



# Fontanella

ITALIANO RISTORANTE

Come And Enjoy  
A Touch of Italy

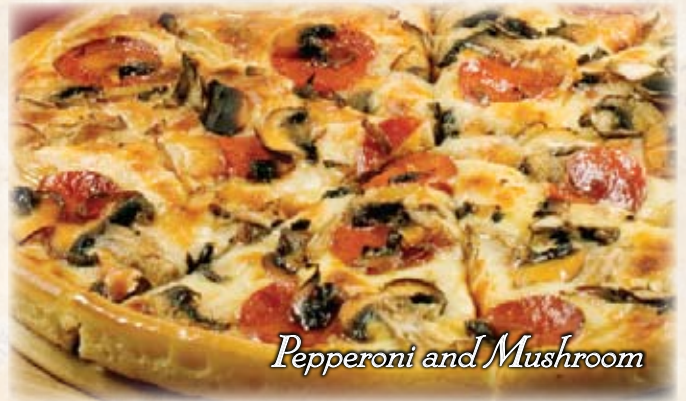


# Pizza

	14"	16"	Thick Crust 16x16"
<i>Cheese</i> .....	\$10.95	\$11.95	\$14.50

*Additional toppings \$1.50 each*

*Ex-Cheese, Sausage, Mushrooms, Pepperoni, Anchovies, Onions, Green Peppers, Meatballs, Salami, Canadian Bacon, Black Olives*



*Pepperoni and Mushroom*

# Antipasti



*Calamari*

*Calamari*..... \$ 8.95  
Fresh calamari breaded and fried, served with marinara sauce.

*Bruschetta*..... \$ 7.95  
Italian bread topped with fresh tomatoes, basil, garlic and olive oil.

*Caprese*..... \$ 8.95  
Fresh mozzarella, tomatoes, basil & olive oil.

*Baked Clams Oreganata*..... \$ 8.95  
Fresh clams baked in a white wine sauce.

*Zuppa Di Clams or Mussels*..... \$ 9.25  
Fresh clams or mussels served in a red or white sauce.

*Fried Cheese*..... \$ 8.95  
Mozzarella cheese breaded and fried, served with marinara sauce.

*Baked Portobella Mushrooms*..... \$ 8.95  
Fresh portobella caps topped with fresh mozzarella and baked.

*Combination Platter*..... \$12.95  
Calamari, fried cheese and bruschetta.

## *Garlic Bread*

*Half*...\$3.00    *Full*...\$5.00

## *Garlic Bread with Cheese*

*Half*...\$3.50    *Full*...\$6.00



*Zuppa Di Mussels*

# Zuppa Calde

(All Hot Soups are homemade with fresh ingredients.)



*Minestrone*

*Tortellini In Brodo*..... \$ 3.00  
Pasta stuffed with cheese in homemade chicken broth.

*Stracciatella Alla Romana*..... \$ 3.00  
Italian egg drop soup.

*Pasta E Fagioli*..... \$ 3.00  
Pasta and cannellini beans cooked with chicken broth and marinara sauce.

*Minestrone*..... \$ 3.00  
A classic Italian vegetable soup.

# Insalate

(All salads served with a choice of Ranch, Blue Cheese, Italian or Caesar dressing.)



Caesar

## Caesar Salad.....\$ 3.00

Crisp romaine lettuce tossed in creamy Caesar dressing with croutons and topped with shredded parmesan cheese.

## Grilled Chicken Caesar Salad..\$ 9.25

Large Caesar salad topped with seasoned grilled chicken.

## House Salad.....\$ 3.00

Crisp romaine lettuce with onions, tomatoes, carrots, celery and mozzarella cheese.

## Insalata Siciliana.....\$ 9.25

Large house salad topped with grilled eggplant, roasted red bell peppers and black olives.

## Cold Antipasto (perfect for two)\$12.95

Sliced prosciutto, mortadella, capicola, fresh mozzarella, grilled eggplant and roasted red bell peppers topped with olive oil.



Antipasto

# Pasta

(All pastas are served with fresh bread and choice of House or Caesar salad.)



Fettuccini Shrimp and Scallops

## Tortellini Alfredo.....\$10.95

Pasta stuffed with cheese served in a white cream sauce.

## Tortellini with Filetto Di Pomodoro \$10.95

Served in a red sauce with onion, garlic, prosciutto and olive oil.

## Fettuccini Alfredo.....\$10.95

Flat pasta noodles in a white cream sauce.

## Fettuccini Alfredo with Chicken..\$12.95

Tossed with seasoned and grilled chicken.

## Fettuccini with Filetto Di Pomodoro..\$11.95

Served in a red sauce with onion, garlic, prosciutto and olive oil.

## Fettuccini Shrimp and Scallops..\$14.95

Shrimp and scallops served in marinara or alfredo sauce.

## Spaghetti Marinara.....\$ 9.75

## Spaghetti with Meatballs.....\$10.25

## Spaghetti with Sausage.....\$10.50

## Ravioli.....\$10.75

Cheese filled ravioli topped with marinara sauce and mozzarella.

