



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)  **Y**
Toasted Hazelnuts, Crumbled Goat Cheese, Pear-Pinot Grigio Vinaigrette
\$11

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

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

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

Bresaola & Shaved Parmesan  **Y**
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 & Pizzas

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

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



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*