



Appetizers

She Crab Soup
A Fountain Café Original
\$8

Creamy Pumpkin Soup
Sage Gnocchetti
\$8

Wild Mushroom Focaccia (V)
Fontina Cheese, Petite Salad,
Truffle Vinaigrette
\$8

Fried Shrimp Ravioli
Parmesan Dusted, Garlic Oil
Alfredo Sauce
\$11



Tomato and Cheese Fonduta
Crusty Garlic Bread
\$9



Antipasto
Prosciutto, Mortadella, Cilegine
Mozzarella, Gorgonzola, Spicy Olives
Fig-Pinot Noir Compote, Crispy Breads
\$11

Fritto Misto

Cornmeal Crusted Calamari, Shrimp & Clams, Lemon-Olive Aioli
\$13

Salads

Baby Spinach & Frisée (V)  
Toasted Hazelnuts, Crumbled Goat
Cheese, Pear-Pinot Grigio Vinaigrette
\$11

Preserved Tuna & White Beans  
Sweet Onion, Endive, Arugula,
Sage Vinaigrette
\$14

Field Greens (V)  
Cherry Tomatoes, Cucumbers,
Basil-Gorgonzola Dressing
Appetizer \$6 Entrée \$9

The Cobb 
Grilled Chicken, Avocado, Tomatoes,
Eggs, Bacon, Blue Cheese,
Ranch Dressing
\$14

Bresaola & Shaved Parmesan 
Arugula, Capers, Cracked Black Pepper,
Lemon Oil
\$13

Caesar Salad
Sourdough Croutons, Roasted Garlic,
Parmesan Crisps
Appetizer \$6 Entrée \$9
Chicken \$13 Salmon \$14
Shrimp \$15 Steak \$16

Sandwiches

Fresh Roasted Pork Sandwich
Broccoli Rabe, Sharp Provolone,
On Warm Ciabatta, Natural Jus
\$13

Pesto-Mozzarella Flatbread Panini (V)
Roasted Tomato and Arugula
\$12

Polenta Fried Fish Sandwich
Grilled Red Onion, Arugula, Tomato,
Olive-Lemon Aioli
\$16

Hotel Hershey Hamburger
Lettuce, Tomatoes, Onions
\$14

Pizzas

Classic Margherita Pizza (V)
Sliced Tomatoes, Basil, Mozzarella
\$12

Pizza Sopressata
Smoked Mozzarella, Caramelized
Onions, Fresh Herbs
\$13

Truffled White Pizza
Whipped Ricotta, Prosciutto,
Fresh Herbs
\$13

Grilled Eggplant Pizza (V)
Goat Cheese, Spinach, Roasted
Tomatoes, Kalamata Olives, Artichokes
\$13

Pastas

Linguine with Italian Sausage
Butternut Squash, Spinach,
Sage Cream
\$16

Gemelli and Shrimp Arrabiata
Ricotta Salata
\$14

Penne Bolognese
Ground Veal & Pork, Tomato Sauce,
Grated Parmesan Cheese
\$18

**Ricotta, Mozzarella and Sweet Basil
Ravioli Gigante (V)**
Pesto, Pine Nuts, Haricots Verts,
Roasted Cherry Tomatoes
\$17

Entrees

Grilled Pork Chop 
Roasted Yams, Asparagus
Natural Jus
\$22

Braised Beef Short Rib 
Fontina Soft Polenta,
Tomato-Artichoke Ragu
Sangiovese Sauce
\$23

Grilled Swordfish 'Y'
Pine Nut-Orzo Pilaf,
Wilted Greens, Orange Vinaigrette
\$24

Pan Seared Striped Bass 'Y'
Lemon-Ricotta Gnocchi
Shaved Fennel Salad
\$24

Grilled Rib Eye Steak 
Rosemary-Roasted Garlic Potato
Gratin, Aspirations, Peppercorn Sauce
\$27

Herbed Mascarpone Filled Crespelle (V)
Wild Mushroom-Madeira Ragu
\$21

Chicken, Spinach & Pine Nut Cannelloni
Alfredo Sauce
\$21



Indicates Gluten Free V Indicates Vegetarian Y Indicates Heart Healthy

Please Inform Your Server of any Food Related Allergies or Special Dietary Needs.
To Better Serve You and Ensure a Pleasurable Experience, Any Menu Request or Variation From
The Menu Will Take Additional Prep Time

*Menu and pricing subject to change

Ken Gladysz
Executive Chef

Laura Simpson
Fountain Café Sous Chef