

A N T I P A S T I

ANTIPASTO LA FINESTRA *OUR HOUSE SPECIALTY*

A VARIETY OF IMPORTED MEATS & CHEESES, ROASTED RED BELL PEPPERS & MARINATED CALAMARI
SMALL 12 LARGE 18

CALAMARI SICILANA

CALAMARI SAUTÉED WITH PEAS & SPINACH IN A SPICY MARINARA SAUCE 12

VONGOLE PICANTE

FRESH MANILLA CLAMS STEAMED IN A SPICY TOMATO BROTH, SERVED WITH GARLIC BREAD 11

MEATBALLS MARINARA

BEEF & PORK MEATBALLS, MARINARA SAUCE & MOZZARELLA CHEESE, SERVED WITH GARLIC BREAD 8

BRUSCHETTA

TOASTED GARLIC BREAD WITH FRESH CHOPPED TOMATOES, GARLIC & BASIL 5

I N S A L A T A

ADD CHICKEN, SHRIMP OR SALMON TO ANY SALAD FOR 5.00

CAPRESE

FRESH MOZZARELLA, HEIRLOOM TOMATOES, SUN DRIED TOMATOES, FRESH BASIL & OLIVE OIL 8

LA FINESTRA CHOPPED

MIXED GREENS WITH COLD CUTS, OLIVES & PROVOLONE 10

ITALIA

MIXED GREENS, PEPPERONI, SALAMI, BLACK OLIVES, GARBANZO BEANS & MOZZARELLA 9

INVERNALE

MIXED GREENS WITH SUNDRIED TOMATOES, ROASTED PEPPERS, PINE NUTS & GOAT CHEESE 7 (LG. 10)

RUSTICA

RADICCHIO, ARUGULA, ENDIVE, MUSHROOMS & SHAVED PARMESAN CHEESE 7 (LG. 10)

CAESAR

WITH GARLIC CROUTONS, PARMESAN CHEESE & OUR OWN EGGLESS CAESAR DRESSING 7 (LG. 10)

MISTA

MIXED GREENS WITH CELERY, TOMATO & RADISH 5 (LG. 8)

DI MARE

BABY SHRIMPS, BAY SCALLOPS, CALAMARI, OLIVES AND DICED TOMATOES OVER MIXED GREENS 12
(SPLIT CHARGE FOR SALADS 1.00)

Z U P P E

MINISTRONE

CLASSIC STYLE, VEGETARIAN, HANDMADE WITH FRESH VEGETABLES 7

BRODINO DI POLLO ALLA ROMANA

CHICKEN BROTH WITH EGG, FRESH SPINACH & PARMESAN CHEESE 7

PASTA FAGIOLI

HANDMADE, WITH PASTA & BEANS IN A VEGETABLE BROTH 7

P I Z Z A

ALL PIZZAS ARE THIN CRUST, MADE WITH OUR HANDMADE DOUGH, FRESH MARINARA SAUCE & A BLEND OF IMPORTED WHOLE-MILK MOZZARELLA CHEESES