## Manicotti.....\$10.75

Pasta rolled with ricotta and topped with marinara sauce and mozzarella cheese.

## Lasagna.....\$10.95

Made with ground beef, ricotta, mozzarella and romano cheese.

## Baked Ziti.....\$10.25

Ziti in marinara sauce and topped with mozzarella.

## Baked Ziti Sorrentina.....\$10.75

Ziti in marinara sauce with ricotta, mozzarella and romano cheese.

## Baked Ziti Siciliana.....\$10.75

Ziti in marinara sauce with eggplant and topped with mozzarella cheese.

## Ziti Marinara.....\$10.25

## Linguine with Clams.....\$13.95

Linguine with clams in a red or white sauce.

# Specialita Della Casa

(All House Specialties are served with fresh bread, side of spaghetti marinara and choice of House or Caesar Salad.)

## Combination Dishes

*Veal and Chicken Francese*.....\$15.95

One piece each with a light flour breading sauteed in a white wine and lemon butter sauce.

*Veal and Chicken Pizzaiola*.....\$15.95

One piece each sauteed in extra virgin olive oil with fresh tomatoes, oregano, parsley, prosciutto and mushrooms.

*Veal and Chicken Rollatine*.....\$17.95

One piece each stuffed with prosciutto, mushrooms and mozzarella then sauteed in a marsala wine sauce.

## Pesci

*Shrimp Parmigiana*.....\$15.95

Large shrimp breaded in Italian bread crumbs, pan fried and topped with marinara sauce and mozzarella cheese.

*Shrimp Oreganate*.....\$16.95

Large shrimp lightly breaded and sauteed in garlic with white wine sauce.

*Zuppa Di Pesce*.....\$22.50

Shrimp, scallops, calamari, mussels and clams in marinara sauce over pasta.



## From The Grill

*Pork Chop Fiorentina*.....\$19.45

Two seasoned and grilled 8 oz. pork chops with prosciutto, melted mozzarella cheese and a marsala wine sauce.

*Ribeye Pizzaiola*.....\$24.25

Large 16 oz. bone-in ribeye seasoned and grilled, topped with a red sauce of fresh tomato, oregano, parsley, prosciutto and mushroom.

*Salmon Alla Chitarra*.....\$18.95

Fresh salmon grilled and topped with a sauce of plum tomatoes, extra virgin olive oil, basil, pepperacini, capers and garlic.

## Add Ons

(Can only be ordered with meal)

*Spinach*.....\$ 3.75

*Broccoli*.....\$ 3.75

*Side of Mushrooms*.....\$ 2.50

*Side of Anchovies*.....\$ 1.50

*Side of Sausage*.....\$ 2.50

*Side of Alfredo Sauce*.....\$ 3.25

*Side of Marinara Sauce*.....\$ 2.00

*Side of Meatballs*.....\$ 2.50

*Side of Spaghetti*.....\$ 3.00

*Side of Fettuccini Alfredo*.....\$ 4.25

Coming from a classic Italian family from Alcamo, Sicily, the three brothers (Giacomo, Giuseppe and Francesco) moved to Brooklyn, NY in 1968. After mastering their skills in New York, they moved to Charlotte in 1974. The Original Carlo's was opened on N. Tryon Street that same year. Over the years a total of seven restaurants have been opened locally. With a hands on approach, you will be sure to find them in the kitchen preparing your food. We strive to deliver a family friendly atmosphere with prompt service and delicious food. We greatly appreciate your business and hope your experience is to your liking. If there is anything we can do to further your enjoyment, please feel free to speak to a manager.

18% Gratuity will be added to the bill for all parties of 8 or more.

# Specialita Italiana

(All Italian Specialties are served with fresh bread, side of spaghetti marinara and choice of House or Caesar salad.)

## *Chicken Rollatine*.....\$15.95

Thin chicken breast stuffed with prosciutto mushrooms and mozzarella, then sauteed in a marsala wine sauce.

## *Chicken Don Carlo*.....\$14.95

Thin chicken breast sauteed in lemon butter with artichoke hearts, pimentos, mushrooms and olives.

## *Chicken Sorrentina*.....\$14.95

Thin chicken breast topped with prosciutto, eggplant and mozzarella then sauteed in a marsala wine sauce.



*Chicken Parmigiana*

## *Chicken Parmigiana*.....\$13.50

Thin chicken breast breaded in Italian bread crumbs, pan fried and topped with marinara and mozzarella cheese.

## *Chicken Marsala*.....\$14.95

Thin chicken breast sauteed in a marsala wine sauce with prosciutto onions and mushrooms.

## *Chicken Piccata*.....\$14.95

Thin chicken breast sauteed in a white wine and lemon butter sauce with capers.

## *Chicken Francese*.....\$14.95

Thin chicken breast with light flour breading sauteed in a white wine and lemon butter sauce.

## *Chicken Favorita*.....\$15.50

Thin chicken breast stuffed with prosciutto, bread and mozzarella, then sauteed in a white wine and lemon butter sauce with mushrooms.

## *Eggplant Parmigiana*.....\$12.95

Fresh eggplant breaded in Italian bread crumbs, pan fried and topped with marinara and mozzarella cheese.

