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## Appetizers

- Caprese 9.50**  
Fior di Latte fresh mozzarella with sliced roma tomatoes, basil and fire roasted red peppers
- Bruschetta 8.50**  
roma tomatoes, basil, garlic and extra virgin olive oil
- Calamari 9.50**  
deep-fried baby squid served with marinara sauce and a honey mustard garlic aioli
- Baked Stuffed Mushrooms 9.00**  
a skillet of caps stuffed with bacon, spinach, onion, ricotta and mozzarella. Topped with parmesan and baked in a chardonnay reduction
- Provolone Griglia 9.50**  
skillet grilled provolone fondue with fire roasted red peppers and sun dried tomatoes served bubbling with a side of marinara
- Sizzling Skillet Shrimp 10.00**  
8 tiger shrimp ala scampi, piccata or fra diavolo style served in a sizzling skillet

## Soup and Salad

- Soup and Salad 9.00**  
a bottomless cup of soup with your choice of any of our half size salads
- Caesar Salad 10.00/7.00 with grilled chicken or shrimp add 4.25/5.00**  
romaine lettuce, pecorino romano, parmesan croutons with homemade caesar dressing
- Finbar Chopped Salad 11.00/8.00**  
chopped iceberg and romaine lettuces, salami, provolone, artichoke hearts, roasted red peppers, red onions, pepperoncini and diced roma tomatoes with house vinaigrette
- Tuscan Salad 10.00/7.00 with grilled chicken or shrimp add 4.25/5.00**  
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
- BBQ Chicken Chopped Salad 11.00/8.00**  
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
- Cobb Salad 11.00**  
iceberg and romaine lettuce topped with hand carved turkey, bacon, avocado, tomatoes, egg, blue cheese and green onions. Homemade blue cheese or ranch dressing
- Fresh Spinach and Strawberry Salad Almondine 10.00/7.00**  
tender whole leaves with fresh sliced strawberries and toasted almond slivers tossed in a sweet apple cider vinaigrette
- Mediterranean Salad 10.00/7.00 with grilled chicken or shrimp add 4.25/5.00**  
romaine and iceberg lettuce, cucumbers, diced red and green peppers, red onions, kalamata olives and topped with fresh Chenel goat cheese and homemade dressing
- Marco Polo's Salad 11.00/8.00**  
mixed chopped lettuces, grilled chicken, carrots, sesame seeds, crispy noodles, scallions, cilantro and homemade oriental dressing
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WE NOW OFFER BARILLA MULTIGRAIN  
LOWER CARB PASTA\*  
Regular      Low Carb  
NET CARBS    39g      24g  
\*contains wheat and egg ingredients

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



Introducing "The Brooklyn Roll"  
Golden Outside--Soft Inside  
Try Our New Homemade Bun  
On A Variety of Sandwiches

## Lunch Specials

Lunch specials include a green or caesar salad or our soup of the day

### Pizza - Pasta 9.00

Classico Pizza Margherita Pizza Pizza of the Day

or a half order of the following macaronis:

Linguine with Marinara or Bolognese with a meatball or sausage add 2.50

Spaghetti with Meatball or Sausage, or Aglio e Olio

Penne with Arrabbiata or Vegetable Marsala Marinara

Fettuccine Quattro Formaggi with grilled chicken or shrimp 4.25/5.00

Capellini Pomodoro add Chenel goat cheese 2.00

Lasagne (traditional or vegetarian)

Ravioli Combo (4 jumbo spinach and cheese ravioli with two sauces)

Two-Tomato and Broccoli Fusilli with grilled chicken or shrimp 4.25/5.00

Two-in-a-Bowl Fettuccine with a meatball or sausage add 2.50

Fusilli Primavera

### House Specialities

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

Chicken Marsala 13.00

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

Chicken Piccata 12.50

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

Chicken Giardina 12.00

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

Chicken Parmigiana 13.00

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

Herb-Crusted Salmon with  
Honey-Dijon Sauce 15.50

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

Poached Salmon in Basil Cream  
Sauce 16.00

8 oz. Atlantic salmon filet gently  
poached in a delicate balance of  
cream, basil and seasonings

Shrimp Scampi 14.00

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

Shrimp Fra Diavolo 14.00

tiger shrimp sautéed in a spicy garlic  
tomato sauce

Eggplant Parmigiana 11.00

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

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## Sandwiches

Choice of fries, potato salad, mixed green or caesar salad or soup

**Grilled Rosemary Chicken 9.00**  
a 6 oz. grilled fresh chicken breast with lettuce and tomato and our homemade herbed dijon mayonnaise on a Brooklyn Roll or ciabatta

**Good Earth 8.79**  
ripe tomatoes, red onion, alfalfa sprouts, fresh spinach, cucumbers, avocado and jack cheese with 1000 island on squaw bread

**Wild Turkey 9.00**  
hand carved turkey, cheddar, avocado, tomato, alfalfa sprouts, mayo on squaw or Brooklyn Roll

**P.C.H. 9.00**  
a 6 oz. grilled fresh chicken breast, topped with melted Swiss, avocado, alfalfa sprouts, tomato, red onion and mayo on squaw or Brooklyn Roll

