

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

MUSSELS

White Wine, Garlic, Shallots, Cherry Tomatoes, Pepper Flakes

SALADS

Add Grilled Chicken or Add Shrimp

LA FINE CAESAR SALAD

Romaine, Garlic Croutons, Parmesan, Housemade Caesar

ITALIAN CHOPPED SALAD

Romaine, Roasted Red Peppers, Salami, Sun Dried Tomato Vinaigrette

CAPRESE SALAD

Buffalo Mozzarella, Heirloom Tomatoes, Aged Balsamic Glaze

STRAWBERRY SALAD

Green Oak Lettuce, Baby Spinach, Strawberries, Ricotta Salata, Raspberry Vinaigrette

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

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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

CAPPELLINI

Shrimp Scampi, Cherry Tomatoes, Lemon Beurre Blanc

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

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SIDE DISHES

FARMERS MARKET ROASTED CARROTS

Sicilian Pistachios, Lemon Yogurt Curd

SIMPLY GRILLED ASPARAGUS

Charred Lemon

GARLIC SAUTÉED BROCCOLI RABE

Red Chili Flakes

HERB ROASTED FINGERLING POTATOES

Garlic Herbs

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

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SPECIALTY COCKTAILS

BELLA BELLINI

Prosecco Sparkling Wine, Peach Puree, Peach Liqueur

BICILETTA

Campari, White Wine, Soda

COCONUT MARTINI

Stoli Vanilla, Malibu, Coconut Puree, Fresh Pineapple Juice

AZZURRAN MULE

Absolute Vodka, Limoncello, Ginger Beer, Bitters

ITALIAN SUMMER

Hendricks Gin, St. Germain, Muddled Basil, Cucumber, Lime Juice, Simple Syrup

THE CARL G. FISHER

Bombay Sapphire Gin, Campari, Sweet Vermouth

WHITE PEACH MOJITO

Bacardi Silver Rum, Peach Schnapps, Peach Puree, Mint

LA BELLA VITA

Bacardi Silver Rum, Captain Morgan Spiced Rum, Pomegranate Liqueur, Grenadine, Fresh Pineapple Juice, Orange Juice

PINK SQUIRREL

Codigo Rose Tequila, Muddled Strawberries, Agave, Fresh Lime, Organic Sugar

THE MONTAUK MATADOR

Don Julio Silver, Ancho Reyes, Fresh Pineapple Juice

LA FINE DEL MONDO

Makers Mark Bourbon, Frangelico, Simple Syrup, Bitters

THE LIGHT HOUSE

Montauk Hard Label Blueberry Whiskey, Fresh Lemonade, Blueberries

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