MARGHERITA

THIN AND CRISP; MOZZARELLA CHEESE AND FRESH MARINARA SAUCE 13

CARNE

PEPPERONI, SAUSAGE, ITALIAN SALAMI 16

VERDURE

MUSHROOMS, ONIONS, OLIVES, ROASTED PEPPERS & PESTO 16

PIZZA QUATTRO STAGIONI

HAM, ARTICHOKE HEARTS & MUSHROOMS 16

TRE FROMAGGI

WITH MOZZARELLA, PARMESAN & PROVOLONE CHEESE 15

PEPPERONI, SALSICCIA E FUNGHI

PEPPERONI, SAUSAGE, MUSHROOMS 16

SARDA

SAUTÉED EGGPLANT, SUNDRIED TOMATOES, MOZZARELLA & GOAT CHEESE 15

SAPORITA

TOMATO SAUCE WITH SAUSAGE, OLIVES, MUSHROOMS, ARTICHOKE, TOMATOES & MOZZARELLA 16

P A S T A

GNOCCHI DI PATATE PASTICCIATI

HOMEMADE POTATO GNOCCHI WITH CREAM SAUCE & A SPLASH OF TOMATO SAUCE 16

SPAGHETTI & MEATBALLS

SPAGHETTI TOPPED WITH PORK & BEEF MEATBALLS AND OUR HANDMADE MARINARA SAUCE 15

LINGUINE ALLA VONGOLE

LINGUINE WITH FRESH MANILA CLAMS IN A RED OR WHITE SAUCE 18

FARFALLE AL SALMONE

BOW TIE PASTA, FRESH SALMON, SUN DRIED TOMATOES & ASPARAGUS IN A PINK VODKA SAUCE 18

LINGUINE AL FRUTTI DI MARE

LINGUINE WITH SHRIMP, FRESH CLAMS & FRESH SALMON IN A RED OR WHITE SAUCE 21

FARFALLE CON POLLO E BROCCOLO

BOW TIE PASTA WITH CHICKEN, BROCCOLI & A PARMESAN CHEESE SAUCE 17

LASAGNA BOLOGNESE

HANDMADE DAILY, WITH OUR OWN MEAT SAUCE 16

SPAGHETTI BOLOGNESE

SERVED WITH OUR HOMEMADE MEAT SAUCE 15

RIGATONI CAPRICCIOSA

RIGATONI WITH OUR MEAT SAUCE, MUSHROOMS & MELTED MOZZARELLA CHEESE 16

CAPELLINI ALLA CHECCA

ANGEL HAIR WITH FRESH CHOPPED TOMATOES, BASIL & GARLIC 14 (ADD CHICKEN, SHRIMP OR SALMON 5)

