



CHEF DE CUISINE, FONTANA

Born in Ferrara, Italy, Chef Giuseppe “Beppe” Galazzi developed his culinary passion from his grandfather, a chef, and began his pursuit of the culinary arts at the early age of 14. Heavily influenced by his teachers at the Culinary Institute in Ferrara, Galazzi’s curiosity about food grew into the skill with which he now executes every dish. Chef Galazzi attributes his unique style to his love for traveling, absorbing recipes from various cultures and transforming them into his own creations using local and organic ingredients. When asked what he contributes to Fontana’s well-rounded menu, Galazzi replied, “I like to offer what people cannot often find in restaurants, and that they won’t cook at home.”

Thank you for considering Fontana Restaurant at the Biltmore Hotel!

Enclosed are menus for your consideration.
Please do not hesitate to call if we can be of further assistance,
or can better customize a menu to meet your needs.

Chef De Cuisine Giuseppe Galazzi
Pastry Chef Olivier Rodriguez

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1200 Anastasia Avenue
Coral Gables, Florida 33134

MENU # 1

\$55++ Per Person

Please choose two appetizers, two main courses,
two side dishes & one dessert of the following selections:

APPETIZERS

Please choose two

MINESTRONE

italian vegetable soup

CESARE

romaine lettuce, focaccia croutons,
parmesan cheese, caesar dressing

MISTA

local organic garden greens, avocado,
shaved fennel, vine-ripened roma tomatoes,
balsamic dressing

FRUTTI DI MARE

baby arugula, mussels, calamari, lobster,
shrimp, bay scallops, chickpeas, potatoes,
lemon vinaigrette

CARPACCIO

black pepper crusted beef carpaccio,
rucola salad, enoki mushrooms,
shaved pecorino cheese

TONNO TARTARA

fresh tuna tartare, bell pepper dressing,
avocado, peas sprouts , watermelon radish

MELANZANE

wood oven baked eggplant,
mozzarella, aged grana padano,
tomato sauce

SIDE DISHES

Please choose two

Broccolini, garlic, red pepper

Roasted beets, applewood smoked bacon

Herb-roasted potatoes

Crispy brussels sprouts

Garlic-rosemary mashed potatoes

Sautéed asparagus

MAIN COURSE

Please choose two

PAPPARDELLE

bolognese, homemade
tomato sauce, parmesan cheese

GNOCCHI

handmade potato ricotta gnocchi,
gorgonzola cheese, parmesan cream

VERMICIELLI

applewood smoked bacon, egg yolk,
onions, aged grana padano cheese

POLLO PARMIGIANA

parmesan crusted organic chicken breast,
mozzarella cheese, fresh tomato sauce

BISTECCA

8oz. grilled chairman reserve skirt steak,
herb roasted potatoes

BRACIOLA DI MAIALE

pan seared pork chop topped with sautéed
spinach, fontina cheese on dijon mustard
sauce

SALMONE

grilled asparagus, sundried tomato sauce

PESCE SPADA

pine nut & raisin crusted swordfish,
cherry tomatoes, olives,
julienne vegetable salad,lemon butter sauce

DESSERT

Please choose one

TARTELLETTA DI MANDORLE E ALBICOCHE

apricot almond tart, mango sauce and coconut
ice cream

CIOCCOLATISSIMA CON GELATO ALLA VANIGLIA

chocolate ganache layered with devil chocolate
cake, chocolate sauce and vanilla ice cream

ASSORTED SORBET & GELATO

with house made biscotti & berries

sorbet : lemon & strawberry

gelato : chocolate & vanilla

CREMA CATALANA E FRUTTI DI BOSCO

vanilla crème brule with mix berries

TIRAMISU

layered chocolate sponge cake, espresso coffee,
amaretto, mascarpone cream

FRUTTI DI BOSCO AL LIMONE

fresh berries marinate
in lemon juice & whipped cream

TORTA AL LIMONE CON MARMELLATA DI LAMPONI

lemon mousse raspberry jelly on a lemon dacquoise
cake served with raspberry sorbet

MENU # 2

\$ 70++ Per Person

Please choose two appetizers, two main courses,
two side dishes & two dessert of the following selections:

APPETIZERS

Please choose two

MINISTRONE

italian vegetable soup

CESARE

romaine lettuce, focaccia croutons,
parmesan cheese, caesar dressing

MISTA

local organic garden greens, avocado,
shaved fennel, vine-ripened roma tomatoes,
balsamic dressing

