

LA FINE

Italian American Cuisine

APPETIZERS

BAKED CLAMS

LOCALLY SOURCED CLAMS, OREGANATA,
LEMON BEURRE BLANC

FRIED ZUCCHINI

LEMON, ROASTED GARLIC AIOLI

CRISPY CALAMARI

MARINARA, PEPPERONCINIS,
CHERRY PEPPERS

ANTIPASTO PLATE

CHEF'S ARTISANAL SELECTION OF
ITALIAN MEATS AND CHEESE

MOMMA'S MEATBALLS

FAMOUS MOMMA'S MEATBALLS,
POMODORO SAUCE, AGED PARMESAN

BAKED PROVOLONE FONDUE

SUN DRIED TOMATO, PECORINO ROMANO,
GRILLED TOAST

PESTO ORECCHIETTE & CHEESE

BASIL PESTO, FONTINA, PARMESAN,
ITALIAN BREADCRUMB GRATIN

PASTAS

GLUTEN FREE PASTA AVAILABLE*

LINGUINI*

WHITE WINE CLAM SAUCE,
COCKLE CLAMS, ROASTED TOMATOES

PENNE ALLA VODKA*

IMPORTED PROSCIUTTO, PECORINO
ROMANO, SAN MARZANO TOMATOES

RIGATONI NORMA*

ROASTED EGGPLANT CAPONATA, FILETTO
POMODORO, BUFFALO MOZZARELLA

CAVATELLI

CARBONARA STYLE, PEAS,
PANCETTA LARDONS, PARMESAN ESPUMA

CAPELLINI

SHRIMP SCAMPI, CHERRY TOMATOES,
LEMON BEURRE BLANC

SALADS

ADD GRILLED CHICKEN OR SHRIMP

LA FINE CAESAR SALAD

ROMAINE, HOUSE MADE CAESAR,
GARLIC CROUTONS, PARMESAN

ITALIAN CHOPPED SALAD

ROASTED RED PEPPERS, SUN DRIED
TOMATO VINAIGRETTE, SALAMI, ROMAINE

CAPRESE SALAD

BUFFALO MOZZARELLA, HEIRLOOM
TOMATOES, AGED BALSAMIC GLAZE

ENTRÉES

ROASTED CRISPY SKIN SALMON

ORANGE, OLIVE, FENNEL & ARUGULA
SALAD, CITRUS VINAIGRETTE

CHICKEN FRANCAISE

CHICKEN CUTLET, SAUTÉED BROCCOLI
RABE, LEMON BEURRE BLANC

GRILLED PORK CHOPS

HOT CHERRY VINEGAR PEPPERS, CONFIT
MARBLE POTATOES, MIXED GREENS

GRASS FED ANGUS RIBEYE

GRILLED ASPARAGUS, ROASTED
POTATOES, BEEF JUS

CHICKEN SCARPARELLO

SWEET ITALIAN SAUSAGE, ONIONS,
PEPPERS, ROASTED POTATOES

CHICKEN ALLA PARMIGIANA

POMODORO SAUCE, PENNE, MOZZARELLA

CHICKEN MARSALA

MARSALA DEMI, POTATO CROQUETTE,
SAUTÉED GREENS

MONTAUK LOCAL CATCH OF THE DAY

MAXIMUM 2 CREDIT CARDS PER PARTY

ANY PARTIES 8 OR MORE MUST ORDER FROM PRIX FIXE MENU

SPLIT PLATE CHARGE: \$10 | CORKAGE FEE: \$25

ANY PARTIES FOR 6 OR MORE A 18% GRATUITY WILL BE ADDED

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

CONSUMING WARNING:

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORN ILLNESS

LA FINE

Italian American Cuisine

SIDE DISHES

CRISPY BRUSSEL SPROUTS

CHORIZO, NY STATE APPLES,
GOLDEN RAISINS

FARMERS MARKET ROASTED CARROTS

SICILIAN PISTACHIOS, LEMON YOGURT CURD

SIMPLY GRILLED ASPARAGUS

CHARRED LEMON

GARLIC SAUTÉED BROCCOLI RABE

RED CHILI FLAKES

DESSERTS

TIRAMISU

LAYERS OF IMPORTED MASCARPONE
CREAM, AUTHENTIC LADY FINGERS
DELICATELY SOAKED IN ESPRESSO &
FINISHED WITH A DUSTING OF
COCOA POWDER

LARGE CANNOLI

TRADITIONAL ITALIAN CANNOLI CREAM
MADE WITH IMPASTATA RICOTTA CHEESE

ITALIAN CHEESECAKE

LIGHT BUTTERY RICOTTA CHEESE PASTRY
WITH ORANGE ZEST & HINT OF VANILLA

NEW YORK CHEESECAKE

HOMEMADE NY FAVORITE

CHOCOLATE MOUSSE CAKE

SMOOTH & DELICIOUS BELGIAN
CHOCOLATE MOUSSE & FINISHED WITH
CHOCOLATE SHAVINGS

FRUTTI DI BOSCO

BLUEBERRIES, RASPBERRIES,
BLACKBERRIES, RED CURRANTS ON TOP
OF A LIGHT BUTTERY PASTRY TART &
FINISHED WITH POWDERED SUGAR

BEVERAGES

MOMMA'S HOUSE ICED TEA

MOMMA'S FRESH LEMONADE

SODA

ACQUA PANNA

PELLEGRINO

CAFÉ

ESPRESSO

CAPPUCCINO

TEA

BLACK, GREEN OR EARL GREY

"THE END" COFFEE

CAFFEINATED OR DECAFFEINATED

CORDIALS

LIMONCELLO

BAILEYS

SAMBUCA

FRANGELICO

MAXIMUM 2 CREDIT CARDS PER PARTY

ANY PARTIES 8 OR MORE MUST ORDER FROM PRIX FIXE MENU

SPLIT PLATE CHARGE: \$5 | CORKAGE FEE: \$25

ANY PARTIES FOR 6 OR MORE A 18% GRATUITY WILL BE ADDED

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

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