SPAGHETTI CON ABRUZZESE

SPAGHETTI WITH SAUSAGE, RED PEPPERS & MUSHROOMS IN A SPICY MARINARA SAUCE 16

RAVIOLI DI RICOTTA AURORA

HANDMADE RAVIOLI FILLED WITH RICOTTA CHEESE & SPINACH IN A PINK SAUCE 15

RAVIOLI DI ARAGOSTA

RAVIOLI FILLED WITH LOBSTER AND TOPPED WITH A TOMATO - BRANDY SAUCE 18

S E C O N D I

ALL ENTRÉES SERVED WITH PASTA OR FRESH STEAMED VEGETABLES

SCALOPPINI ORVIETO

*THIN CHICKEN OR VEAL MEDALLIONS WITH CHOPPED TOMATOES, BABY ARTICHOKE & PINE NUTS
CHICKEN 19 VEAL 23*

SCALOPPINI AL LIMONE

*THIN CHICKEN OR VEAL MEDALLIONS SAUTÉED WITH FRESH LEMON & HERBS
CHICKEN 18 VEAL 22*

SCALOPPINI AL MARSALA

*THIN CHICKEN OR VEAL MEDALLIONS WITH MARSALA WINE, FRESH TOMATOES & MUSHROOMS
CHICKEN 18 VEAL 22*

SCALOPPINI CON GORGONZOLA

*THIN CHICKEN OR VEAL MEDALLIONS TOPPED WITH GORGONZOLA CHEESE ON A BED OF FRESH SPINACH
CHICKEN 18 VEAL 22*

SCALOPPINI PARMIGIANA

*THIN CHICKEN OR VEAL MEDALLIONS TOPPED WITH MARINARA SAUCE & MOZZARELLA CHEESE
CHICKEN 18 VEAL 22*

SCALOPPINI PAESANA

*THIN CHICKEN OR VEAL MEDALLIONS WITH PEPPERS, SWEET ONIONS, MUSHROOMS & BALSAMIC VINEGAR
CHICKEN 18 VEAL 22*

SCALOPPINI SORRENTINA

*THIN CHICKEN OR VEAL MEDALLIONS WITH EGGPLANT, FRESH TOMATOES & MOZZARELLA CHEESE
CHICKEN 18 VEAL 22*

BATTUTA DI MANZO ARRABBIATA

NEW YORK STEAK, POUNDED THIN AND SAUTÉED WITH GARLIC & CRUSHED RED PEPPER 21

SHRIMP MEDITERRANEAN

TIGER SHRIMP SAUTÉED WITH MARINARA SAUCE ON A BED OF CRISPY ANGEL HAIR PASTA 21

FILLETI DI SPIGOLA

PAN SEARED SEA BASS TOPPED WITH A SUN-DRIED TOMATO & CUCUMBER SALSA 23

FILLETI DI SOGLIOLE PICATA

SOLE FILLETS SAUTÉED WITH LEMON & CAPERS 18

SALMONE AL FORNO

FRESH ATLANTIC SALMON, OVEN ROASTED & TOPPED WITH CHOPPED TOMATOES, GARLIC & BASIL 20

SALMONE CON BALSAMIC E SPINACI

FRESH ATLANTIC SALMON, ROASTED AND SERVED WITH SAUTÉED SPINACH & A BALSAMIC REDUCTION 20

CIOPPINO LA FINESTRA

SCALLOPS, SHRIMP, CALAMARI, MUSSELS & FRESH SALMON IN A SPICY TOMATO BROTH 25

B E V E R A G E S

COKE, DIET COKE, 7UP, ROOT BEER
2.50

ICE TEA, COFFEE, HOT TEA
2.50

MINERAL WATER SPARKLING OR FLAT
LARGE 5 SMALL 3

DOMESTIC BEER
MILLER GENUINE DRAFT, MILLER LITE 5

IMPORTED BEER
HEINEKEN, LA ROSSA, MORETI, PERONI 6

ESPRESSO
3

CAPPUCCINO
5

*“ A d e o m i h i t o t u s v e s t r u m
c u n i s v e n t e r q u i r i t o q u o d
e g o v a d u m r e s t i t u o v o s ”*

OVER 40 CENTURIES AGO, A SMALL ROMAN OUTPOST KNOWN AS KOURION WAS FOUNDED ON THE ISLAND OF CYPRUS IN THE MEDITERRANEAN SEA. THE CITY CONTINUED TO GROW OVER THE MANY YEARS THAT FOLLOWED, AND EVENTUALLY WAS HOME TO MORE 15,000 PEOPLE. DESTROYED OVER A PERIOD OF 30 YEARS IN THE 4TH CENTURY BY FOUR LARGE EARTHQUAKES, KOURION WAS DESERTED UNTIL THE EARLY 1900'S, WHEN THE CITY WAS SLOWLY EXCAVATED.

A SMALL RESTAURANT WAS UNCOVERED NEAR THE CITY CENTER; JUST AN OVEN FOR BREAD AND MEATS, AND A FEW WINE VATS FOR THE LOCAL WINEMAKERS TO FILL. CHISELED ABOVE THE DOOR IN LATIN WERE THE WORDS PRINTED ABOVE. THIS SIMPLE STATEMENT IS THE MISSION OF LA FINESTRA AND OUR INSPIRATION IN TAKING SPECIAL CARE OF OUR PATRONS:

*“Come to us, all of you whose stomachs
cry out, and we shall restore you”*

OUR FULL MENU IS AVAILABLE TO GO, PLEASE CALL
AHEAD AND WE'LL HAVE IT READY WHEN YOU ARRIVE.

YOU CAN SEE OUR FULL MENU AT WWW.LAFINESTRATARZANA.COM

CATERING IS AVAILABLE AT THE LOCATION OF YOUR CHOICE.
CUSTOM MENUS, A FULL STAFF AND A PERFECT EVENT
ARE JUST A PHONE CALL AWAY.

**LA FINESTRA GIFT CARDS ARE
AVAILABLE IN ANY AMOUNT,
PLEASE SEE YOUR SERVER FOR DETAILS**