FRUTTI DI MARE

baby arugula, mussels, calamari, lobster,
shrimp, bay scallops, chickpeas, potatoes,
lemon vinaigrette

INSALATA CAPRESE

slices of fresh mozzarella & ripe tomato,
garnished with fresh basil,
drizzled with organic olive oil

CARPACCIO

black pepper crusted beef carpaccio,
rucola salad, enoki mushrooms,
shaved pecorino cheese

TONNO TARTARA

fresh tuna tartare, bell pepper dressing,
avocado, peas sprouts , watermelon radish

BURRATA CON ANTIPASTO DI VERDURE

burrata cheese, marinated artichokes,
bell peppers, eggplant & olives

PORCHETTA

boneless roasted pork belly & arugula salad

FRITTO MISTO

fried calamari, shrimp, julienne vegetables

MELANZANE

wood oven baked eggplant,
mozzarella, aged grana padano,
tomato sauce

MAIN COURSE

Please choose two

PAPPARDELLE

bolognese, homemade
tomato sauce, parmesan cheese

GNOCCHI

handmade potato ricotta gnocchi,
gorgonzola cheese, parmesan cream

BRANZINO CILENO

Chilean sea bass, portobello mushroom
carpaccio, tarragon sauce

SALMONE

grilled asparagus, sundried tomato sauce

POLIPO

slow wood roasted spanish octopus,
fennel olive tomato salad

OSSOBUCO

slowly braised veal shank with creamy
polenta

COSTINE

braised boneless short ribs
with parmigianna risotto

VERMICIELLI

applewood smoked bacon, egg yolk,
onions, aged grana padano cheese

RISOTTO

calamari, scallops, clams, mussels,
lobster, shrimp, garlic, italian parsley

POLLO MATTONE

semi boneless wood roasted chicken,
baby arugula salad, grape tomatoes,
shaved red onion,
lemon vinaigrette dressing

POLLO PARMIGIANA

parmesan crusted organic chicken breast,
mozzarella cheese, fresh tomato sauce

AGNELLO

grilled marinated lamb chops,
tomato gratin

TAGLIATA

12oz. grilled sliced chairman reserve
new york strip steak, sautéed porcini
mushrooms

MAIN COURSE CONTINUE

Please choose two

PANSOTTI ALLE ERBE

swiss chard, spinach & kale
ravioli in a four cheese fondue

RAVIOLI DI ARAGOSTA

squid ink ravioli, stuffed with crab & lobster
Maine lobster bisque,
garnished with truffle pearls

SIDE DISHES

Please choose two

Broccolini, garlic, red pepper
Roasted beets, applewood smoked bacon
Herb-roasted potatoes
Crispy brussels sprouts
Garlic-rosemary mashed potatoes
Sautéed asparagus

DESSERT

Please choose two

TARTELLETTA DI MANDORLE E ALBICOCCHE

apricot almond tart, mango sauce and coconut
ice cream

CIOCCOLATISSIMA CON GELATO ALLA VANIGLIA

chocolate ganache layered with devil chocolate
cake, chocolate sauce and vanilla ice cream

ASSORTED SORBET & GELATO

with house made biscotti & berries
sorbet : lemon & strawberry
gelato : chocolate & vanilla

CREMA CATALANA E FRUTTI DI BOSCO

vanilla crème brulee with mix berries

TIRAMISU

layered chocolate sponge cake, espresso coffee,
amaretto, mascarpone cream

FRUTTI DI BOSCO AL LIMONE

fresh berries marinate
in lemon juice & whipped cream

TORTA AL LIMONE CON MARMELLATA DI LAMPONI

lemon mousse raspberry jelly on a lemon dacquoise
cake served with raspberry sorbet

MENU # 3

\$ 80++ per person

Please choose two appetizers, one pasta, three main courses,
two side dishes & two dessert of the following selections:

APPETIZERS

Please choose two

MINISTRONE

italian vegetable soup

CESARE

romaine lettuce, focaccia croutons,
parmesan cheese, caesar dressing

MISTA

local organic garden greens, avocado,
shaved fennel, vine-ripened roma tomatoes,
balsamic dressing

FRUTTI DI MARE

baby arugula, mussels, calamari, lobster,
shrimp, bay scallops, chickpeas, potatoes,
lemon vinaigrette

INSALATA CAPRESE

slices of fresh mozzarella & ripe tomato,
garnished with fresh basil, drizzled with
organic olive oil

CARPACCIO

black pepper crusted beef carpaccio,
rucola salad, enoki mushrooms,
shaved pecorino cheese

