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Fino Restaurant

Menu Prices — October 24, 2026

Fino Restaurant menu with prices in United States, updated January 2020: 56 items across 8 categories, prices from $6.00 to $32.00.

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Fino Restaurant Menu with Prices (United States)

Fino Restaurant menu with prices in United States, updated January 2020: 56 items across 8 categories, prices from $6.00 to $32.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/fino-restaurant

Menu categories: Antipasti · Insalate · Pasta · Griglia · Pollo · Vitello · Pesce · Contorni

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 Buffala 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 — $14.00
Chopped fresh plum tomato, fresh basil & herbs.

Penne All' Arrabiata — $14.00
A zesty, tomato sauce with roasted garlic virgin olive oil & spices.

Rigatoni Amatriciana — $20.00
Triple smoked bacon, vidalia onions, fresh plum tomato & herbs.

Linguine Ai Frutti Di Mare — $17.00
A plethora of seafood, clams, shrimp, scallops, & calamari in a light tomato garlic, virgin olive oil & herbs sauce.

Fettuccine Fino — $20.00
Homemade fettuccine in a mascarpone cheese sauce with grilled chicken and broccoli.

Spaghetti Carbonara — $20.00
Done the right way (continuing an old tradition).

Spaghetti Puttanesca — $15.00
Black olives, anchovies, fresh tomatoes, basil, capers and garlic.

Pappardelle Boscaiola — $19.00
Homemade wide noodle with wild mushrooms & mascarpone cheese.

Ravioli Astaco — $18.00
Ravioli stuffed with lobster in a tomato and herb sauce.

Ravioli Ortolana — $20.00
Stuffed with california flat leaf spinach, mozzarella & ricotta cheese in a fresh plum tomato & mascarpone sauce.

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

ITEM	PRICE
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**

ITEM	PRICE
Patatine Fritte French fried potato.	**$6.00**