and oregano* € 5,50
Recommended beer Kellerbier amber, unfiltered
- ♦ *Focaccia with rosemary and Parmesan cheese* € 5,50
Recommended beer Kellerbier amber, unfiltered

Pizzas

- ♦ *Marinara* tomato, garlic, olive oil € 6,00
Recommended beer Privat special Bavarian lager
- ♦ *Margherita* tomato, mozzarella, oregano € 7,00
Recommended beer Privat special Bavarian lager
- ♦ *Napoli* tomato, mozzarella, anchovies € 8,00
Recommended beer O'hara's irish stout
- ♦ *Romana* tomato, mozzarella, anchovies, capers € 8,50
Recommended beer O'hara's irish stout
- ♦ *Champignon* tomato, mozzarella, Champignon mushroom € 8,00
Recommended beer Weizen
- ♦ *Diavola (Devil)* tomato, mozzarella, red hot salami € 8,50
Recommended beer Kellerbier amber, unfiltered
- ♦ *Ham* tomato, mozzarella, cooked ham € 8,50
Recommended beer Privat special Bavarian lager
- ♦ *Ham and Mushrooms* tomato, mozzarella, ham, champignon mushrooms € 9,50
Recommended beer Privat special Bavarian lager
- ♦ *Wurstel* tomato, mozzarella, wurstel € 8,00
Recommended beer Privat special Bavarian lager
- ♦ *4 Stagioni* tomato, mozzarella, mushrooms, artichoke, ham, black olives € 10,00
Recommended beer O'hara's irish stout
- ♦ *Alba* tomato, buffalo's mozzarella, truffle olive oil, cooked ham and rocket salad € 12,00
Recommended beer Kellerbier amber, unfiltered
- ♦ *Pugliese (Apulian)* tomato, mozzarella, onion € 7,50
Recommended beer O'hara's irish red
- ♦ *Primavera (Springtime)* tomato, mozzarella, tuna, onion € 8,50
Recommended beer Weizen
- ♦ *Gamberi* tomato, cherry tomatoes, buffalo's mozzarella, shrimp and rocket salad € 12,00
Recommended beer Kellerbier amber, unfiltered
- ♦ *Polipo* tomato, octopus, mozzarella, potatoes, celery and olive oil € 12,00
Recommended beer Kellerbier amber, unfiltered
- ♦ *Parmigiana* tomato, mozzarella, eggplant, cherry tomato, Parmesan cheese € 9,00
Recommended beer Privat special Bavarian lager
- ♦ *Radicchio* tomato, mozzarella, red chicory, bacon € 8,50
Recommended beer O'hara's irish stout

Pizzas

- ♦ *Vegetarian* tomato, mozzarella, egg-plant, peppers, zucchini, asparagus € 9,50
Recommended beer Kellerbier amber, unfiltered
- ♦ *4 Formaggi* tomato, mozzarella, mixed cheese € 9,50
Recommended beer O'hara's irish red
- ♦ *Gorgonzola* tomato, Gorgonzola, speck € 9,00
Recommended beer O'hara's irish stout
- ♦ *Sausage* tomato, mozzarella, ricotta, grilled sausages € 9,00
Recommended beer O'hara's irish stout
- ♦ *Valtellina* tomato, mozzarella, bresaola, Parmesan cheese, rocket salad € 10,50
Recommended beer Weizen
- ♦ *Sea & Mount* tomato, mozzarella, mushrooms, octopus, shrimps € 11,50
Recommended beer O'hara's irish stout
- ♦ *Cold Pizza* tomato, buffalo's mozzarella, cherry tomatoes, rocket salad, Parmesan cheese € 10,00
Recommended beer Weizen
- ♦ *Provola* tomato, mozzarella, smoked Provola cheese, speck € 9,00
Recommended beer O'hara's irish stout
- ♦ *Summery* tomato, Parmesan cheese, rocket salad, cherry tomatoes, Parma's ham € 10,00
Recommended beer O'hara's irish red
- ♦ *Brie* tomato, mozzarella, cooked ham, brie cheese € 9,50
Recommended beer O'hara's irish red
- ♦ *Zucchine* tomato, mozzarella, zucchini, Parmesan cheese € 8,50
Recommended beer O'hara's irish red
- ♦ *Tronchetto (Pizza roll)* buffalo's mozzarella, cherry tomatoes, gorgonzola, Parma's ham € 11,50
Recommended beer Privat special Bavarian lager
- ♦ *St. Lucia* tomato, mozzarella, mushrooms, speck, Parmesan cheese € 10,00
Recommended beer O'hara's irish stout
- ♦ *Parmella* tomato, mozzarella, grilled sausage, gorgonzola cheese, Parma's ham € 10,50
Recommended beer Privat special Bavarian lager
- ♦ *Alto Atesina* tomato, mozzarella, champignon mushrooms, egg-plant, speck € 9,50
Recommended beer O'hara's irish stout
- ♦ *Capricciosa* tomato, mozzarella, mushrooms, artichokes, cooked ham, anchovies € 10,00
Recommended beer O'hara's irish stout
- ♦ *Regina* tomato, buffalo's mozzarella, Parma's ham, cherry tomato € 11,00
Recommended beer Privat special Bavarian lager
- ♦ *Italia* tomato, buffalo's mozzarella, cherry tomato, basil € 10,00
Recommended beer O'hara's irish red
- ♦ *Italia invernale* tomato, Buffalo's mozzarella, grilled sausage, mushrooms € 11,00
Recommended beer O'hara's irish stout
- ♦ *Italia Primavera* tomato, buffalo's mozzarella, cherry tomato, basil, zucchini, eggplant € 11,00
Recommended beer Kellerbier amber, unfiltered

