

FINO RESTAURANT WEEK 2017

DINNER MENU - \$42

APPETIZER - Complimentary Cheese, Salame, Italian Peppers & Olives platter

Recommended: Pinot Grigio- Veneto- crisp, dry white wine \$10

BUFALA MOZZARELLA, PEPPER, TOMATO & PROSCIUTTO

BAKED CLAMS OREGANATA

PAN-FRIED CALAMARI

INSALATA FRUTTI DI MARE (shrimps, scallops, clams, mussels and calamari) \$5 EXTRA

MESCLUN SALAD WITH TOMATO (Raspberry Vinagrette)

CREPELLE (stuffed eggplant with ricotta in fresh tomato sauce)

MAIN COURSE - Ripasso, Amicone- Veneto- full body, soft tannins, flavor ..\$12

SQUID INK LINGUINE AI FRUTTI DI MARE**SIGNATURE DISH** \$5 EXTRA

CAVATELLI WITH SAUSAGES AND BROCCOLI RABE

PENNE ALLA VODKA WITH GRILLED CHICKEN

POLLO ALLA PARMIGIANA WITH PENNE AL POMODORO

NEW ZEALAND SOLE OREGANATA WITH POTATO AND VEGETABLE

GRILLED ATLANTIC WILD SALMON WITH POTATO AND VEGETABLE

VEAL MARTINO (dipped in parmigiano, asparagus & artichoke al limone)

FILET MIGNON MEDALLIONS WITH GREEN PEPPERCORN AND COGNAC \$5 EXTRA

DESSERT: DAILY MEDLEY FROM OUR DESSERT CART

HOUSE SIGNATURE COCKTAIL - \$10

"LOVE POTION" - PROSECCO, BLUE CURACAO, PEACH SCHNAPPS & CHAMBORDE

FINO RESTAURANT WEEK

LUNCH MENU - \$29

APPETIZER - Complimentary Cheese, Salame, Italian Peppers & olives Platter

Recommended: **Pinot Grigio** - Veneto- crisp, dry white wine ... **\$10**

MOZZARELLA, TOMATO AND PROSCIUTTO

FIELD GREENS WITH RASPBERRY VIANIGRETTE

PULPO SALAD WITH CAPONATA (eggplant & tomato melange')

CRESELLE (stuffed eggplant with ricotta in fresh tomato sauce)

CRISPY ARANCINI (arborio rice croquettes) OVER MARINARA

INSALATA FRUTTI DI MARE (shrimps, scallops, clams, mussels and calamari) ... **\$5 EXTRA**

MAIN COURSE - **Pinot Noir** - California- medium body, soft tannins **\$10**

HOMEMADE LOBSTER RAVIOLI IN FRESH TOMATO OR VODKA SAUCE

PENNE PRIMAVERA ARRABBIATA (vegetable medley ... spicy red sauce)

SQUID INK LINGUINE AI FRUTTI DI MARE ... **SIGNATURE DISH** **\$5 EXTRA**

GRILLED WILD SALMON **\$5 EXTRA**

CALAMARI FRA DIAVOLO OVER LINGUINE (mild, medium or spicy sauce)

CHICKEN BREAST VESUVIO (grilled paillard over sauteed vegetables)

VEAL SORRENTINO (eggplant, prosciutto & mozzarella)

PORK CHOP CAPRICCIOSA (milanese w/arugola & tomato) WITH HOT CHERRY PEPPER

DESSERT : DAILY MEDLEY FROM OUR DESSERT CART

HOUSE SIGNATURE COCKTAIL - \$8

"LOVE POTION" - PROSECCO, BLUE CURACAO, PEACH SCHNAPPS & CHAMBORDE

Buon Appetito!!