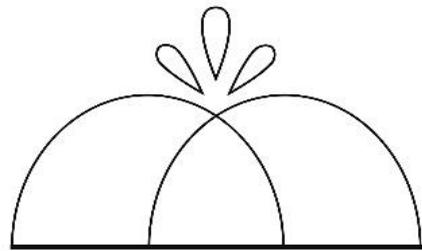


## starters & plants

<b>warm olives</b> mixed olives in extra virgin olive oil with house-baked focaccia (V)	7
<b>cauliflower</b> cauliflower duo, toasted almonds, grapes, mustard seed, gochuchang aioli (V) (GF)	12
<b>arugula</b> arugula, pistachios, asiago, grapes, lemon zest, white balsamic (V)(GF)	14
<b>beet &amp; burrata</b> beet variety, fresh burrata, basil, arugula and balsamic (V) (GF)	18
<b>venison</b> seared venison, green cabbage, miso, cherry (GF)	20
<b>charcuterie</b> house selection of meats and cheeses, homemade pickled vegetable, Kozlik's mustard, fresh focaccia	30



LaFONTANA

*"We aspire to offer a unique experience with our food and atmosphere. Let us be your hosts and guide you through a memorable meal!"*

*notes: (V) Vegetarian or Vegan (ask your server)  
(GF) Gluten Free*

\*auto gratuity of 1.8% will be applied to groups of 6 or larger

## pasta

*made in house fresh daily*

*\*gluten free fresh pasta available at no extra charge\**

<b>sundried tomato pesto</b> casareccia pasta, tossed in a sundried tomato pesto, with eggplant, basil, and ricotta (V)	18
<b>caramelized onion cream</b> rigatoni pasta, spinach and oyster mushrooms tossed in caramelized onion and thyme cream sauce (V)	18
<b>sausage &amp; peppers</b> shell pasta with spiced nduja, Italian sausage, sweet peppers and red onion in a sweet and spicy red pepper sauce topped with ricotta	18
<b>wild boar</b> tender boar shoulder, slow braised in tomato and marsala wine, tossed in its reduced sauce and served over shell pasta	24

## plates

<b>spiced lamb curry</b> tender pieces of lamb, slowly simmered with spices and coconut milk, served over basmati rice with side raita and spicy lime pickle (GF)	24
<b>wild boar belly</b> soy glaze, celery root, carrot slaw, gooseberry (GF)	28
<b>meat &amp; two veg</b> glazed black pepper & coriander brisket, heirloom carrot, whipped potato	30
<b>braised beef</b> 50-hour short ribs, soft polenta, green peas, pickled shallots (GF)	30

*our plates are created and crafted specifically as they are offered;  
we don't offer any substitutions or modifications for these choices  
alert your server to any food allergies*

## pizza

*neapolitan style, thin center, high edge,  
baked in our high temperature wood burning oven*

<b>margherita</b> San .Marzano tomato sauce, fresh mozzarella, fresh basil (V)	17
<b>salami</b> San Marzano tomato sauce, fresh mozzarella, soppressata (mild or spicy)	18
<b>prosciutto</b> San Marzano tomato sauce, fresh mozzarella, arugola, Niagara Pingue prosciutto, shaved Grana Padano	20
<b>spinach dip</b> homemade spinach & cheese base, fresh mozzarella, artichoke hearts, roasted red peppers (V)	20
<b>confit garlic &amp; onion</b> caramelized onion, confit garlic cloves, mixed mushrooms, scallions and arugula with asiago, fresh mozzarella and balsamic drizzle (V)	20
<b>classic canadian</b> San Marzano tomato sauce, chorizo, pancetta, soppressata, fresh mozzarella, red onion, mushroom, asiago	22
<b>jerk pork</b> slow-cooked jerk pork shoulder, jerk sauce base, fresh mozzarella, goat cheese, red onions, grape tomatoes, scallions	22
<b>hot &amp; honey</b> fresh mozzarella, spicy n'duja sausage, chorizo, white onion, goat cheese, fresh basil, honey drizzle	22
<b>festive dinner</b> turkey, cranberry sauce, whipped potato, brussels sprouts, fresh mozzarella	22
<i>gluten free pizza dough substitution (contains wheat starch)</i>	5
<i>vegan cheese substitution</i>	3

## white wine

<b>House Sparkling Rose</b> NOTL, ON, by the glass 6oz	9
<b>Chenin Blanc - Franschoek Vineyard</b> Franshoek, RSA, by the glass 6oz by the bottle	12 45
Dry, fresh, notes of peach and pineapple	
<b>Pinot Grigio - La Delizia</b> Veneto, IT, by the glass 6oz by the bottle	12 45
dry, full body, notes of wild flowers	
<b>Riesling - Nomad</b> NOTL, ON, by the glass 6oz by the bottle	12 45
Dry, sharp, notes of citrus, apple and honey	
<b>Rose Cinsault - Les Jammelles</b> Pays d'oc, France, by the glass 6oz by the bottle	12 45
fruity, notes of grapefruit, passion fruit, freshly cut grass	
<b>Greco di Tufo - Mastrobernardino</b> Campania, Italy, by the bottle	60
dry, fresh, mineral, hints of chamomile, pear, ripe fruits	