## *Eggplant Rollatine*.....\$13.95

Stuff ricotta and spinach topped with mozzarella and marinara.

## *Veal Parmigiana*.....\$13.95

Veal cutlet breaded in Italian bread crumbs, pan fried and topped with marinara and mozzarella cheese.



*Veal Marsala*

## *Veal Marsala*.....\$15.75

Veal scallopine sauteed in a marsala wine sauce with prosciutto onions and mushrooms.

## *Veal Rollatine*.....\$17.95

Veal scallopine stuffed with prosciutto, mushrooms and mozzarella, then sauteed in a marsala sauce.

## *Veal Don Carlo*.....\$15.75

Veal scallopine sauteed in lemon butter with artichoke hearts, pimentos, mushrooms and olives.

## *Saltimbocca Alla Romana*.....\$15.75

Veal scallopine sauteed in a marsala wine sauce with a boiled egg and prosciutto. Served over a bed of sauteed spinach.

## *Veal Piccata*.....\$15.75

Veal scallopine sauteed in a white wine and lemon butter sauce with capers.

## *Veal Francese*.....\$15.75

Veal scallopine with a light flour breading sauteed in a white wine and lemon butter sauce.

## *Veal Pizzaiola*.....\$15.75

Veal scallopine sauteed in extra virgin olive oil with fresh tomato, oregano, parsley, prosciutto and mushrooms.

## *Sausage and Peppers*.....\$12.95

Grilled Italian sausage with green and roasted bell peppers in marinara sauce.



*Sausage and Peppers*

## Beverages

<i>Sweet &amp; Unsweet Tea</i> .....	\$ 2.25	<i>Espresso</i> .....	\$ 2.50
<i>Soda</i> .....	\$ 2.25	<i>Cappuccino</i> .....	\$ 3.75
<i>Regular/Decaf Coffee</i> .....	\$ 2.25	<i>San Pellegrino Sparkling (500 ml)</i>	\$ 2.75
<i>Hot Tea</i> .....	\$ 2.25	<i>San Pellegrino Sparkling (1 Liter)</i>	\$ 4.50

## Dessert

<i>Tiramisu</i> .....	\$ 5.25	<i>Gelato (Assorted Flavors)</i> .....	\$ 4.50
<i>Cannoli</i> .....	\$ 4.25	<i>New York Style Cheesecake</i> .....	\$ 5.25

## House Wine

	<u>Glass</u>	<u>Carfe (1 Lt)</u>
<i>BV Coastal Chardonnay</i> .....	\$ 6.50	\$24.00
<i>Beringer White Zinfandel</i> .....	\$ 6.50	\$24.00
<i>Cavit Pinot Grigio</i> .....	\$ 6.50	\$24.00
<i>Montevina Merlot</i> .....	\$ 6.50	\$24.00
<i>Pepperwood Cabernet</i> .....	\$ 6.50	\$24.00
<i>Pepperwood Grove Pinot Noir</i> .....	\$ 6.50	\$24.00
<i>Ruffino Chianti</i> .....	\$ 6.50	\$24.00

## White Wines

	<u>Bottle</u>
<i>Beringer White Zinfandel</i> .....	\$20.00

A crisp, fresh, delicately fruity wine. Great example of coastal fruit.

<i>BV Coastal Chardonnay</i> .....	\$24.00
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Juicy peach, apricot, ripe pear and sweet citrus, with subtle slate and mineral notes.

<i>Chateau Ste. Michelle Jo Riesling</i> .....	\$26.00
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Juicy peach, apricot, ripe pear and sweet citrus, with subtle slate and mineral notes.

<i>Bollini Pinot Grigio</i> .....	\$27.00
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Clean, crisp and refreshing with hints of tropical fruit.

<i>Kendall Jackson Vintners Chardonnay</i> .....	\$28.00
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Forward fruit flavors and aromas of peach, green apple and melon.

## Sparkling Wine

<i>Verdi Spumante</i> .....	\$28.00
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<i>Domaine Chandon Brut</i> .....	\$36.00
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## Red Wines

<i>Tormaresco</i> .....	\$22.00
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Ripe strawberry and red cherry flavors with a hint of baking spice.

<i>Ruffino Aziano Chianti Classico</i> .....	\$24.00
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Features delightful aromas of dried cherry and cinnamon.

<i>Spalletti Chianti</i> .....	\$26.00
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A mellow, elegant wine with a supple texture and superb balance.

<i>Glass Mountain Cabernet</i> .....	\$26.00
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Features black cherry aromas and toasty oak flavor.

<i>Ruffino Ducale Tan</i> .....	\$49.00
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A majestic, generous wine which blends firmness and vigor to delicacy and elegance.

## Beer

<i>Domestic</i> .....	\$ 3.00
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Budweiser, Bud Light, Miller Lite, Michelob Light, Coors Light

<i>Premium</i> .....	\$ 3.50
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Sam Adams Light, Peroni, Corona, Heineken, Amstel Light, Newcastle

<i>O'Doul's</i> .....	\$ 2.75
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