

LA FINE

Italian American Cuisine

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 Ribeye 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

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

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: EATING RAW-UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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STARTERS

CRAB TOWER

Crab, Mango, Lime, Avocado

FISH TACOS OF THE DAY

Market Fish, Tortilla, Avocado Smash,
Pickled Onions, Harissa Aioli

BAKED CLAMS

Locally Sourced Clams, Oreganata,
Lemon Beurre Blanc

FROM THE BRICK OVEN

12" MARGHERITA PIZZA

Buffalo Mozzarella, Basil, Pomodoro Sauce

12" FILOMENA PIZZA

Meatballs, Sopressata, Fresh Mozzarella

12" PROSCIUTTO & ARUGULA PIZZA

Prosciutto, Baby Arugula, White Balsamic,
Goat Cheese

SIDES

CUCUMBER SALAD

POTATO SALAD

CRISPY HAND CUT POTATO WEDGES

CRISPY PARMESAN & TRUFFLE HAND CUT POTATO WEDGES

BEVERAGES

MOMMA'S HOUSE ICED TEA

MOMMA'S FRESH LEMONADE

SODA

ACQUA PANNA Small

ACQUA PANNA Large

PELLEGRINO Small

PELLEGRINO Large

SALADS

Add Grilled Chicken

Add Shrimp

LA FINE CAESAR SALAD

Romaine, Garlic Croutons, Parmesan,
House Made Caesar

ITALIAN CHOPPED SALAD

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

STRAWBERRY SALAD

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

CAPRESE SALAD

Buffalo Mozzarella, Heirloom Tomatoes,
Aged Balsamic Glaze

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

MOMMA'S MEATBALLS BURGER

Famous Momma's Meatballs, Pomodoro
Sauce, Aged Parmesan, Fresh Mozzarella,
Basil, Truffle Parmesan Fritte

TURKEY BACON CLUB

Roasted Turkey, Bacon, Garlic Aioli,
Lettuce, Tomato, White Toast

CHICKEN BLT

Grilled Chicken, Bacon, Lettuce, Avocado,
Roasted Red Peppers, Sun Dried Tomato
Pesto, French Fries

GRILLED CHEESE

Choice of American or Provolone Cheese,
Caramelized Onions, Sauce Mornay,
Tomato Cream

MONTAUK LOBSTER ROLL

Celery, Tarragon, Lemon Cream Dressing

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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

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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

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