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## Appetizers

### Caprese

Fior di Latte fresh mozzarella with sliced roma tomatoes, basil and fire roasted red peppers 9.50

### Bruschetta

roma tomatoes, basil, garlic and extra virgin olive oil 8.50

### Mozzarella and Prosciutto

fresh buffalo mozzarella wrapped in thin slices of prosciutto, pan seared then baked. Served on marinara with basil and capers 10.00

### Provolone Griglia

skillet grilled provolone fondue with fire roasted red peppers and sun dried tomatoes served bubbling with a side of marinara 9.50

### Calamari

deep-fried baby squid served with marinara sauce and a honey mustard garlic aioli 9.50

### Baked Stuffed Mushrooms

a skillet of caps stuffed with bacon, spinach, onion, ricotta and mozzarella. Topped with parmesan and baked in a chardonnay reduction 9.00

### Sausage and Peppers

spicy sweet Italian sausage sautéed with red roasted vinegar peppers, mild green chilies and onions. Sicilian style or with marinara. 9.00

### Sizzling Skillet Shrimp

8 tiger shrimp ala scampi, piccata or fra diavolo style served in a sizzling skillet 10.00

## Soup and Salad

### Soup of the Day

our homemade soup prepared daily in a bottomless bowl 6.00

### Caesar Salad

romaine lettuce, pecorino romano, parmesan croutons with homemade caesar dressing 10.00/7.00 with grilled chicken or shrimp add 4.25/5.00

### Finbar Chopped Antipasto Salad

chopped iceberg and romaine lettuces, salami, provolone, artichoke hearts, roasted red peppers, red onions, pepperoncini and diced roma tomatoes with house vinaigrette 11.00/8.00

### Tuscan Salad

tender red leaf and crispy romaine lettuces combined with a basil, gorgonzola and balsamic dressing topped with candied walnuts, gorgonzola and sliced granny smith apples 10.00/7.00 with grilled chicken or shrimp add 4.25/5.00

### BBQ Chicken Chopped Salad

chopped iceberg and romaine lettuces with barbecued chicken, cheese, black beans, sweet corn, jicama, tomatoes, scallions and cilantro tossed with Fritos corn chips and homemade Hidden Valley Ranch dressing 11.00/8.00

### Fresh Spinach and Strawberry Salad Almondine

tender whole leaves with fresh sliced strawberries and toasted almond slivers tossed in a sweet apple cider vinaigrette 10.00/7.00

### Mediterranean Salad

romaine and iceberg lettuce, cucumbers, diced red and green peppers, red onions, kalamata olives and topped with fresh Chenel goat cheese and homemade dressing 10.00/7.00 with grilled chicken or shrimp add 4.25/5.00

### Marco Polo's Salad

mixed chopped lettuces, grilled chicken, carrots, sesame seeds, crispy noodles, scallions, cilantro and homemade oriental dressing 11.00/8.00

### Mixed Greens

romaine, iceberg, red leaf, cucumbers, carrots, tomatoes with balsamic dijon vinaigrette 9.50/6.50 with grilled chicken or shrimp add 4.25/5.00

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## Macaroni

### Linguine Marinara

our delicious homemade tomato and fresh basil sauce 10.00

### Spaghetti with Meatballs or Sausages

our authentic slow simmered 'Sunday gravy' tomato sauce with your choice of meatballs or sausage. This is the real deal - right from Bensonhurst! 14.00

### Capellini Pomodoro

plum tomatoes with garlic, extra virgin olive oil and fresh basil. 12.00  
with Chenel goat cheese add 2.00

### Spaghetti Aglio e Olio

garlic, extra virgin olive oil, parsley and crushed red peppers 10.00  
with grilled chicken or shrimp add 4.25/5.00

### Linguine Bolognese

just like grandma's with sausage, ground beef, pepperoni, onion, peppers, fennel and a handful of herbs and spices. Don't forget the wine! 14.00

### Penne Marsala Marinara

a delicious tomato herb and marsala wine sauce with fresh garden vegetables and parmesan cheese 12.50 with grilled chicken or shrimp add 4.25/5.00

### Two-in-a-Bowl Fettuccine

our quattro formaggi al fredo nested in a bowl of 'Sunday gravy' 13.50  
with a meatball or sausage add 2.50

### Spaghetti Siciliano

chicken breast and mushrooms sautéed with marsala wine, basil, and marinara sauce 14.00

### Rosemary Chicken Pesto Linguine

a fresh whole chicken breast marinated in extra virgin olive oil with rosemary and other fine herbs then grilled and served on a bed of linguine tossed with pesto, fresh diced tomatoes and toasted pine nuts. 17.50

### Linguine alla Romana

chicken breast, pancetta and artichokes sautéed then tossed in a light parmesan cream sauce with spinach linguine 17.00

