

Antipasti

Minestrone v Homemade classic Italian Vegetable and Pasta Soup	£6.95
Bruschetta v Toasted Bread topped with Vine Tomatoes, Garlic, Herbs and Rocket, Parmesan Shavings, drizzled with Extra Virgin Olive Oil	£6.95
Cozze alla Crema Six large Greenlip Mussels served in a Sauce of Shallots, White Wine, Mustard and Cream	£7.95
Fegatini Veneziana Chicken Livers cooked in Red Wine with Onions, Herbs and a hint of Chilli and Tomato	£7.95
Funghi Ripieni v Mushrooms filled with Garlic, Parmesan, Breadcrumbs and Herbs, baked in creamy Bechemel and Napoli Sauce	£7.95
Formaggio di Capra v Lightly Grilled Goat's Cheese served on a bed of Mixed Leaves & Vine Tomatoes, dressed with Balsamic Vinaigrette	£7.95
Mozzarella in Carrozza v Fresh Mozzarella Cheese coated in Breadcrumbs & deep fried, served on a bed of Napoli Sauce	£7.95
Pâté della Casa Homemade Chicken Liver Pâté cooked with Brandy, Herbs and Cream, served with Garlic Bread	£7.95
Mozzarella alla Fontana Whole Baby Mozzarella topped with Parma Ham, lightly grilled, served on a bed of Rocket, Mixed Leaves, Cherry Tomatoes and drizzled with Pesto dressing	£7.95
Calamari Fresh, Fried Squid served with Mixed Leaves and Tartare Sauce	£8.95
Costolette Slow Roasted Spare Ribs served in our homemade Barbecue Sauce	£8.95
Caprese alla Fontana Fresh Mozzarella & Vine Tomatoes dressed with Herbs & Extra Virgin Olive Oil, with Mixed Leaves, Prawns & Marinated Olives	£8.95
Antipasto Mixed Italian Hors d'Oeuvres - Sliced, Cured Meats {Coppa, Salami, Parma Ham & Mortadella}, Bruschetta, Marinated Olives & Giardiniera Vegetables	£9.95
Gamberoni Diavola King Prawns cooked in a Garlic, White Wine and Herb Sauce, with a hint of Chilli & Garnished with Mixed Leaves and Cherry Tomatoes	£9.95

Pizza 11 inches & with a Margherita base All £10.95 Speciale £11.95*

Prosciutto Ham, Mushrooms	Sorrentina Anchovies, Black Olives
Calabrese Ham, Spicy Salami	Quattro Stagioni ¼ Spicy Salami, ¼ Mushrooms ¼ Ham, ¼ Peppers
Piccante Spicy Salami, Jalapenos, Olives	Vegetariana v Peppers, Sweetcorn, Olives, Mushrooms, Onion, Garlic
Tropicale Ham, Pineapple	Fontana Speciale* v A light Margherita base topped with Goat's Cheese & Caramelised Red Onions
Pescatore Speciale* Mixed Seafood (Prawns, Mussels, Squid, Cockles)	Nico Speciale* Chicken, Sweetcorn, Peppers, Onions & BBQ Sauce
Dello Chef Speciale* Margherita Pizza topped with Parma Ham & Rocket	

Pasta

Lasagne al Forno Layers of Pasta baked with Bolognese, Parmesan, Mozzarella and Bechemel Sauce	£10.95
Cannelloni al Forno Pasta Tubes filled with Meat, Spinach, Herbs, Parmesan and Mozzarella, baked with Bolognese and Bechemel Sauce	£10.95
Penne Arrabbiata Pasta Tubes, Mushrooms & Salami in a spicy Tomato Sauce	£10.95
Penne Vegetariana v Pasta Tubes with Mushrooms, Asparagus in a Cream & Tomato Sauce	£10.95
Penne Bolognese Pasta Tubes in a Minced Beef, Tomato, Garlic & Herb Sauce	£10.95
Spaghetti alla Carbonara Spaghetti tossed with Bacon and Onion, in a Parmesan, Egg, Black Pepper & Cream Sauce	£11.95
Risotto alla Francesca Arborio Rice with Chicken, Salami, Sweetcorn, served in a light Tomato Sauce, with a hint of Chilli	£11.95
Tagliatelle al Salmone e Gamberetti Pasta Ribbons, Salmon & Prawns in Tomato & Cream Sauce	£11.95
Spaghetti alla Marinara Spaghetti served in a Mixed Seafood, Tomato & Garlic Sauce, garnished with a King Prawn and fresh Mussels	£11.95

