

LA FINE

Italian American Cuisine

APPETIZERS

SOUP OF THE DAY

ANTIPASTO PLATTER

CHEF'S SELECTION OF ARTISANAL ITALIAN MEATS AND CHEESE

FRIED CRISPY CALAMARI

MARINARA, PEPPERONCINIS, CHERRY PEPPERS

FRIED SHOESTRING ZUCCHINI

LEMON, ROASTED GARLIC AIOLI

CHEESY GARLIC BREAD

SERVED WITH MOMMA'S TOMATO DIPPING SAUCE

PASTAS

GLUTEN FREE PASTA AVAILABLE*

CHEESE LASAGNA

MOZZARELLA, RICOTTA, PARMESAN
ADD MEATBALL CRUMBLE OPTIONAL

LINGUINI

GARLIC, OIL

PENNE ALLA VODKA*

IMPORTED PROSCIUTTO, PECORINO ROMANO, SAN MARZANO TOMATOES

BAKED ZITI

MOZZARELLA, PARMESAN

RIGATONI NORMA

ROASTED EGGPLANT CAPONATA, FILETTO POMODORO, BUFFALO MOZZARELLA

SPAGHETTI POMODORO*

SALADS

ADD GRILLED CHICKEN OPTIONAL

LA FINE CAESAR SALAD

ROMAINE, HOUSE MADE CAESAR, GARLIC CROUTONS, PARMESAN

FIELD GREENS SALAD

MOZZARELLA, SUNDRIED TOMATO, BALSAMIC VINAIGRETTE

ENTRÉES

CHICKEN ALLA PARMIGIANA

POMODORO SAUCE, PENNE, MOZZARELLA

CHICKEN FRANCAISE

CHICKEN CUTLET, SAUTÉED BROCCOLI RABE, LEMON BEURRE BLANC

CHICKEN MARSALA

MARSALA DEMI, POTATO CROQUETTE, SAUTÉED GREENS

MOMMA'S MEATBALLS & SPAGHETTI

FAMOUS MOMMA'S MEATBALLS, POMODORO SAUCE, AGED PARMESAN

SIDE DISHES

GARLIC SAUTÉED BABY SPINACH

GARLIC SAUTÉED BROCCOLI RABE

RED CHILI FLAKES

CRISPY PARMESAN HAND CUT

POTATO WEDGES

ROSEMARY, GARLIC AIOLI

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

BEVERAGES

SODA

ACQUA PANNA

PELLEGRINO SMALL

PELLEGRINO LARGE

CAFÉ

ESPRESSO

CAPPUCCINO

TEA

BLACK, GREEN OR EARL GREY

"THE END" COFFEE

CAFFEINATED OR DECAFFEINATED

CORDIALS

LIMONCELLO

BAILEYS

SAMBUCA

FRANGELICO

DESSERTS

TIRAMISU

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

ITALIAN CHEESECAKE

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

LARGE CANNOLI

TRADITIONAL ITALIAN CANNOLI CREAM MADE WITH IMPASTATA RICOTTA CHEESE

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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