**Joey's Favorite 8.50**  
fresh mozzarella, sliced roma tomatoes, whole basil leaves, fire roasted red peppers with balsamic vinaigrette on ciabatta bread

**Sausage and Peppers 8.79**  
spicy sweet sausage sautéed with roasted red peppers, mild green chilies and onions. Sicilian style or parmigiana on ciabatta bread

**Tuna Salad 8.00**  
albacore dolphin safe tuna salad with lettuce and tomato on wheat or Brooklyn Roll

**Meatball Parmigiana 8.79**  
our delicious homemade meatballs topped with melted mozzarella on ciabatta bread

**Eggplant Parmigiana 8.50**  
tender slices of eggplant layered with mozzarella, parmesan and pecorino romano cheeses and baked in a light tomato sauce on ciabatta bread

**SBA Club 10.00**  
grilled shrimp with bacon, avocado, lettuce and tomato with aioli mayo and 1000 island on a Brooklyn Roll

**Cosmopolitan 9.00**  
tuna salad, cheddar cheese, avocado, tomato, alfalfa sprouts and mayo on squaw bread or Brooklyn Roll

**Grilled Steak Melt 8.79**  
sliced roast beef with melted Swiss, grilled onion and chiles on grilled parmesan sourdough

**Finbar Club 9.00**  
fresh hand carved turkey breast, bacon, lettuce and tomato on whole wheat toast. Add avocado 1.50

**Dip 8.50**  
tender roast beef on ciabatta with au-jus and creamy horseradish

**Tuna Melt 8.79**  
our tuna salad topped with Swiss on grilled parmesan sourdough

## Burgers

All our burgers are cooked to order with fresh ground chuck or a Gardenburger.  
Served with french fries on a Brooklyn Roll

**Finbar's Burger 8.25**  
with cheese 8.75  
with lettuce, tomato, red onion

**Pizza Burger 8.75**  
pizza sauce, melted mozzarella.  
Classic NYC

**Classic Bacon Cheeseburger 9.25**  
American and Swiss cheese  
with crispy bacon

**California 10.00**  
Swiss, bacon and avocado with 1000 island dressing

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Cheesy Combo 9.00  
melted American, Swiss, and jack then smothered in grilled onions

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## NYC Pizza

Thin crust semolina style dough

one topping 1.50 -2.00\* any two toppings add 2.00\*, any three toppings add 3.00\*  
\*except non-traditional

Classico Pizza 9.50  
pizza sauce, oregano, mozzarella

Margherita 9.99  
roma tomatoes, fresh basil, roasted garlic,  
fontina and mozzarella

Cinque Formaggi 10.50  
roma tomato, fresh basil, mozzarella,  
fontina, provolone, gouda, romano

Chicken or Shrimp Pesto  
10.29/10.99  
fresh tomatoes, kalamata olives, sun-dried  
tomatoes, mozzarella and homemade pesto  
sauce

Mushroom Pepperoni Sausage 10.50  
pizza sauce and mozzarella

Florentine Chicken 10.29  
lemon-garlic sauce, sautéed spinach with  
garlic chicken, sun-dried tomatoes, goat  
cheese and mozzarella

Garlic Chicken or Shrimp  
10.29/10.99  
lemon-garlic sauce with chardonnay, shallots  
and herbs topped with sweet white onions,  
roasted garlic and mozzarella...to die for!

## Left Coast Pizzas

BBQ Chicken 10.29  
barbecued chicken, red onion, cilantro,  
mozzarella and smoked gouda

Goat Cheese and Bacon with  
Roasted Peppers 10.29  
brushed with sun-dried tomato oil, bacon,  
red onions, roasted peppers, fresh tomato,  
bell peppers, mozzarella and goat cheese

Vegetarian 9.99  
pizza sauce, broccoli, onions, mushrooms,  
sun-dried tomatoes, zucchini and squash

Thai Chicken Pizza 10.29  
pieces of chicken breast marinated in a  
spicy peanut-ginger and sesame sauce.  
Mozzarella cheese, scallions, bean sprouts,  
julienne carrots, cilantro and roasted  
peanuts

BLT 9.99  
baked with bacon and tomatoes then  
topped with chilled chopped lettuce tossed  
with your choice of mayo or ranch

## Left Coast Pastas

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

Pad Thai Linguine 14.00/16.00  
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

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**Fiery Chicken or Shrimp Fettuccine**  
14.50/16.50

sautéed chicken breast or tiger shrimp in a spicy tomato sauce laced with cayenne and viet chili pepper and served over fettuccine. Very hot!

**Jambalaya Fettuccine 15.50**

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

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## Pasta Specialities

**Rosemary Chicken Pesto 17.50**  
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.

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

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

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

**Penne with Grilled Sausage  
Peppers and Onions 14.50**  
spicy sweet grilled Italian sausage  
with fennel sautéed with green and  
red bell peppers and sweet white  
onions with 'Sunday gravy'

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

## Seafood Pastas

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

**Linguine Frutti di Mare 19.00**  
scallops, mussels, clams and calamari  
with extra virgin olive oil, and garlic  
in a light wine tomato seafood broth

**Seafood Pomodoro Capellini  
19.00**  
salmon, sea bass, shrimp, and scallops  
sautéed with onion and wine in our  
pomodoro sauce

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

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

## 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.

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We open everyday at 11:00

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