Flour used to prepare pizza dough is biologically certified.
Any added ingredient cost €1,00/€2,00 each.

White pizzas (without tomato sauce)

- ♦ *Stracchino (soft cheese)*
Mozzarella, Stracchino soft cheese, rocket salad, bresaola, Parmesan cheese
Recommended beer O'hara's irish red € 10,50
- ♦ *Potatoes* *mozzarella, boiled potatoes, smoked bacon, rosemary*
Recommended beer O'hara's irish stout € 9,50
- ♦ *Truffle* *mozzarella, mushrooms, olive oil, Parmesan cheese, truffle cream*
Recommended beer Privat special Bavarian lager € 12,00
- ♦ *Walnut* *mozzarella, soft cheese Stracchino, gorgonzola, walnut, Parmesan cheese*
Recommended beer O'hara's irish red € 11,00
- ♦ *Apple* *mozzarella, Gorgonzola cheese, apple*
Recommended beer O'hara's irish red € 9,00
- ♦ *Buffalo* *buffalo's mozzarella, Parma's ham*
Recommended beer Privat special Bavarian lager € 11,00

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Gluten-free pizzas DSFOOD

- ♦ *Margherita* *tomato, mozzarella, oregano* € 9,50
- ♦ *Cooked Ham* *tomato, mozzarella, cooked ham* € 10,00
- ♦ *Ham and mushrooms* *tomato, mozzarella, ham, Champignon mushrooms* € 12,00
- ♦ *Italia* *tomato, buffalo's mozzarella, cherry tomatoes, basil* € 11,50
- ♦ *Champignon* *tomato, mozzarella, Champignon mushrooms* € 10,00
- ♦ *Vegetariana* *tomato, mozzarella, eggplant, peppers, zucchini* € 11,00
- ♦ *Parma* *tomato, mozzarella, Parma's ham* € 12,00

*For any variation with ingredients not included in the gluten free pizzas menu
"I Fontanili" decline every responsibility in case of any food intolerance.*

Gluten-free beer Estrella Damm cl.33

€ 6,00

Spumanti (sparkling) and Champagne

- ♦ *Prosecco Valdo Oro* € 23,00
Cantine Valdo
- ♦ *Moscato D'Asti* € 23,00
Azienda Agricola La Morandina
- ♦ *Donna Lisetta Rosè* € 26,00
Cantina Leone de Castris, Salento, Lecce
- ♦ *Contadi Castaldi DOCG BRUT Franciacorta* € 30,00
Azienda Coontadi Castaldi
- ♦ *Ca' del bosco Cuvèe prestige* € 40,00
- ♦ *Bellavista BRUT 2011 Azienda Bellavista* € 48,00
- ♦ *Champagne POMMERY Noir* € 55,00