## red wine

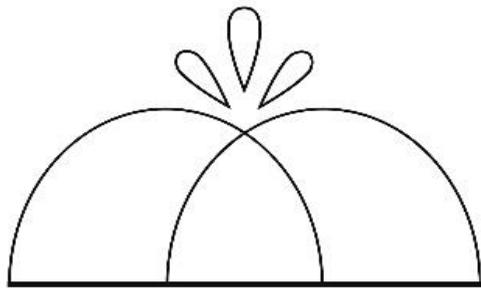
<b>House Red</b> NOTL, ON, by the glass 6oz	9
<b>Chianti - Castello di Querceto</b> Toscana, Italy, by the glass 6oz by the bottle	12 45
dry, full bodied, fruity aromas, herbal notes	
<b>Pinot Noir - Les Jammelles</b> Pays d'oc, France, by the glass 6oz by the bottle	12 45
Dry, well rounded, cherry, blackberry, oak	
<b>Carmenere - Valle Andrino</b> Central Valley, Chile, by the glass 6oz by the bottle	13 50
dry, full bodied, oaky, black and red fruit	
<b>Nero D'Avola Organic - Vigneti Zabu</b> Sicilia, Italy, by the bottle	50
dry, medium bodied, notes of dark fruits, spicy	
<b>Ripasso Merlot - Nomad</b> NOTL, ON by the bottle	60
dry, full bodied, notes of dark fruits, cherry	
<b>Ripasso Valpolicella - Zardini</b> Veneto, Italy, by the bottle	70
Dry medium bodied, notes of cassis and black pepper	
<b>Amarone Valpolicella - Zardini</b> Veneto, Italy by the bottle	110
dry, full bodied, dark red fruit and ripe cherry	

## cans & bottled

<b>Vodka Fusion - Dixons</b> (Cranberry/apple cooler) Guelph, ON (5%) (473ml)	8
<b>Applelager - Spirit Tree</b> (Apple Cider) Caledon, ON (4%) (473ml)	8
<b>Pumpkin Cider - Spirit Tree</b> (Spiced Apple Cider) Caledon, ON (6%) (473ml)	8
<b>Lodestar Sour - Elora Brewing</b> (Sour) Elora, ON (5.1%) (355ml)	7
<b>No marzen for error - Innocente</b> (Marzen) Waterloo, ON (4.9%) (473ml)	8
<b>Fling - Innocente</b> (Golden Ale) Waterloo, ON (5%) (473ml)	8
<b>Conscience - Innocente</b> (American IPA) Waterloo, ON (5.7%) (473ml)	8
<b>InnO'Slainte - Innocente</b> (Irish Red Ale) Waterloo, ON (5.2%) (473ml)	8
<b>Gluten Free Saison - Exchange Brewery</b> (Buckwheat Saison) NOTL, ON (5.8%) (330ml)	12

## beer draft

<b>Flying Monkey</b> Worlds away, lager, pint	8
<b>Flying Monkey</b> Rotating Tap, pint	8
<b>Innocente</b> Rotating Tap, pint	8
<b>Elora Brewing Co.</b> lora Borealis, pint	8



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## Vodka

Dixon's Silver Creek Vodka (corn)	8
Dixon's Flaming Cesar Vodka (corn)	8

## Gin

Dixons Citrus Gin	8
Dixons Blueberry Gin	9
Malfy	9
Whitney Neil	9

## Tequila

Hornitos (Reposado)	8
Creyente Joven (Mezcal)	9

## Whisk(e)y & Brandy

Canadian Club 12yo (rye)	8
Buffalo Trace (bourbon)	8
Jameson Caskmate (Irish)	9
St. Remy VSOP (brandy)	8
St. Remy XO (brandy)	10
Sexton (Irish)	12
Auchentoshen 3wood (Lowlands)	15

## Rum

Havana3 (white)	8
Sailor Jerry (spiced)	8
Myer's planters punch (dark)	8

## Digestifs & Liquer

Baileys	7
Cointreau	7
Vinea (grape liquer)	7
Licor 43	7
Frangelico	7
Amaretto	7
Luxardo (maraschino liquer)	7
Limoncello	7
Sambuca (white)	7
Sarpa Di Poli (grappa)	8
Martini Rosso (red vermouth)	7
Dillon's small batch (redvermouth)	9
Campari	7
Fernet Branca	7
Ranch Abruzzo	7
Amaro Nonino	7

## Soft Drinks

Coke, Diet Coke, Sprite, Ginger ale	3
Lemon lime bitters	4
Sparkling water	5

## Coffee

Espresso/ Americano	3
Latte/ Cappuccino	4
Tea (English, Mint, Chámemele, Green)	3

