



Fino Restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Antipasti

ITEM	PRICE
Baked Clams Oreganate Little neck clams stuffed with herbed bread crumbs baked in white wine and lemon sauce.	\$9.00
Homemade Crab Cakes Jumbo lump crab meat and herbs served with a homemade yogurt based tartar sauce over braised julienne vegetables.	\$11.00
Crispy Fried Calamari Battered and fried to a golden brown.	\$14.00
Fried Zucchini With fresh marinara.	\$7.00
Eggplant Rollatini Italian white eggplant filled with imported cheeses and fresh plum tomato sauce topped with fresh mozzarella.	\$11.00
Carpaccio Di Manzo Thin slices of filet mignon served over arugula and parmigiano.	\$12.00
Gamberi Freddi Jumbo shrimp cocktail served with traditional cocktail sauce.	\$13.00
Mozzarella Di Buffalo And vine ripened tomato.	\$12.00
Cold Antipasto Parma prosciutto, sopressata, bresaola, caciatorini parmigiano and mozzarella with assorted grilled vegetables.	\$15.00
Grilled Portobello Mushrooms Cognac, sage, baby greens, garlic.	\$11.00
Insalata Di Mare Alla Triestina Shrimp, scallops, calamari and octopus over a bed of julienned vegetables.	\$13.00

Insalate

ITEM	PRICE
Traditional Caesar Salad With baby romaine and house-made classic caesar dressing.	\$9.00
Fino Salad Organic field greens in a mild balsamic vinaigrette, wrapped in english cucumber, topped with diced tomato and fresh moz...	\$6.00
Waldorf Salad Belgian endive, roasted holland peppers, whole nuts and stilton cheese.	\$8.00
Tomato Mimosa Salad Diced tomato, avocado, vidalia onion and gorgonzola cheese.	\$9.00
Campagnola Salad Chopped field greens and garden vegetables in a house balsamic vinaigrette.	\$7.00

Pasta

ITEM	PRICE
Capellini Al’ Pomodoro Fresco & Basilico Chopped fresh plum tomato, fresh basil & herbs.	\$14.00
Penne All’ Arrabiata A zesty, tomato sauce with roasted garlic virgin olive oil & spices.	\$14.00
Rigatoni Amatriciana Triple smoked bacon, vidalia onions, fresh plum tomato & herbs.	\$20.00

ITEM	PRICE
Linguine Ai Frutti Di Mare A plethora of seafood, clams, shrimp, scallops, & calamari in a light tomato garlic, virgin olive oil & herbs sauce.	\$17.00
Fettuccine Fino Homemade fettuccine in a mascarpone cheese sauce with grilled chicken and broccoli.	\$20.00
Spaghetti Carbonara Done the right way (continuing an old tradition).	\$20.00
Spaghetti Puttanesca Black olives, anchovies, fresh tomatoes, basil, capers and garlic.	\$15.00
Pappardelle Boscaiola Homemade wide noodle with wild mushrooms & mascarpone cheese.	\$19.00
Ravioli Astaco Ravioli stuffed with lobster in a tomato and herb sauce.	\$18.00
Ravioli Ortolana Stuffed with california flat leaf spinach, mozzarella & ricotta cheese in a fresh plum tomato & mascarpone sauce.	\$20.00

Griglia

ITEM	PRICE
Broiled First Cut Veal Chop Served with nicola potato & sautéed spinach.	\$29.00
Roasted Rack Of Colorado Lamb Served over braised julienne vegetables in a red zinfandel reduction.	\$28.00
Broiled Pork Chop Topped with sauteed cherry peppers and balsamic glaze.	\$24.00
Broiled Filet Mignon	\$29.00
N.Y. Strip Steak Aged in house to perfection grilled to your specification served pittsburgh style.	\$32.00

Pollo

ITEM	PRICE
Pollo Martini Breast of free range chicken in a parmigiano batter sautéed with white wine, lemon & fresh peas.	\$16.00
Pollo Fillibustiere Boneless breast of chicken pan-roasted and tossed with potatoes, cherry peppers & duck sausage, splashed with port wine...	\$19.00
Pollo Scarpariello Pan seared chunks of chicken in a white wine, lemon and garlic sauce with artichokes and sausages.	\$16.00
Pollo Inferno Breast of chicken sauteed with garlic, cherry peppers, shiitake, mushrooms and balsamic vinegar.	\$16.00
Pollo Paillard Grilled served over braised julienne vegetables.	\$15.00
Pollo Forestiera Boneless breast of chicken sautéed with wild mushroom, cognac & mascarpone.	\$19.00
Pollo Alla Toscana Breast of chicken lightly breaded, pan fried topped with vine ripened tomato, basil, bermuda onions & fresh mozzarella.	\$17.00

Vitello

ITEM	PRICE
Scaloppine Alla Triestina Sautéed with wild mushrooms, Italian brandy & mascarpone served with nociola potato.	\$19.00
Scaloppine Di Vitello Pizzaiola Sautéed with roasted garlic, roasted holland peppers, wild mushrooms & diced plum tomato.	\$19.00
Scallopine Di Vitello Contrappunto Sautéed with white wine, topped with prosciutto, fontina & diced tomato.	\$22.00
Vitello Parmigiana Served with spaghetti and tomato sauce.	\$19.00
Costoletta Di Vitello Alla Valdostana Stuffed with prosciutto & fontina cheese, baked in white wine & veal stock reduction.	\$26.00
Costoletta Di Vitello Milanese Lightly breaded & pan seared.	\$26.00

Pesce

ITEM	PRICE
Salmone Al Senape Filet of atlantic salmon in a mustard and champagne sauce.	\$24.00
Tonno Americano Pan seared ahi tuna in a light port wine reduction, served over braised julienne vegetables.	\$22.00
Scampi Fino Jumbo shrimp in a light garlic, white wine and anchovy sauce.	\$21.00
Calamari Amalfitana Fresh calamari sauteed with garlic, white wine, tomato, virgin olive oil, fresh basil and spices.	\$18.00
Gamberi Alla Parmigiana Jumbo shrimp, lightly breaded, pan seared, baked with fresh plum tomato & fresh mozzarella.	\$20.00
Red Snapper Alla Adriatico Filet of florida snapper in a light tomato broth, garlic white wine, herbs & little neck clams.	\$24.00

Contorni

ITEM	PRICE
Julienne Di Vegetali Julienned vegetables sauteed in garlic and oil.	\$7.00
Broccoli Di Rabe Fresh broccoli rabe sauteed in garlic and oil.	\$8.00
Pure Di Patate Mashed potato.	\$7.00
Spinaci Aglio E Olio Fresh leaf spinach sauteed in garlic and oil.	\$6.00
Broccoli Saltati Fresh broccoli sauteed in garlic and oil.	\$6.00
Patatine Fritte French fried potato.	\$6.00