

STARTERS

STEEL CUT OATMEAL

GOLDEN RAISINS, BANANAS, BROWN SUGAR

FRESH FRUIT BOWL

LOCALLY SOURCED SEASONAL FRESH FRUIT

GRANOLA PARFAIT

YOGURT, FRESH FRUIT, GRANOLA

AVOCADO TOAST

SUN DRIED TOMATO VINAIGRETTE, MIXED GREENS, CRUMBLED EGGS

EGGS

CHOICE OF SUNNY SIDE UP, SCRAMBLED, OVER EASY OR OVER MEDIUM
SERVED WITH WHOLE WHEAT OR WHITE TOAST

STEAK & EGGS

TWO EGGS, GRILLED RIB EYE STEAK, HERBED POTATOES,
OVEN ROASTED TOMATO

CAST IRON BAKED EGGS

OVER EASY EGGS, POMODORO SAUCE, SPINACH, FRESH MOZZARELLA,
TOAST

TWO EGGS

ROASTED POTATOES, BACON OR SAUSAGE, TOAST

EGG WHITE VEGETABLE OMELETTE

SAUTÉED MUSHROOMS, ROASTED TOMATOES, SPINACH,
GOAT CHEESE, ROASTED POTATOES, TOAST

LIGHTHOUSE OMELETTE

CARAMELIZED ONIONS, ROASTED RED PEPPERS, SPINACH,
CHEDDAR CHEESE, ROASTED POTATOES, TOAST

FROM THE GRIDDLE

LA FINE FRENCH TOAST

VANILLA BEAN SABAYON, MAPLE SYRUP, WHIPPED BUTTER
ADD BANANA FOSTER

BUTTERMILK PANCAKES

MAPLE SYRUP, WHIPPED BUTTER
ADD BLUEBERRIES OR CHOCOLATE CHIPS

SIDE DISHES

HERB ROASTED FINGERLING POTATOES

BREAKFAST SAUSAGE

APPLEWOOD SMOKED BACON

HAND CUT POTATO WEDGES

CRISPY PARMESAN & TRUFFLE HAND CUT POTATO WEDGES

WHOLE WHEAT OR WHITE TOAST

TOASTED ENGLISH MUFFINS

BEVERAGES

"THE END" COFFEE REGULAR OR DECAFFEINATED

TEA BLACK, GREEN OR EARL GREY

MOMMA'S HOUSE ICED TEA

MOMMA'S FRESH LEMONADE

FRESHLY SQUEEZED ORANGE JUICE

MILK WHOLE, HALF & HALF OR SOY

ACQUA PANNA SMALL

ACQUA PANNA LARGE

PELLEGRINO SMALL

PELLEGRINO LARGE

STARTERS

MONTAUK CRAB CAKES

CRISPY CRAB CAKES, REMOULADE, CHARRED LEMON, MIXED GREENS

FISH TACOS OF THE DAY

MARKET FISH, TORTILLA, AVOCADO SMASH, PICKLED ONIONS,
HARISSA AIOLI

BAKED CLAMS OREGANATA

LOCALLY SOURCED CLAMS, OREGANATA, 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

GRILLED CHICKEN PAILLARD SALAD

MIXED GREENS, TOMATOES, ONIONS, AGED BALSAMIC GLAZE

CAPRESE SALAD

BUFFALO MOZZARELLA, HEIRLOOM TOMATOES, AGED BALSAMIC GLAZE

FROM THE BRICK OVEN

12" MARGHERITA PIZZA

BUFFALO MOZZARELLA, BASIL, POMODORO SAUCE

12" PHILOMENA PIZZA

MEATBALLS, SOPRESSATA, FRESH MOZZARELLA

12" PROSCIUTTO & ARUGULA PIZZA

IMPORTED PROSCIUTTO, BABY ARUGULA, WHITE BALSAMIC,
GOAT CHEESE

BAKED PROVOLONE FONDUE

SUN DRIED TOMATO, PECORINO ROMANO, GRILLED TOAST

SANDWICHES

SERVED WITH HAND CUT POTATO WEDGES
SUBSTITUTE PARMESAN & TRUFFLE HAND CUT POTATO WEDGES

"THE END" BURGER

ALL-BEEF BURGER, CARAMELIZED ONIONS, BRIOCHE BUN,
PROVOLONE CHEESE
ADD APPLEWOOD SMOKED BACON

TURKEY BACON CLUB

ROASTED TURKEY, BACON, GARLIC AIOLI, LETTUCE, TOMATO,
WHITE TOAST

TEA SANDWICH

ROTISSERIE CHICKEN SALAD, CRANBERRIES, AVOCADO, CRUMBLED EGG,
WHITE OR WHOLE WHEAT TOAST

MOMMA'S MEATBALL PARMESAN

FAMOUS MOMMA'S MEATBALLS, TOASTED ITALIAN BREAD,
SAUCE POMODORO, MOZZARELLA

GRILLED CHEESE

CHOICE OF AMERICAN OR PROVOLONE CHEESE
CARAMELIZED ONIONS, SAUCE MORNAY, TOMATO CREAM

DIAL 400 FOR IN-ROOM DINING

\$3 DELIVERY FEE & 18% GRATUITY WILL BE ADDED TO ROOM DELIVERIES

MAXIMUM 2 CREDIT CARDS PER PARTY

SPLIT PLATE CHARGE IN RESTAURANT: \$10

PLEASE INFORM US 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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HOME OF
MOMMA'S
MEATBALLS



APPETIZERS

- BAKED CLAMS OREGANATA**
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 & CHEESES
- 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

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**
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 SCARPARIELLO**
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**

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

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

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