TONNO TARTARA

fresh tuna tartare, bell pepper dressing,
avocado, peas sprouts, watermelon radish

BURRATA CON ANTIPASTO DI VERDURE

burrata cheese, marinated artichokes,
bell peppers, eggplant & olives

PORCHETTA

boneless roasted pork belly & arugula salad

FRITTO MISTO

fried calamari, shrimp, julienne vegetables

PASTA

Please choose one

PAPARDELLE

bolognese, homemade tomato sauce,
parmesan cheese

GNOCCHI

handmade potato ricotta gnocchi,
cherry tomatoes, fresh basil,
diced mozzarella cheese

STRIGOLI SALCICCIA

homemade pasta, sausage,
grilled eggplant, cherry tomatoes,
garlic, basil

VERMICIELLI

applewood smoked bacon, egg yolk,
onions, aged grana padano cheese

RISOTTO

calamari, scallops, clams, mussels,
lobster, shrimp, garlic, Italian parsley

CANNELLONI RICOTTA E SPINACI

manicotti stuffed
with ricotta cheese and spinach
topped with light béchamel sauce,
parmiggiano cheese

LASAGNA ALL BOLOGNESE

Layers of pasta, meat sauce,
béchamel & parmiggiano cheese

RAVIOLI DI ZUCCA

roasted pumpkin ravioli, with shrimp
& pesto sauce

PANSOTTI ALLE ERBE

swiss chard, spinach & kale
ravioli in a four cheese fondue

MAIN COURSE

Please choose three

SALMONE

grilled asparagus, sundried tomato sauce

BRANZINO CILENO

chilean sea bass, portobello mushroom
carpaccio, tarragon sauce

POLIPO

slow wood roasted spanish octopus,
fennel olive tomato salad

OSSOBUCO

slowly braised veal shank with creamy polenta

COSTINE

braised boneless short ribs
with parmigianna risotto

POLLO MATTONE

semi boneless wood roasted chicken,
baby arugula salad, grape tomatoes, shaved red
onion, lemon vinaigrette dressing

POLLO PARMIGIANA

parmesan crusted organic chicken breast,
mozzarella cheese, fresh tomato sauce

AGNELLO

grilled marinated lamb chops, tomato gratin

ARAGOSTA

10 oz. lobster tail oven roasted,
seaweed salad & melted butter

TAGLIATA

12oz. grilled sliced chairman reserve
new york strip steak, sautéed porcini
mushrooms

RAVIOLI DI ARAGOSTA

squid ink ravioli, stuffed with crab & lobster
Maine lobster bisque,
garnished with truffle pearls

CAPASANTA

wood oven roasted sea scallops
wrapped in cured pork belly, on top of grilled
vegetables & pesto sauce

FILETTO

8 oz. chairman reserve filet mignon topped
with pan seared foie gras & peppercorn sauce

Side Dishes

Please choose two

Broccolini, garlic, red pepper
Roasted beets, applewood smoked bacon
Herb-roasted potatoes

Crispy brussels sprouts
Garlic-rosemary mashed potatoes
Sautéed asparagus

DESSERT

Please choose two

**TARTELLETTA DI MANDORLE E
ALBICOCHE**

apricot almond tart, mango sauce and coconut
ice cream

**CIOCCOLATISSIMA CON GELATO ALLA
VANIGLIA**

chocolate ganache layered with devil chocolate
cake, chocolate sauce and vanilla ice cream

ASSORTED SORBET & GELATO

with house made biscotti & berries
sorbet : lemon & strawberry
gelato : chocolate & vanilla

CREMA CATALANA E FRUTTI DI BOSCO

vanilla crème brule with mix berries

TIRAMISU

layered chocolate sponge cake, espresso coffee,
amaretto, mascarpone cream

FRUTTI DI BOSCO AL LIMONE

fresh berries marinate
in lemon juice & whipped cream

**TORTA AL LIMONE CON MARMELLATA DI
LAMPONI**

lemon mousse raspberry jelly on a lemon dacquoise
cake served with raspberry sorbet

Pre fixed menus are available for parties 12-40 guest,
parties more than 40 guest menu will be customized
final guarantee is due (2) two days prior to function, not subject to reduction
food and beverage prices are subject to a 22% service charge and applicable taxes
both are subject to change without notice. Please note that service charge is taxable

Beverages are charged upon consumption
as part of our environmental effort & coinciding with the green lodging act
Fontana is now proud to serve eco-friendly Vero water: sparkling or still water for \$4

*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