White wines

- ♦ *Blangè-Langhe Arneis D.o.c* € 24,00
Cantina Ceretto (Piedmont)
- ♦ *Ortrugo vivace dei Colli Piacentini* € 16,00
Azienda Agricola Ferrari e Perini (Emilia Romagna)
- ♦ *Lugana Pieve Croce* € 18,00
Azienda Agricola Costaripa (Lombardy)
- ♦ *Müller Thurgau* € 18,00
Cantina La villa del Gelso (Trentino)
- ♦ *Chardonnay ALMA TERRA* € 24,00
Azienda Contadi Gastaldi (Lombardy)
- ♦ *Verdicchio dei Castelli di Jesi D'oro verde* € 19,00
Azienda Agricola Tombolini (Marche)
- ♦ *Gewurztraminer* € 22,00
Cantina ST Michael-Eppan (Süd Tirol)
- ♦ *Vermentino di Sardegna DOC - BioIntegrale* € 22,00
Azienda Agricola Olinas (Sardinia)
- ♦ *Ribolla Rj Gialla* € 22,00
Azienda Agricola La Tunella (Friuli)
- ♦ *Sauvignon Caligo del Collio* € 18,00
Azienda C. Formentini (Friuli)
- ♦ *Falanghina Benevento* € 24,00
Azienda Agricola Macchialupa (Campania)
- ♦ *Greco di tufo* € 24,00
Azienda Agricola Macchialupa (Campania)

Rosè wines

- ♦ *Rosamara (grapes: Gropello, Marzemino, Sangiovese and Barbera) (Lombardy)* € 16,00
- ♦ *Salento Negroamaro Rosato Taranta (Puglia)* € 17,00

- ♦ *Pinot nero Rosè St. Michael - Eppan (Alto Adige)* € 18,00

Red wines

- ♦ *Hebo Toscana rosso IGT (Cabernet Sauvignon-Merlot-Sangiovese)* € 20,00
Azienda Agricola Petra (Tuscany)
- ♦ *S. Giovese Umbria I.G.T* € 15,00
Cantine Antignano (Umbria)
- ♦ *Valpolicella Classico Superiore DOC* € 20,00
Azienda vitivinicola Zenato (Veneto)
- ♦ *Sasyr (Syrah S. Giovese)* € 18,00
Azienda Agricola Rocca delle Macie (Tuscany)
- ♦ *Pinot Nero Blauburgunder Alto Adige* € 19,00
Cantina ST Michael-Eppan (Südtirol)
- ♦ *Refosco dal peduncolo rosso Superiore* € 20,00
Azienda agricola Valpanera (Friuli Venezia Giulia)
- ♦ *Nebbiolo delle Langhe* € 19,00
Cascina Chicco (Piemonte - Langhe)
- ♦ *Chianti classico Contessa di Radda* € 20,00
Azienda Geografico (Tuscany)
- ♦ *Rosso di Montepulciano la Casella* € 20,00
Azienda Agricola Senese. Produced with organic grapes (Tuscany)
- ♦ *Morellino di Scansano Campo Vernino* € 20,00
Azienda Geografico (Tuscany)
- ♦ *Dolcetto D'Alba Bricco dell'Oriolo* € 22,00
Azienda Agricola Azelia (Piemonte)
- ♦ *Nero d'Avola Terre di Giunara* € 20,00
Casa Vinicola Caruso (Sicily)
- ♦ *Cannonau di Sardegna DOC - BioIntegrale* € 22,00
Azienda agricola Olivas (Sardegna)
- ♦ *Rosso di Montalcino Donatella Cinelli Colombini* € 24,00
Casato Prime Donne Montalcino (Tuscany)
- ♦ *Cabernet Franc Collio* € 18,00
Azienda Conti Formentini (Friuli)
- ♦ *Gattinara DOCG* € 29,00
Travaglini Giancarlo (Piedmont)

Wines little bottles

- ♦ *Valpolicella Class. Sup. Azienda vitivinicola Zenato (Veneto)* 0,375l € 11,50
- ♦ *Chianti Classico DOCG Azienda Geografico (Tuscany)* 0,375l € 11,00
- ♦ *Lugana Pieve Croce Azienda Agricola Pievecroce (Lombardy)* 0,375l € 10,50
- ♦ *Gattinara Travaglini Giancarlo (Piedmont)* 0,500l € 18,00
- ♦ *Falanghina del Sannio Cantina del Taburno (Campania)* 0,375l € 12,00

House wines

- ♦ *Cabernet Sauvignon Montelvini - Red* 1/2l € 4,50 1l € 9,00
- ♦ *Verduzzo bianco - Sparkling White* 1/2l € 4,50 1l € 9,00