### Fusilli Primavera Fresca

fresh broccoli, mushrooms, zucchini, squash, tomatoes sautéed with extra virgin olive oil, garlic and herbs 12.00

### Penne Arrabbiata

red chili peppers enhance this spicy tomato and garlic sauce 13.00  
with grilled chicken or shrimp add 4.25/5.00

### Two-Tomato and Broccoli Fusilli

broccoli, garlic, fresh and sun-dried tomatoes, extra virgin olive oil and parmesan 12.50 with grilled chicken or shrimp add 4.25/5.00

### Penne with Grilled Sausage Peppers and Onions

spicy sweet grilled Italian sausage with fennel sautéed with green and red bell peppers and sweet white onions with 'Sunday gravy' 14.50

### Farfalle Carbonara

bacon and sweet peas in a parmesan cream sauce dusted with cracked black pepper 13.50

### Fettuccine Quattro Formaggi al Fredo

fontina, gorgonzola, romano, parmesan and light cream 13.00

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## Seafood Pastas

**Linguine with Clam Sauce**  
white or red. Baby clams laced with garlic, extra virgin olive oil and crushed red pepper 15.50

**Linguine Frutti di Mare**  
scallops, mussels, clams and calamari with extra virgin olive oil, and garlic in a light wine tomato seafood broth 17.50

**Shrimp and Garlic Pepper Cream Fettuccine**  
tiger shrimp with garlic and five color cracked peppercorns in a parmesan cream sauce 16.50

**Seafood Pomodoro**  
salmon, sea bass, shrimp, scallops sautéed with onion and wine in our pomodoro sauce 18.00

### Linguine Rialto

tiger shrimp and baby clams sautéed with wine, garlic and herbs in a tomato cream sauce 16.50

## Ravioli and Lasagne

**Ricotta Ravioli**  
six jumbo ravioli with your choice of 'Sunday gravy' or marinara 13.00

**Beef Ravioli**  
seasoned ground beef ravioli topped with grandma's bolognese sauce 13.50

**Florentine Ravioli**  
spinach and cheese ravioli in a light cream sauce of sun-dried tomatoes, spinach and gorgonzola 13.50

**Ravioli Combo**  
six spinach and cheese ravioli, three with florentine sauce, three with 'Sunday gravy' 13.50

**Southwest Portabello Mushroom Ravioli**  
delicate ravioli in a light cream sauce of jalapeno, tomato and cilantro 13.00


**Lasagne**  
sausage, meatballs, pepperoni, herbs, romano, ricotta and mozzarella, bolognese, marinara and 'Sunday gravy' 13.50

**Vegetable Lasagne**  
spinach lasagne with mushrooms, yellow squash, zucchini, carrots, marinara, romano, ricotta and mozzarella 13.50

**Lobster Ravioli and Spicy Shrimp**  
tender cold water lobster ravioli. Served in a spicy tomato sauce with five jumbo tiger shrimp 18.00

## Left Coast Pastas

**Chicken Tequila Fusilli**  
sautéed chicken breast, peppers, red onion, and fresh cilantro in a tequila lime and jalapeno cream sauce 14.00

 **Fiery Chicken or Shrimp Fettuccine**  
sautéed chicken breast or tiger shrimp in a spicy tomato sauce laced with cayenne and viet chili pepper and served over fettuccine. Very hot!  
14.50/16.50

**Jambalaya Fettuccine**  
chicken, shrimp and sausage sautéed with red and green bell peppers, onions and tomatoes in our special 'Cajun hot sauce' 15.50

**Pad Thai Linguine**  
sautéed chicken breast or tiger shrimp in a spicy sweet peanut and sesame sauce tossed with linguine and topped with bean sprouts, carrots and scallions 14.00/16.00

**Gnocchi Monterey**  
potato dumplings in a fire roasted jalapeno, tomato, cilantro and basil pesto cream  
12.50

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## Specialities

all specialities are served with wild Sicilian rice or penne marinara and a bouquetier of garden vegetables except where noted

### Filet Mignon

two 4oz. prime center cut medallions seasoned then charbroiled. Served over a Madeira, mushroom sauce. Sour creamed scallion red mashed potatoes and sautéed fresh green beans and carrots. 27.50

### New York, New York

10oz.'s of the best USDA prime center cut available. Seasoned with our house rub then charbroiled and served with fried onion strings, red mashed potatoes and spinach sautéed with extra virgin olive oil and garlic. 27.50

### Blue Nose Seabass Picatta

fresh New Zealand filet sautéed with lemon, capers and white wine. Sour creamed scallion potatoes and sautéed fresh green beans and carrots. 24.00

### Herb-Crusted Salmon with Honey-Dijon Sauce

fresh Atlantic salmon filet extra virgin olive oil rub then crusted with fine herbs pan seared and baked. Served with a chilled honey-dijon mustard. 19.00