Carne

Pollo alla Crema Chicken Breast in a White Wine, Onion, Mushroom and Cream Sauce, <i>served with Rice</i>	£15.95
Pollo Napoli Chicken Breast grilled with Napoli Sauce, Mozzarella & Asparagus	£15.95
Pollo al Pepe Chicken Breast in a Peppercorn, Brandy, Red Wine & Cream Sauce	£15.95
Agnello Arrosto Slow Roasted Lamb Shank served in a rich Red Wine, Rosemary and Mint Sauce	£19.95
Steak Mexicana Sirloin Steak in a Red Wine, Onion, Garlic, Peppers and Tomato Sauce, with a hint of Chilli	£21.95
Steak Suédois Sirloin Steak in a White Wine, Onion, Mushroom, Mustard & Cream Sauce	£21.95
Fillet Stilton Fillet Medallions cooked in a Cream, White Wine, Stilton and Garstang Blue Cheese Sauce	£24.95
Fillet Chef Diced Fillet in a Wine, Onion, Mushroom, Mustard, Tomato & Cream Sauce, <i>served with Rice</i>	£24.95
Fillet al Pepe Fillet Steak in a Peppercorn, Brandy, Red Wine & Cream Sauce	£25.95

Pesce

Salmone Royale Fillet of Salmon in a White Wine, Prawns, Garlic, Spring Onion & Bechemel Cream Sauce	£18.95
Branzino al Pomodoro Fillet of Seabass cooked with Vine Tomatoes, Garlic, Herbs, Wine and Extra Virgin Olive Oil	£19.95
Gamberoni alla Fontana King Prawns in a Wine, Cream & Tomato Sauce, with a splash of Cointreau & Citrus, <i>served with Rice</i>	£20.95

All Meat & Fish dishes are served with Fresh Vegetables & Potatoes of the Day unless otherwise stated

Turn over for Garlic Bread & Sides

Please let us know if you have any food allergies.

Any extras priced accordingly

Pane all'aglio v

Garlic Bread 9"	£4.95
with Tomato	£5.95
with Cheese	£5.95

Contorni v

French Fries	£3.95
Onion Rings	£3.95
Rocket & Parmesan Salad	£3.95
Olives <i>marinated in Herbs & E.V. Olive Oil</i>	£3.95
Mixed Salad <i>with Balsamic Dressing</i>	£3.95



The Taste Lancashire Quality Assured marque recognises our commitment to customer service and the use of local produce. We are proud to support Lancashire producers and buy from local suppliers, many of whom have supplied us since we opened back in 1990. We think it's important to know where our ingredients come from.

John Brabin Greengrocers - supplying the Fylde Coast for over 40 years

Robert Erskine of Silver Fish, Blackpool - supplying us with fresh fish for over 25 years

Hen House - Fresh Poultry from Preston

Milk & Cream from Jackson's Dairy of Lancashire

The Pork Shop, Poulton - fresh Lancashire Meat

Dutch Maid award-winning Ice Cream, Blackpool

Delicious Sweet Treats from Lathams of Broughton & Cartmel Village Shop

Garstang Blue - Dew-Lay Cheesemakers, Garstang

Gratuities left to Customers Discretion.
Service charge of 10% applies to parties of 8 or more.

Vino della Casa

M Glass 175ml	L Glass 250ml	Carafe ½ Litre	Bottle 1 Litre
£5.00	£6.00	£9.95	£17.95

Montepulciano Red	Medium Dry
Trebbiano White	Medium Dry
Blush Rosé	Medium Dry

Vino Bianco

Piesporter	Medium-sweet with grape & peach	£19.95
Frascati	Dry & distinctive, from Rome	£21.95
Chardonnay	Medium-dry, fragrant & young with a bouquet of fresh fruits & flowers	£21.95
Sauvignon Blanc	Dry, full bodied & velvety, with a green apple & elderflower bouquet	£22.95
Pinot Grigio	Straw yellow, crisp & refreshing, dry with a light, fresh aroma	£22.95

Vino Rosso

Nero D'Avola	Full-bodied & velvety with red berry aromas & hints of liquorice & spice	£21.95
Cabernet Sauvignon	Rich, dry, smooth & full-bodied with plum, dark chocolate aromas & spice	£22.95
Shiraz	Full flavour with subtle notes of oak & layers of plums, raspberries & spice	£22.95
Chianti Classico	Vibrant ruby red colour, with a fruity nose; dry & well balanced	£24.95
Barolo	Dry & full-bodied with a velvety taste & liquorice scent	£39.95
Amarone	Superior, dry & full-bodied with complex aromas & raisin like flavours	£44.95

Vino Rosato

Whispering Angel	Award winning pale, dry Rose, smooth with a hint of red fruits	£39.95
Zinfandel	Light & delicate with fresh strawberry & tropical fruit flavours	£20.95

Frizzante e Champagne

Asti Spumante	Light, fruity, rich, subtle; notes of pear, apple & peach	£21.95
Prosecco	Italian Champenois. Rich golden colour & intense fruity flavour	£26.95
Moët & Chandon	Fruity, seductive & elegant with aromas of pear, citrus & brioche	£59.95
{½ Bottle}		£32.95
Laurent Perrier Rose	Elegant & Fruity, Cuvée Rose Brut	£84.95

Established 1990

Menu

A La Carte

La Fontana
Ristorante Italiano

Blackpool's award-winning
Italian Restaurant