Draft beers

- ♦ *Riegele Privat - special Bavarian lager beer 5,2%* 1 Pint € 6,00 - ½ Pint € 3,50
Crystal clear medium golden yellow color with refreshing clean aroma, hints a little fruity, but gives excellent doughy mix and even a touch of toast. Great balance of bready malt and light-moderate earthy hop notes with good strength.
- ♦ *O'hara's irish red - Ireland 4,3%* 1 Pint € 7,00 - ½ Pint € 4,50
The malt body is as impressive as a bock in a uniquely Irish way. Thick cream with an incredibly smooth finish. Ruby-coloured beer with fruity aromas, balanced between the sweetness of the caramel and bitterness.
- ♦ *Krombacher Weizen - Germany weissbier 5,3%* 1 Pint € 6,00 - ½ Pint € 3,50
Solid Hefeweizen with a nicely balanced flavour profile, sweet refreshing taste with no bitterness or even aggressive acidity. Taste is a good balance of fruits, clove, grain and a hint of citrus.
- ♦ *Riegele Kellerbier - amber unfiltered Bavarian beer 4,8%* 1 Pint € 6,00 - ½ Pint € 3,50
Hazy and cloudy with a deep orange-amber color. Creamy white head. Bready malt aroma with a distinct fruitiness to it. It's got some lemon citrus aspects, with green apple and spices as well. Creamy and smooth in the finish.
- ♦ *O'hara's irish stout - Ireland 4,3%* 1 Pint € 7,00 - ½ Pint € 4,50
Black irish stout. Robust roast flavour with a full-bodied and smooth mouth feel. The generous addition of Fuggle hops lends a tart bitterness to the dry espresso-like finish. Complex coffee aroma mingled with light liquorice notes.
- ♦ *Panachè - Lager beer with Sprite* 1 Pint € 6,00 - ½ Pint € 3,50
- ♦ *Estrella Damm "Inedit" - bottled beer 0,75l - alc. 4,8%* € 12,00
Clean and dry, a floral coriander type herbaceousness that leads nicely into the hoppy finish and keeps it light and refreshing. Lightly spicy, lemon peel and cardamom. Complex aroma, golden yellow finish with soft perlage

Draft soft drink

€ 3,50

- ♦ *Coca Cola - Fanta - Sprite*
- ♦ *Chinotto - Coca Cola Light (diet) - Coca Zero (canned drink)*
- ♦ *Water bottle still or sparkling - Cl. 75* € 2,50

Cafeteria

- ♦ *Coffee (espresso) or Decaffeinated coffee* € 1,50
- ♦ *Barley coffee - Ginseng coffee - Laced coffee (with alcohol)* € 2,00
- ♦ *Cappuccino, tea and infusions* € 2,50

Spirits

- ♦ *Bitter, herbs, Liquorice liquor and myrtle* € 4,00
- ♦ *Grappe (schnapps): Diciotto lune, Moscato, Teroldego* € 5,00
- ♦ *Grappa Marzadro "Amarone"* € 6,00
- ♦ *Cognac* € 6,00
- ♦ *Aged Whisky* € 6,00

Raisins wines

- ♦ *Zibibbo Passito Martinez (Sicily)* € 26,00
- ♦ *Recioto di Gambellara Riva dei Perari (Veneto)* € 40,00

Our dessert selection

<i>Vanilla-passion: modern reinterpretation of mousse with Tahiti vanilla Passion fruit, coconut and caramel popcorn ALLERGENS 3,9</i>	€8.50
<i>Traditional Fontanili's dessert mix; varieties of desserts taste according to chef's caprice ALLERGENS 1,2,3,4</i>	€6.50
<i>Sliced crispy "millefoglie" with white chocolate ganache ALLERGENS 1,2,3</i>	€6.50
<i>Tiramisù classic with "amaretto" ALLERGENS 1,2,3,4</i>	€7.00
<i>Dark chocolate cube with salted caramel heart and crunchy Chocolate and hazelnut flakes ALLERGENS - 1,2,3,4</i>	€7.50
<i>Lemon sorbet ALLERGENS - 1,2,3,4</i>	€6.00
<i>Thin slice of fresh pineapple ALLERGENS -</i>	€6.00

Our dessert wines suggestion to enjoy our pastry:

- Zibibbo passito (raisins, Sicily, south Italy) € 5,50
- Barolo chinato (red, Langhe region north Italy) € 7,00
- Recioto di Gambellara (raisins, Veneto, north Italy) € 7,00

*All our dessert and ice-cream are made by our
self-production*

ALLERGENS LIST:

1 dairy products, 2 gluten, 3 eggs, 4 nuts, 5 peanuts