

Finbars

ITALIAN

KITCHEN

A Not So Traditional Name... For A Not So Traditional Restaurant

“Finbars!... That doesn’t sound Italian?” Well it’s not... traditionally speaking that is. St. Finbars is the parish and school where our family is from in Bensonhurst, Brooklyn. A place with more Italian families per square foot than... well, let’s just say there are plenty of grandmas, moms and quite a few uncles that all know how and love to cook. That’s where these recipes come from... Spring, Mulberry and Elizabeth St. on the East side of Manhattan to 85th St. and 18th Ave. in Bensonhurst... straight to the point food... and plenty of it!

What’s not so traditional about that? Well, we have been in California for plenty of years now and our Left Coast recipes reflect what we have learned. So traditional New York Italian or not so traditional... Finbars... a not so traditional name for a not so traditional restaurant. Have fun!

Visit Us at Finbars.com

Appetizers

Caprese

Fior di Latte fresh mozzarella with sliced roma tomatoes, basil 9.75

Calamari

deep-fried baby squid served with marinara sauce and honey mustard garlic aioli 9.95

Mozzarella Marinara

a wedge slice of mozzarella coated with seasoned breadcrumbs, seared and baked in the pizza oven and served on a bed of marinara sauce with fresh basil and capers 8.95

Provolone Griglia

skillet grilled provolone fondue with fire roasted red peppers and sun dried tomatoes served bubbling with a side of marinara 9.95

Bruschetta

roma tomatoes, basil, garlic and extra virgin olive oil, drizzled with raspberry balsamic vinegarette 9.25

Sizzling Skillet Shrimp

tiger shrimp ala scampi, piccata or fra diavolo style served in a sizzling skillet 10.95

Baked Stuffed Mushrooms

a skillet of caps stuffed with pancetta, spinach, onion, ricotta and mozzarella. Topped with parmesan and baked in a chardonnay reduction 9.95

Sausage and Peppers

spicy sweet Italian sausage sautéed with red roasted vinegar peppers, mild green chilies and onions. Sicilian style or with marinara 9.95

Sicilian Hot Wings

half pound of succulent chicken wings tossed in Sicilian spicy sauce with ranch dressing and celery sticks 9.50

Mussels Marinara

sautéed in evoo, garlic, wine and herbs with a fresh tomato sauce 9.75

Sautéed Calamari

with onion, tomato, jalepeno, and garlic in a spicy lemon and wine sauce 10.50

Clams Castellamarra

tender baby clams sautéed with evoo, wine, garlic, shallots and herbs in a light broth, Sicilian style or with marinara 9.75

Soup and Salad

Soup of the Day

our homemade soup prepared daily in a bottomless bowl 6.95

Caesar Salad

romaine lettuce, pecorino romano, parmesan croutons with homemade caesar dressing 10.00/8.00 with grilled chicken, shrimp or salmon add 5.00/6.00/7.00

Finbar Chopped Antipasto Salad

chopped iceberg and romaine lettuces, salami, provolone, artichoke hearts, roasted red peppers, red onions, peperoncini and diced roma tomatoes with house vinaigrette or raspberry-apple vinaigrette 13.50/9.75

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 10.00/8.00 with grilled chicken, shrimp or salmon add 5.00/6.00/7.00

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 13.50/9.75 add avocado 2.50

Fresh Spinach and Strawberry Salad Almondine

tender whole leaves with fresh sliced strawberries and toasted almond slivers tossed in a sweet apple cider vinaigrette 10.00/8.00 with grilled chicken, shrimp or salmon add 5.00/6.00/7.00

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 10.00/8.00 with grilled chicken, shrimp or salmon add 5.00/6.00/7.00

Marco Polo's Salad

mixed chopped lettuces, grilled chicken, carrots, sesame seeds, crispy noodles, scallions, cilantro and homemade oriental dressing 12.75/9.00

Mixed Greens

romaine, iceberg, red leaf, cucumbers, carrots, tomatoes with balsamic dijon vinaigrette 10.00/8.00 with grilled chicken, shrimp or salmon add 5.00/6.00/7.00