### Poached Salmon in Basil Cream Sauce

fresh Atlantic salmon filet gently poached in a delicate balance of cream, basil and seasonings 20.00

### Finbars Surf & Turf

our Filet Mignon medallions or Prime New York served with your choice of 6 tiger shrimp ala Scampi, fra Diavolo or Picatta style 30.00

### Shrimp Scampi

tiger shrimp sautéed in extra virgin olive oil with garlic, lemon and wine 18.00

### Shrimp Fra Diavolo

tiger shrimp sautéed in a spicy garlic tomato sauce 18.00

### Chicken Marsala

tender fresh chicken breast cutlets sautéed with mushrooms in a marsala wine sauce and demi-glace reduction 17.00

### Chicken Monterey

two tender fresh chicken breast cutlets layered with melted mozzarella with squash, mushrooms, broccoli and peas. Finished in our Monterey pesto cream sauce made with fire roasted tomato and jalapeno, cilantro and basil. Served with sour cream red mashed potatoes. 17.00

### Chicken Piccata

fresh chicken breast cutlets sautéed in a lemon, caper white wine sauce 16.50

### Chicken Giardina

bite size pieces of fresh chicken breast sautéed with extra virgin olive oil, garlic, onion, diced tomatoes, carrots, celery, oregano and fresh basil. Served over wild Sicilian rice. 16.00

### Chicken Parmigiana

fresh plump chicken breast rolled in seasoned bread crumbs and baked with mozzarella and parmesan in a light tomato sauce. Served with penne marinara or linguine pesto. 16.50

### Eggplant Parmigiana

tender slices of eggplant layered with mozzarella, parmesan and pecorino romano cheeses and baked in a light tomato sauce. Served with penne marinara 15.00/10.00 a la carte

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## Pizza

Thin crust N.Y.C. style semolina dough

**Classico Pizza**  
pizza sauce, oregano, mozzarella 9.50

**Cinque Formaggi**  
sun-dried tomato oil, roma tomato,  
fresh basil, mozzarella, fontina,  
provolone, gouda, romano 10.50

**Florentine Chicken**  
lemon-garlic sauce, sautéed spinach  
with garlic chicken, sun-dried  
tomatoes, goat cheese and mozzarella  
10.75

**Chicken or Shrimp Pesto**  
fresh tomatoes, kalamata olives,  
sun-dried tomatoes, mozzarella and  
homemade pesto sauce  
10.75/11.25

**Mushroom Pepperoni  
Sausage**  
pizza sauce and mozzarella 10.75

**Margherita**  
roma tomatoes, fresh basil, roasted  
garlic, fontina and mozzarella 10.00

**Garlic Chicken or Shrimp**  
lemon-garlic sauce with chardonnay,  
shallots and herbs topped with sweet  
white onions, roasted garlic and  
mozzarella...to die for! 10.75/11.25

**Vesuvio**  
lemon-garlic sauce, grilled rosemary  
chicken and crispy sliced red potatoes  
topped with mozzarella 10.75

pepperoni	bell pepper	olive	onion	* artichoke
jalapeno	sausage	anchovy	broccoli	* goat cheese
tomato	mushroom	garlic	basil	* sun-dried tomatoes
		1.50	---	*2.00
(any two toppings add 2.00, any three toppings add 3.00 except *non-traditional)				

## Left Coast Pizzas

**BBQ Chicken**  
barbecued chicken, red onion, cilantro,  
mozzarella and smoked gouda 10.75

**Thai Chicken Pizza**  
chicken breast marinated in a spicy  
peanut-ginger and sesame sauce.  
Mozzarella cheese, scallions, bean  
sprouts, julienne carrots, cilantro and  
roasted peanuts 10.50

**Vegetarian**  
pizza sauce, broccoli, onions,  
mushrooms, sun-dried tomatoes,  
zucchini and squash 10.50

**Goat Cheese and Bacon  
with Roasted Peppers**  
brushed with sun-dried tomato oil,  
bacon, red onions, roasted peppers,  
fresh tomato, bell peppers, mozzarella  
and goat cheese 10.75

**BLT**  
baked with bacon and tomatoes then  
topped with chilled chopped lettuce  
tossed with your choice of  
mayo or ranch 10.25



## WHY COOK or BROWN BAG IT?!



Our entire menu is available for take-out or delivery--just give us a call from home or the office and your order will be waiting for you when you arrive.  
Banquet and Catering services available. Ask for our menu.



Finbar's Gift Certificates make wonderful presents and are also a great way to say thanks to your friends and family--just ask your server for the details

Visa, Mastercard and Discover preferred--no personal checks please

We reserve the right to refuse service to anyone not having fun!