

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

MUSSELS PICANTE

MUSSELS 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

CAPRESE

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

LA FINESTRA CHOPPED SALAD

MIXED GREENS WITH COLD CUTS, OLIVES & PROVOLONE 10

INSALATA POMODORI CON FORMAGGIO

CHERRY TOMATOES TOSSED WITH GOAT CHEESE & FRESH BASIL OVER MIXED GREENS 8

INSALATA ITALIA

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

INSALATA INVERNALE

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

INSALATA RUSTICA

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

INSALATA DI CAESAR

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

INSALATA MISTA

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

INSALATA DI MARE

BABY SHRIMPS, BAY SCALLOPS, CALAMARI, OLIVES AND DICED TOMATOES OVER MIXED GREENS 12

ADD CHICKEN, SHRIMP OR SALMON TO ANY SALAD FOR 4.00 (SPLIT CHARGE FOR SALADS 1.00)

Z U P P E

POMODORE E LIMONE

HANDMADE TOMATO SOUP GARNISHED WITH LEMON & GARLIC, TOPPED WITH CROSTINI (NO CREAM) 7

MINISTRONE

CLASSIC STYLE, 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

L A F I N E S T R A S P E C I A L T I E S

SHRIMP MEDITERRANEAN

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

GNOCCHI DI PATATE PASTICCIATI

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

BATTUTA DI MANZO ARRABBIATA

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

PETTO DI POLLO ORVIETO

THIN CHICKEN BREASTS WITH CHOPPED TOMATOES, BABY ARTICHOKES & PINE NUTS 19.

SCALOPPINI DI VITELLO MARSALA

VEAL SCALOPPINI WITH MARSALA WINE, FRESH CHOPPED TOMATOES & MUSHROOMS 22

SALMONE AL FORNO

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

RIGATONI CAPRICCIOSA

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

LASAGNA BOLOGNESE

HANDMADE DAILY, WITH OUR OWN MEAT SAUCE 16

P A S T A

FARFALLE LA FINESTRA

BOW TIE PASTA WITH DICED VEAL, FRESH PEAS & TOMATO SAUCE 18

SPAGHETTI & MEATBALLS

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

FETTUCCHINE ALFREDO

CLASSIC STYLE, FETTUCCHINI WITH PARMESAN CHEESE AND CREAM 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

SPAGHETTI BOLOGNESE

SERVED WITH OUR HOMEMADE MEAT SAUCE 15

LASAGNA BOLOGNESE

HANDMADE, WITH OUR OWN MEAT SAUCE 16

CAPELLINI ALLA CHECCA

ANGEL HAIR PASTA WITH FRESH CHOPPED TOMATOES, BASIL & GARLIC 14

- *ADD CHICKEN, SHRIMP OR SALMON FOR 4.00*

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

C A R N E E P E S C E

ALL ENTRÉES SERVED WITH PASTA OR FRESH STEAMED VEGETABLES

PETTO DI POLLO AL LIMONE

THIN CHICKEN BREASTS SAUTÉED WITH FRESH LEMON & HERBS 18

PETTO DI POLLO AL MARSALA

THIN CHICKEN BREASTS WITH MARSALA WINE, FRESH TOMATOES & MUSHROOMS 18

PETTO DI POLLO CON GORGONZOLA

THIN CHICKEN BREASTS TOPPED WITH GORGONZOLA CHEESE ON A BED OF FRESH SPINACH 18

PETTO DI POLLO PARMIGIANA

THIN CHICKEN BREASTS TOPPED WITH MARINARA SAUCE & MOZZARELLA CHEESE 18

PETTO DI POLLO POMODORO

THIN CHICKEN BREASTS SAUTEED WITH FRESH CHOPPED TOMATOES & GARLIC 18

PETTO DI POLLO PAESANA

THIN CHICKEN BREASTS WITH PEPPERS, SWEET ONIONS, MUSHROOMS & BALSAMIC VINEGAR 18

FILLETI DI SPIGOLA

PAN SEARED SEA BASS TOPPED WITH A SUNDRIED TOMATO & CUCUMBER SALSA 23

FILLETI DI SOGLIOLE PICATA

SOLE FILLETS SAUTÉED WITH LEMON & CAPERS 18

FILLETI DI SOGLIOLE MILANO

SOLE FILLETS SAUTÉED WITH CARAMELIZED ONIONS, CHOPPED TOMATOES, CAPERS & WHITE WINE 18

SALMONE CON BALSAMIC E SPINACI

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

TILAPIA POMODORO

TILAPIA FILLETS, SAUTÉED WITH CHERRY TOMATOES AND A LIGHT TOMATO BROTH 17

CIOPPINO LA FINESTRA

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

SCALOPPINI DI VITELLO PICATA

VEAL SCALOPPINI SAUTÉED WITH LEMON, CAPERS & WHITE WINE 22

SCALOPPINI DI VITELLO SORRENTINA

VEAL SCALOPPINI WITH EGGPLANT, FRESH TOMATOES & MOZZARELLA CHEESE 22

SCALOPPINE DI VITELLO FRESCOBALDI

VEAL SCALOPPINI TOPPED WITH ASPARAGUS, MUSHROOMS & PARMESAN CHEESE 22

SPLIT CHARGE FOR ENTREES 3.50

P I Z Z A

PIZZA MARGHERITA

TOMATO SAUCE WITH MOZZARELLA CHEESE & OREGANO 13

PIZZA DI CARNE

TOMATO SAUCE, PEPPERONI, SAUSAGE, ITALIAN SALAMI & MOZZARELLA 16

PIZZA DOLCE & FUMOSA

TOMATO SAUCE, CARAMELIZED ONIONS, ROASTED PEPPERS, & SMOKED MOZZARELLA 15

PIZZA COM PEPPERONI, SALSICCIA E FUNGHI

TOMATO SAUCE, PEPPERONI, SAUSAGE, MUSHROOMS & MOZZARELLA 16

PIZZA VERDURE

TOMATO SAUCE, MUSHROOMS, ONIONS, OLIVES, ROASTED PEPPERS, PESTO & MOZZARELLA 16

PIZZA QUATTRO STAGIONI

TOMATO SAUCE WITH HAM, ARTICHOKE HEARTS, MUSHROOMS & MOZZARELLA 16

PIZZA LA FINESTRA

TOMATO SAUCE, PEPPERONI, MUSHROOMS & ROASTED RED BELL PEPPERS & MOZZARELLA 16

PIZZA QUATTRO FROMAGGI

TOMATO SAUCE WITH MOZZARELLA, PARMESAN, PROVOLONE & FONTINA CHEESES 15

PIZZA SARDA

TOMATO SAUCE WITH EGGPLANT, SUNDRIED TOMATOES, MOZZARELLA & GOAT CHEESE 15

PIZZA SAPORITA

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

PIZZA PORTOFINO

TOMATO SAUCE WITH, MOZZARELLA, GORGONZOLA CHEESE & CARAMELIZED ONIONS 15

PIZZA NAPOLETANA

TOMATO SAUCE WITH CAPERS, MOZZARELLA CHEESE & ANCHOVIES 14

DON'T SEE YOUR FAVORITE LISTED HERE? JUST ASK AND WE'LL PREPARE YOUR PIZZA ANY WAY YOU WISH.

B E V E R A G E S

SOFT DRINKS, 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

SPLIT CHARGE FOR ENTREES 3.50

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***