Macaroni

Linguine Marinara

our delicious homemade tomato and fresh basil sauce 11.95

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! 14.95

Capellini Pomodoro

plum tomatoes with garlic, extra virgin olive oil and fresh basil 12.95
with Chenel goat cheese add 2.50 with grilled chicken, shrimp or salmon add 5.00/6.00/7.00

Spaghetti Aglio e Olio

garlic, extra virgin olive oil, parsley and crushed red peppers 11.95
with grilled chicken, shrimp or salmon add 5.00/6.00/7.00

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! 14.95

Penne Marsala Marinara

a delicious tomato herb and marsala wine sauce with fresh garden vegetables and parmesan cheese 13.50 with grilled chicken, shrimp or salmon add 5.00/6.00/7.00

Two-in-a-Bowl Fettuccine

our quattro formaggi al fredo nested in a bowl of 'Sunday gravy' 13.95
with a meatball or sausage add 2.50

Spaghetti Siciliano

chicken breast and mushrooms sautéed with marsala wine, basil and marinara sauce 14.95

Rosemary Chicken Pesto Linguine

a fresh whole chicken breast marinated in extra virgin olive oil with rosemary, lemon and other fine herbs then grilled and served on a bed of linguine tossed with pesto, fresh diced tomatoes and toasted pine nuts 17.95

Fettuccine alla Romana

chicken breast, pancetta and artichokes sautéed then tossed in a light parmesan cream sauce with spinach fettuccine 17.95

Fusilli Primavera Fresca

fresh broccoli, mushrooms, zucchini, squash and tomatoes sautéed with extra virgin olive oil, garlic and herbs 12.95

Penne Arrabbiata

red chili peppers enhance this spicy tomato and garlic sauce 13.95
with grilled chicken, shrimp or salmon add 5.00/6.00/7.00 may be prepared oil-free

Two-Tomato and Broccoli Fusilli

broccoli, garlic, fresh and sun-dried tomatoes, extra virgin olive oil and parmesan 13.50
with grilled chicken, shrimp or salmon add 5.00/6.00/7.00

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' 14.95

Farfalle Carbonara

bacon and sweet peas in a parmesan cream sauce dusted with cracked black pepper 13.95

Fettuccine Quattro Formaggi al Freddo

fontina, gorgonzola, romano, parmesan and light cream 13.50
with grilled chicken, shrimp or salmon add 5.00/6.00/7.00

*****"Gluten-Free" designations are based on information provided by our ingredient suppliers. Warning: normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities. Please inform a manager of any allergies when ordering.*****

WE NOW OFFER BARILLA MULTIGRAIN LOWER CARB PASTA*

	Pasta Comparison	
	Regular	Low Carb
Total Carbs	41g	38g
NET CARBS	39g	24g

contains wheat and egg ingredients

*****WE ALSO OFFER GLUTEN-FREE PASTA***
ADD \$2.00**

Seafood Pastas

Linguine with Clam Sauce

white or red. Baby clams laced with garlic, extra virgin olive oil and crushed red pepper 15.95

Linguine Frutti di Mare

scallops, mussels, clams and calamari with extra virgin olive oil, and garlic in a light wine tomato seafood broth 17.95

Shrimp and Garlic Pepper Cream Fettuccine

shrimp with garlic and five color cracked peppercorns in a parmesan cream sauce 16.95

Seafood Pomodoro Capellini

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

Ravioli and Lasagne

Ricotta Ravioli

jumbo ravioli with your choice of 'Sunday gravy' or marinara 13.75

Beef Ravioli

seasoned ground beef ravioli topped with grandma's bolognese sauce 14.25

Florentine Ravioli

spinach and cheese ravioli in a light cream sauce of sun-dried tomatoes, spinach and gorgonzola 13.95

Ravioli Combo

spinach and cheese ravioli, with florentine sauce and 'Sunday gravy' 13.95

Lasagne

sausage, meatballs, pepperoni, herbs, romano, ricotta and mozzarella, bolognese, marinara and 'Sunday gravy' 13.95

Vegetable Lasagne

spinach lasagne with mushrooms, yellow squash, zucchini, carrots, marinara, romano, ricotta and mozzarella 13.95

