

# Finna

Bar & Grill

## ANTIPASTI

<b>OLIVE ASSORTITE</b> Mix marinated olives & homemade bread	<b>3.95</b>
<b>PANE ALL'AGLIO</b> Garlic pizza - plain bread	<b>3.50</b>
Con pomodoro - with tomato sauce & basil pesto	<b>3.95</b>
Con formaggio - with mozzarella cheese	<b>4.50</b>
<b>BRUSCHETTA AL POMODORO</b> Homemade toasted ciabatta bread topped with ripe plum tomato, red onions and basil	<b>4.95</b>
<b>BRUSCHETTA AL PEPPERONATA</b> Homemade toasted garlic ciabatta topped with caramelized onion, sweet peppers & crumbled goat cheese	<b>5.50</b>

## PRIMI

<b>ANTIPASTO FINA ( for two)</b> Classic Italian mix of cured dry meat, Marinated vegetables, Italian cheese and olives.	<b>14.95</b>
<b>COZZE PROVENCIALE</b> Fresh mussels cooked with onions, garlic, fresh chilli & herbs, red wine and tomato sauce.	<b>7.95</b>
<b>COZZE ALLA CREMA</b> Fresh mussels cooked with garlic, herbs, white wine & cream sauce.	<b>7.95</b>
<b>ZUPPA DEL GIORNO</b> Homemade fresh soup of the day served with toasted bread.	<b>4.95</b>
<b>GAMBERONI PICCANTI</b> King prawns in garlic, chilli, butter sauce served on Tuscan bread.	<b>9.95</b>
<b>PATE FINA</b> Homemade chicken liver & apple pate finished with marsala & brandy, served with toasted bread.	<b>7.20</b>
<b>FUNGHI AL CAPRINO</b> Baked field mushrooms with sweet pepper and goat's cheese on home made toasted bread dressed with pesto and chilli oil.	<b>6.95</b>
<b>FUNGHI FINA (v)</b> Sautéed mushrooms in garlic, fresh chilli, red wine & tomato sauce.	<b>6.50</b>
<b>CAPRESE (v)</b> Slices of tomato, mozzarella, basil & olive oil.	<b>6.50</b>
<b>VERDURE GRIGIATE (v)</b> Chargrilled vegetables marinated in chilli, mint, olive oil served with rocket & mozzarella.	<b>7.95</b>
<b>ARANCINI</b> Homemade rice balls, mixed herbs, mozzarella, parmesan, rolled in golden bread crumbs served with mixed leaves & spicy tomato sauce.	<b>6.95</b>
<b>CALAMARI FRITTI</b> Deep-fried squid served with garlic mayo & mixed leaves.	<b>7.95</b>
<b>COSTOLETTE DI MAIALE</b> Succulent pork spare ribs cooked in fruity sticky barbeque sauce.	<b>7.95</b>

## PASTA E RISOTTO

<b>SPAGHETTI CARBONARA</b> One of Italian's traditional dishes, smoked bacon, grana Padano, cheese and cream.	<b>10.95</b>
<b>SPAGHETTI BOLONESE</b> Home made slow cooked beef ragu.	<b>10.95</b>

<b>LASAGNE AL FORNO</b> Layers of egg pasta with beef ragu, béchamel sauce, mozzarella cheese, baked on a base of Napoli sauce.	<b>10.95</b>
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<b>PENNE FINA</b> Penne pasta cooked with strips of fillet steak, broccoli, pine nuts, black cracked pepper & brandy cream sauce.	<b>11.95</b>
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<b>PENNE PICCANTE</b> Italian spicy salami, cooked with onions, garlic, chilli, olives & tomato sauce.	<b>10.95</b>
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<b>PENNE ALLA GENOVESE</b> Penne pasta served with pesto, parmesan, cherry tomatoes, pine nuts, topped with rocket leaves and parmesan shavings.	<b>11.95</b>
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<b>LINGUINE POLPETE</b> Pasta cooked with meatballs in garlic, chilli, basil tomato sauce & olives.	<b>10.95</b>
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<b>LINGUINE AMATRICIANA</b> Pasta cooked with pancetta, onions, mushrooms, garlic, chilli, in light tomato sauce.	<b>10.95</b>
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<b>LINGUINE CON GAMBERONI</b> Pasta cooked with large king prawns, courgettes, cherry tomatoes, fresh chilli & white wine butter sauce.	<b>13.95</b>
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<b>LINGUINE PESCATORE</b> Mixed seafood with garlic, white wine tomato sauce.	<b>13.95</b>
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<b>TAGLIATELLE CON POLLO</b> Strips of chicken breast, onions, pine nuts, in tomato & cream sauce.	<b>11.95</b>
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<b>TAGLIATELLE AL SALMONE</b> Smoked salmon, asparagus, spinach, cherry tomatoes & peas in a white wine & cream sauce.	<b>12.95</b>
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<b>RAVIOLI ARAGOSTA</b> Pasta parcels stuffed with lobster, cooked in a creamy tomato sauce with baby prawns & garlic.	<b>13.50</b>
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<b>RAVIOLI SPINACH (v)</b> Pasta parcels stuffed with spinach & ricotta, with sun dried tomatoes, fresh basil & butter sauce.	<b>11.95</b>
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<b>RISOTTO FRUTTI DI MARE</b> Arborio rice cooked with onion, mixed sea food, butter, white wine, tomato sauce & touch of cream.	<b>13.50</b>
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<b>RISOTTO PAESANA</b> Arborio rice cooked with chicken, onions, peppers, mushrooms, in creamy tomato parmesan sauce.	<b>11.95</b>
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<b>RISOTTO FUNGI</b> Arborio rice cooked with onions & mixed mushrooms, topped with rocket leaves & parmesan shavings.	<b>10.50</b>
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## PIZZA

