

**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 Optional
- BUTTERMILK PANCAKES**  
Maple Syrup, Whipped Butter  
Add Blueberries or Chocolate Chips Optional

**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** 1 Liter Bottle
- PELLEGRINO** 1 Liter Bottle

**L A F I N E**

*Italian American Cuisine*

RISTORANTE • LOUNGE • EVENTS • CATERING



Meet the Grandma behind Momma's Meatballs and learn about the generations of cooks that influence the cuisine at La Fine.

*"My name is Filomena. I was born in Naples where all vegetables were fresh from the farms. I came to America in 1930.*

*My family had a restaurant in Coney Island, NY in the 1930's*

*where they cooked only the best baked clams, veal spiedini and chicken cacciatore. All the tomato sauce and meat sauce were made from fresh tomatoes right in the back of the restaurant.*

*I was brought up cooking only the best. My daughter was very interested in cooking and learned from my mother in-law and I; she had her own Sicilian style of cooking which was superb.*

*My daughter, Denise, has gained a wealth of knowledge and experience cooking since she was a young girl. Denise's passion at an early age for the love of cooking has made her the cook she is today! She has mastered the meatball recipe better than I have. I am so proud that our traditional family recipes will live on to be shared with your family!"*



*Filomena Davino Resnuto*

**WWW.LAFINELI.COM • 631.483.5888**  
**236 EDGEMERE STREET • MONTAUK, NY**

**L A F I N E**

*Italian American Cuisine*

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**RESTAURANT HOURS:**

- BREAKFAST**  
7:30am - 12:00pm
- LUNCH**  
12:00pm - 3:00pm
- DINNER**  
5:00pm - 10:00pm

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## STARTERS

### FISH TACOS OF THE DAY

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

### BAKED CLAMS

Locally Sourced Clams, Oreganata, Lemon Beurre Blanc

## SALADS

### LA FINE CAESAR SALAD

Romaine, Garlic Croutons, Parmesan, Housemade Caesar

### ITALIAN CHOPPED SALAD

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

### STRAWBERRY SALAD

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

### CAPRESE SALAD

Buffalo Mozzarella, Heirloom Tomatoes, Aged Balsamic Glaze

Add Grilled Chicken or Add Shrimp Optional

## FROM THE BRICK OVEN

### 12" MARGHERITA PIZZA

Buffalo Mozzarella, Basil, Pomodoro Sauce

### 12" FILOMENA PIZZA

Meatballs, Sopressata, Fresh Mozzarella

### 12" PROSCIUTTO & ARUGULA PIZZA

Imported Prosciutto, Baby Arugula, White Balsamic, Goat Cheese

## SANDWICHES

Served with Hand Cut Potato Wedges.

Substitute Parmesan & Truffle Hand Cut Potato Wedges Optional

### "THE END" BURGER

All-Beef Burger, Caramelized Onions, Brioche Bun, Provolone Cheese

Add Applewood Smoked Bacon Optional

### 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

## SIDE DISHES

### CUCUMBER SALAD

### POTATO SALAD

### CRISPY HAND CUT POTATO WEDGES

### CRISPY PARMESAN & TRUFFLE HAND CUT POTATO WEDGES

## 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 & Cheeses

### MOMMA'S MEATBALLS

Famous Momma's Meatballs, Pomodoro Sauce, Aged Parmesan

### MUSSELS

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

## SALADS

### LA FINE CAESAR SALAD

Romaine, Garlic Croutons, Parmesan, Housemade Caesar

### ITALIAN CHOPPED SALAD

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

### CAPRESE SALAD

Buffalo Mozzarella, Heirloom Tomatoes, Aged Balsamic Glaze

### STRAWBERRY SALAD

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

Add Grilled Chicken or Add Shrimp Optional

## 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

## SIDE DISHES

### CHARRED BRUSSEL SPROUTS

Dried Cranberries, Crispy Prosciutto

### SIMPLY GRILLED ASPARAGUS

Charred Lemon

### GARLIC SAUTÉED BROCCOLI RABE

Red Chili Flakes

### HERB ROASTED FINGERLING POTATOES

Garlic Herbs

## 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

## 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

## BEVERAGES

### SODA

### MOMMA'S HOUSE ICED TEA

### MOMMA'S FRESH LEMONADE

### ACQUA PANNA 1 Liter Bottle

### PELLEGRINO 1 Liter Bottle

## TAKE-OUT HOURS:

### SUNDAY-THURSDAY

7:30am - 3:00pm & 5:00pm - 10:00pm

### FRIDAY & SATURDAY

5:00pm - 6:00pm & 8:30pm - 9:30pm

### 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.