Lobster Ravioli and Spicy Shrimp

tender cold water lobster ravioli. Served in a spicy tomato sauce with jumbo shrimp 18.95

Southwest Portabello Mushroom Ravioli

delicate ravioli in a light cream sauce of jalapeno, tomato and cilantro 13.50

Left Coast Pastas

Chicken Tequila Fettuccine

sautéed chicken breast, peppers, red onion, and fresh cilantro in a tequila lime and jalapeno cream sauce over spinach fettuccine 14.75

Jambalaya Fettuccine

chicken, shrimp and sausage sautéed with red and green bell peppers, onions and tomatoes in our special 'Cajun hot sauce' 16.95

Fiery Chicken or Shrimp Fettuccine

sautéed chicken breast or shrimp in a spicy tomato sauce laced with cayenne and viet chili pepper and served over fettuccine. Very hot! 14.75/16.95

Gnocchi Monterey

potato dumplings in a fire roasted jalapeno, tomato, cilantro and basil pesto cream 12.95

Specialities

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

Filet Mignon

8 oz. center cut filet seasoned then charbroiled. Served over a Madeira, mushroom sauce.
Sour creamed scallion red mashed potatoes and sautéed fresh green beans and carrots. **32.50**

Blue Nose Seabass Picatta

wild New Zealand filet sautéed with lemon, capers and white wine. Sour creamed scallion potatoes
and sautéed fresh green beans and carrots **25.75**

Herb-Crusted Salmon with Honey-Dijon Sauce

wild Atlantic salmon filet extra virgin olive oil rub then crusted with fine herbs pan seared and baked.
Served with a chilled honey-dijon mustard **21.95**

Poached Salmon in Basil Cream Sauce

fresh Atlantic salmon filet gently poached in a delicate balance of cream, basil and seasonings **22.95**

Finbars Surf & Turf

our Filet Mignon served with your choice of 6 shrimp ala Scampi, fra Diavolo or Picatta style **37.95**

Shrimp Scampi

shrimp sautéed in extra virgin olive oil with garlic, lemon and wine **18.95**

Shrimp Fra Diavolo

shrimp sautéed in a spicy garlic tomato sauce **18.95**

Chicken Marsala

tender fresh chicken breast cutlets sautéed with mushrooms in a marsala wine sauce
and demi-glace reduction **17.95**

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 **17.95**

Chicken Piccata

fresh chicken breast cutlets sautéed in a lemon, butter, garlic and caper white wine sauce **17.95**

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 **16.95**

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 **17.95**

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 **15.00/11.00 a la carte**

Our servers will gladly tell you about today's specials

Pizza

Thin crust N.Y.C. style semolina dough

Neapolitan Pizza

the classic with homemade pizza sauce, fresh basil, mozzarella and a dash of romano 11.50

Cinque Formaggi

sun-dried tomato oil, roma tomato, fresh basil, mozzarella, fontina, provolone, gouda, romano 12.95

Florentine Chicken

lemon-garlic sauce, sautéed spinach with garlic chicken, sun-dried tomatoes, goat cheese and mozzarella 12.95

Mushroom Pepperoni Sausage

pizza sauce and mozzarella 13.25

Sicilian

pizza sauce, sausage, pancetta proscuitto and mozzarella 13.95

Chicken or Shrimp Pesto

fresh tomatoes, kalamata olives, sun-dried tomatoes, mozzarella and pesto sauce 12.95/13.50

Margherita

roma tomatoes, fresh basil, roasted garlic, fontina and mozzarella 12.50

Garlic Chicken or Shrimp

lemon-garlic sauce with chardonnay, shallots and herbs topped with sweet white onions, roasted garlic and mozzarella...to die for! 12.95/13.50

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 13.50

Hawaiian

pizza sauce, canadian bacon, pineapple and mozzarella 12.95

Kitchen Sink

pizza sauce, pepperoni, sausage, bell peppers, onion, mushroom 13.95

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 12.95

Vegetarian

pizza sauce, broccoli, onions, mushrooms, sun-dried tomatoes, zucchini and squash with or without cheese 12.50

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!

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