Our pizza dough is home made fresh on a daily basis.

<b>PIZZA MARGHERITA</b> Pizza with tomato sauce and mozzarella cheese.	<b>8.95</b>
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<b>PIZZA PICCANTE</b> Pizza with spicy salami, roasted peppers, tomato sauce & mozzarella cheese.	<b>11.95</b>
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<b>PIZZA RUSTICA (v)</b> Roasted Mediterranean vegetables, olives, cheese, basil pesto rocket & parmesan.	<b>10.95</b>
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<b>PIZZA MARINARA</b> Pizza with tomato base topped with tuna, king prawns, anchovies, olives and mozzarella cheese.	<b>11.95</b>
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<b>PIZZA CAPRICCIOSA</b> Pizza with tomato base with cooked ham, mushrooms, olives, artichokes & fried egg.	<b>11.95</b>
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<b>PIZZA PARMA</b> Mozzarella, tomato, roasted peppers, olives, Parma ham with roasted leaves & parmesan.	<b>11.95</b>
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<b>TRE FORMAGGI</b> Tomato, goat's cheese, mozzarella, caramelised onion, topped with fresh rocket leaves & parmesan	<b>10.95</b>
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<b>CHICKEN CAJUN</b> Tomato, mozzarella, chargrilled Cajun chicken, toasted peppers and mushrooms.	<b>10.95</b>
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<b>CALZONE FINA</b> Folded pizza, with tomato sauce, mozzarella, ham, pepperoni and roasted peppers.	<b>11.95</b>
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<b>ROTOLATA</b> Traditional Sicilian rolled pizza filled with Parma ham, sun dried tomatoes and mozzarella	<b>12.95</b>
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## GRIGLIATA ALL' ITALIAN

<b>FILLETTO 10oz</b> 28 days aged prime beef fillet cooked to your liking. Choose from the following sauces below.	<b>24.95</b>
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<b>FILLETTO ROSSINI 10oz</b> 28 days aged prime fillet steak cooked with marsala wine, topped with pate served on a crouton base.	<b>25.95</b>
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<b>OCCHIO DI BUE DEL BARONE 16oz</b> Char-grilled rib-eye steak with rocket & parmesan salad & aged balsamic butter.	<b>22.95</b>
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**STEAK SAUCES:**  
Porcini, Peppercorn sauce, Diane or Dolcelatte sauce

## SECONDI DI CARNE

<b>D'AGNELLO FINA</b> Our 6 hour slow cooked lamb shank, with garlic, red onions, rosemary, in rich red wine tomato sauce.	<b>18.95</b>
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<b>POLLO GRIGLIA</b> Chargrilled marinated chicken breast with paprika, garlic, rosemary & fresh chilli, served on a bed of creamy tarragon tagliatelle pasta.	<b>14.95</b>
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<b>POLLO IL FUNGHI</b> Pan-fried chicken breast served on a bed of gnocchi pasta & porcini mushrooms with a white wine & cream sauce.	<b>14.95</b>
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<b>POLLO CACCIATORA</b> Pan-fried chicken breast, cooked with onions, mushrooms, thyme, olives, capers, garlic, brandy & a red wine tomato sauce.	<b>15.95</b>
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<b>VITELLO MILANESE</b> Thin fried veal escalope coated with golden bread crumbs & served with spaghetti Napoli.	<b>18.95</b>
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<b>FILLETTO STROGANOFF</b> Strips of prime fillet cooked with onions, mushrooms, creamy paprika sauce, served with arborio rice.	<b>18.95</b>
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## SECONDI DI PESCE

<b>GAMBERONI PROVENCIALE</b> Large fresh king prawns cooked with onions, garlic, peppers, fresh chilli in white wine tomato sauce served with abori rice.	<b>21.95</b>
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<b>BRANZINO FINA</b> Pan-fried seabass fillet, crispy skin served with spicy baby prawn risotto.	<b>18.95</b>
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<b>BRANZINO AL LIMONE</b> Pan-fried seabass fillet served with lemon butter & white wine sauce.	<b>18.95</b>
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<b>CODA DI ROSPO</b> Monkfish wrapped in Parma ham served on a bed of spinach and sweet chilli sauce.	<b>18.95</b>
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<b>SALMONE ALLA GRIGLIA</b> Simply grilled salmon steak, served on a bed of stir fried vegetables.	<b>17.95</b>
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Main courses are served with roasted baby potatoes & fresh vegetables.

## CONTORNI

<b>Spinaci</b> Fresh spinach	<b>4.20</b>
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<b>Zucchini fritte</b> Courgette fries	<b>3.95</b>
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<b>Verdure di stagione</b> Mixed seasonal vegetables	<b>3.95</b>
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<b>Broccoletti</b> Tender stem broccoli, with chilli & garlic.	<b>4.20</b>
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<b>Tomato red onion salad</b> Fresh veg salad	<b>3.95</b>
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<b>Insalata rucola</b> Rocket and parmesan salad	<b>3.95</b>
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<b>Insalata mista</b> Mixed salad	<b>3.95</b>
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<b>Chips</b>	<b>3.20</b>
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# FINA

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## BY THE GLASS

BIANCO	125ml	175ml
HOUSE WHITE	3.25	4.50
SAUVIGNON BLANC	3.75	4.75
PINOT GRIGIO	3.75	4.75
CHARDONNAY	4.00	5.00
VERDICCHIO	4.20	5.50

ROSSO	125ml	175ml
HOUSE RED	3.25	4.50
MERLOT	3.50	4.75
MALBEC	3.75	4.75
PRIMITIVO	4.25	5.50
RIOJA	4.25	5.50

ROSE	125ml	175ml
PINOT GRIGIO BLUSH	3.50	4.75
BARDOLINO CHIARETTO	4.25	5.50

## SPARKLING

<b>PROSECCO DOC TREVISO</b> 200ml Vinicola Serena Veneto, Italy (11%abv) The nose is pleasant and fruity with good intensity and fresh flavour. Pleasant and harmonious to the palate.	6.95
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<b>ROSATO SPARKLING EXTRA DRY COSTAROOSA</b> Vinicola Serena Veneto, Italy (11%abv) Notes of ripe red fruits such as raspberries, cherries and strawberries as well as a hint of yeasty notes typical of a well made sparkling wine.	19.95
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<b>HOUSE PROSECCO</b> A classic Italian prosecco	21.95
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## CHAMPAGNE

<b>BRUT BARON DE MARCK, GOBILLARD</b> Champagne, France (12.5%abv) Clean and soft with stylish character and a fruity nature. Bursting with apples and pears.	29.95
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<b>BRUT ROSE, GOBILLARD</b> Champagne, France (12.50%abv) Delicate pale pink rose colour. Generous red fruit and fresh acidity.	38.95
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<b>VEUVE CLICQUOT, YELLOW LABEL BRUT</b> Champagne, France (12,0%abv) Signature Champagne and the one against which all others are judged-balancing strength, aromatic intensity and freshness.	65.50
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## BIANCO

<b>HOUSE WHITE</b> (Trebiano) Puglia, Italy (12% abv) Lightly aromatic and floral with delicate flavours of white blossom and peaches, balanced by refreshing acidity.	15.95
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<b>PINOT GRIGIO</b> Puglia, Italy (12% abv) Lemony on the nose, with a delicious balance in the mouth. Dry white with gorgeous lingering finish.	17.50
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<b>SAUVIGNON BLANC</b> Trevenezie, Italy (12,5% abv) Pale intensity, watery with a greenish tinge. Medium intensity, with aromas of light garden flowers, minty herbs, citrus lime.	18.50
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<b>CHARDONNAY</b> Veneto, Italy (12.5% abv) Rich, ripe, green apple aromas, with a soft and fruity palate leading to a long, rounded finish.	19.50
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<b>GAVI, DOCG</b> Piemonte, Italy (12 % abv) This wine is bright, juicy and fresh, making it versatile on its own or with food. Gavi matches perfectly with our fish menu.	20.50
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<b>VERDICCHIO CLASSICO</b> Marches, Italy (13% abv) Fina favourite! Fresh, elegant, with notes of almond. A unique Italian classic!	21.95
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<b>SAUVIGNON BLANC, VILLA MARIA</b> Marlborough, New Zealand (13% abv) Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical flavours.	22.95
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<b>GAVI DI GAVI, LE CLIVIE DOCG</b> Sicily, Italy (12,5 % abv) Straw yellow of medium intensity, melon and a little citrus note & fresh and tasty. Excellent as an aperitif or served with appetizers in general.	25.95
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<b>CHABLIS, HENRI LA FONTAINE</b> Burgundy, France (12.5%abv) Medium bodied with crisp, apple acidity, pure fruit flavours of white peaches and pears and a classic, steely, dry finish.	29.95
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## ROSSO

<b>HOUSE RED</b> (Montepulciano) Puglia, Italy (13%abv) Medium bodied red with ripe fruit character, soft well-rounded tannins and a concentrated finish.	15.95
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<b>MERLOT</b> Sicily, Italy (12%abv) Filled with currant, ripe plum, cherry, vanilla and blackberry flavours, complemented by sweet ripe tannins.	17.95
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<b>MALBEC</b> Mendoza, Argentina (12,5%abv) The palate is medium bodied, soft and easily approachable. Offering an array of red fruit flavours with balancing structure and a dry, rounded finish.	18.95
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<b>PRIMITIVO</b> Puglia, Italy (13,5%abv) Aroma of plums and strawberry jam. Beautifully balanced	19.95
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<b>VALPOLICELLA</b> Veneto, Italy (12,5%abv) Bright ruby red in colour with a palate full of ripe, red Cherry and succulent, plum fruit flavours.	19.95
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<b>RIOJA CRIANZA</b> Rioja, Spain (13.5%abv) Medium intensity of aromas with fresh dark fruit, such as blackberries and blackcurrants. Ruby red with some signs of youthfulness in the form of violet hues. Medium depth of colour.	20.95
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<b>MONTEPULCIANO D'ABRUZZO, LA SALUTE</b> Abruzzo, Italy (13%abv) Fina favourite! A true taste of Adriatic Italy with beautiful texture, ripe red currants and plum.	22.50
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<b>CHIANTI RISERVA, PICCINI</b> Tuscany, Italy (13%abv) The taste is round, well balanced with notes of black cherry, plum and kirsch.	22.50
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<b>VALPOLICELLA DI RIPASSO</b> Veneto, Italy (13%abv) Rich fruit aromas of black cherry and cranberry, its soft tannins, and its woody-spice-wild berry-bitter almond flavors.	28.95
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<b>BAROLO DOCG</b> Piemonte, Italy (14%abv) Classic dark tar and perfumed roses on the nose with great power, concentration and well balanced, ripe tannins.	38.50
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<b>AMARONE DELLA VALPOLICELLA, DOCG</b> Veneto, Italy (14,5%abv) Wonderful and rich. The first aromas that hit you are violets and a stinging and sweet whiff of pipe tobacco. Eventually, sandalwood and plums comes through on the nose.	49.50
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## ROSE

<b>PINOT GRIGIO BLUSH</b> Veneto, Italy (12%abv) Light, dry and crisp with a delicious balance between zingy citrus and fruity red berry flavours. Finishes clean and refreshing.	17.50
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<b>BARDOLINO CHIARETTO</b> Veneto, Italy (12,5%abv) This wine has a strong personality, offering notes of raspberries and blackcurrants with grassy undertones that are mirrored harmoniously in the mouth.	21.95
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## BEERS

PERONI RED btl	3.60
PERONI LIBERA NON-ALCOHOLIC	3.60
PERONI NASTRO AZZURO btl	3.95
PERONI HALF DRAFT	2.95
PERONI PINT DRAFT	4.60
PERONI GRAN RISERVA btl	4.60
BIRRA MORETTI	3.95
BUDWEISER btl	3.95
CORONA EXTRA btl	3.95
COORS LIGHT HALF DRAFT	2.70
COORS LIGHT PINT DRAFT	4.20
MAGNERS	4.20
MAGNERS PEAR	4.20
BODDINGTONS BITTER	4.40
KOPPARBERG STRAWBERRY & LIME	4.60
KOPPARBERG MIX FRUIT	4.60

## SOFT DRINKS

SCHWEPPE MIXERS	1.50
LIME-SODA	1.80
TONIC WATER	2.25
SLIM LINE TONIC	2.25
COCA COLA / DIET COKE	2.60
LEMONADE	2.60
ORANGE / APPLE JUICE	2.60
CRANBERRY JUICE	2.60
PINEAPPLE JUICE	2.60
FANTA btl	2.75
BITTER LEMON	2.75
J2O	2.85
GINGER BEER FENTIMANS	2.85
ELDERFLOWER FENTIMANS	2.85
APLETISER	2.85
WATER STILL / SPARKLING 500ml	2.95