

fina

Bar & Grill

WHITE WINE

	175ml glass	250ml glass	bottle
ARPEGGIO BIANCO, CANTINE SETTESOLI 2009 Sicily, Italy Lightly aromatic and floral with delicate flavours of white blossom and peaches, balanced by refreshing acidity. (12.5% abv)	£3.25	£4.55	£12.95
TREBBIANO CHARDONNAY DELLE MARCHE, UMANI RONCHI 2009 Marche, Italy Intense straw yellow with brilliant greenish reflections and a fresh, citrus nose. Dry, soft, with notes of ripe peach, apple and citrus acidity.			£14.95
PINOT GRIGIO VIA NOVA CONTRI 2009 Veneto, Italy Light and slightly spicy with flavours of fresh peaches and lemons and a delicate, nutty finish. (12% abv)	£3.95	£5.55	£15.95
SAUVIGNON BLANC, DE GRAS 2009 Chile Dry with herbaceous characters alongside gooseberry, lychee and lemon, which are encouraged by a crisp structure. (13% abv)	£4.25	£5.75	£16.95
CHENIN BLANC, STORMY CAPE 2009 South Africa A Good concentration of sub tropical fruit and well balanced with fresh, citrus acidity and a dry finish.			£15.95
ORVIETO CLASSICO AMABILE, SAN MARCO 2008 Lazio, Italy Aromatic notes of roses and hints of ripe apricots and grapes accompanied by a long, sweet finish.			£16.95
CHARDONNAY, LITTLE YERING, YERING STATION 2008 Australia A medium body with clean citrus fruit and white nectarine supported by well integrated French oak and balanced acidity.	£4.50	£6.00	£17.95
ECO ORGANIC TORRONTES, SANTA ANA 2009 Argentina Very typical and elegant aromas of white flowers and roses on the nose layered with citrus notes. The palate is crispy and smooth.			£18.95
PUIATTINO, PINOT GRIGIO IGT, GIOVANNI PUIATTI 2009 Friuli, Italy Fresh and steely with a touch of honeyed richness, making it a wonderful aperitif.			£19.95
SAUVIGNON BLANC, MANSION HOUSE BAY 2008 New Zealand A medium to full bodied wine with vibrant acidity intertwined with crisp fruits and a long and zesty finish.			£21.95
CHABLIS, DOMAINE DE VAUROUX 2008 France Medium bodied with crisp, apple acidity, pure fruit flavours of white peaches and pears and a classic, steely, dry finish. (12.5% abv)	£5.75	£8.00	£23.95
GAVI DI GAVI DOCG, FONTANAFREDDA 2008 Piemonte, Italy Full and delicate, with an elegant bouquet of flowers and fruit. The palate is attractively young, dry, fresh and well-balanced.			£25.95
POUILLY FUMÉ, CHÂTEAU FAVRAY 2008 France A round, lush wine with depth of fruit, fantastic concentration and superb balance.			£25.95

ROSÉ WINE

	175ml glass	250ml glass	bottle
ARPEGGIO ROSATO, SETTESOLI 2009 Sicily, Italy On the nose this wine displays aromas of raspberries with floral notes. Bursting with crisp red berry flavours with a good persistent finish. (12.5% abv)	£3.25	£4.55	£12.95
PINOT GRIGIO BLUSH, VIA NOVA 2009 Veneto, Italy Light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours. Finishes clean and refreshing. (12% abv)	£4.25	£5.75	£16.95
ZINFANDEL ROSÉ, DE GRAS 2009 Chile A full palate of pink grapefruit, pomegranate and honey with a hint of spiciness. Fresh and crisp with a lingering finish.			£18.95

RED WINE

	175ml glass	250ml glass	bottle
ARPEGGIO ROSSO, CANTINE SETTESOLI 2008 Sicily, Italy Medium bodied red with ripe fruit character, soft well-rounded tannins and a concentrated finish. (12.5% abv)	£3.25	£4.55	£12.95
MONTEPULCIANO D'ABRUZZO, UMANI RONCHI 2008 Marche, Italy This medium bodied, dry wine has a finely textured structure and ripe, plummy fruit.			£14.95
VALLE ANTICA CHIANTI DOCG, CECCHI 2008 Tuscany, Italy Intensely fruity Chianti with scents of violets and raspberries. Good texture with a nice dry, fruity, long finish. (12.5% abv)	£3.95	£5.55	£15.95
RESERVE SHIRAZ, TOOMA RIVER, WARBURN ESTATE 2009 Australia A rich nose redolent with red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of chocolate and lively spices.			£16.50
CABERNET SAUVIGNON, DE GRAS 2008 Chile Notes of blackcurrant, cassis and blackberry. Soft tannins with lingering spicy fruit and a firm finish.			£16.95
RIOJA TEMPRANILLO, VINA CERRADA 2008 Spain Rounded and soft in the mouth, with a well balanced, medium bodied palate amply stacked with crunchy red berry and hedgerow fruit. (12.5% abv)	£4.35	£6.25	£17.95
ORGANIC MERLOT, SOLEUS 2009 Chile Medium bodied, finely structured and fruit driven, with blackberry and morello cherry flavours, wood spice and a hint of vanilla. (14% abv)			£18.95
SALICE SALENTINO RISERVA, FRANCESCO CANDIDO 2005 Puglia, Italy Dried fruit flavours accompanied by a creamy bitter chocolate character, balanced by moderate acidity.			£19.95
BRICOTONDO PIEMONTE BARBERA DOC, FONTANAFREDDA 2008 Piemonte, Italy Medium bodied and soft, with balancing structure to the blackberry and morello cherry flavours, finishing rounded and supple with a hint of liquorice.			£22.95
PINOT NOIR YERING STATION 2006 Australia Intensely rich and well balanced on the palate with red berries, toasty oak and an attractive savoury, spicy finish. A rich, silky and elegant wine.			£24.95
CHIANTI CLASSICO, FONTERUTOLI 2007 Tuscany, Italy The nose is perfumed with black cherry and spice and hints of woodsmoke. Full, ripe tannins, integrated acidity and a long finish.			£27.95
RIOJA RESERVA, MARQUÉS DE RISCAL 2005 Spain Balsamic aromas with hints of ripe fruit. Fresh and light, with soft, rounded tannins. Pleasant, elegant and easy to drink.			£28.95
BAROLO DOCG, FONTANAFREDDA 2005 Piemonte, Italy Classic dark 'tar' and perfumed roses on the nose, with great power and well balanced ripe tannins.			£35.95

SPARKLING WINE

	125ml glass	bottle
PROSECCO BRUT QUARTESE DOC (VSQPRD), RUGGERI NV Veneto, Italy Streaked with minute bubbles followed by an apple bouquet on a floral background and a pleasantly fruity finish. (11% abv)	£4.25	£23.95

CHAMPAGNE

BRUT BARON DE MARCK, GOBILLARD NV A clean and soft champagne with stylish character. Its fruity nature is fresh and appealing, bursting with apples and pears.		£29.95
BRUT ROSÉ, GOBILLARD NV Juicy ripe red fruits on the nose, good body and structure in the mouth and a long elegant finish.		£34.95
VEUVE CLICQUOT PONSARDIN BRUT, YELLOW LABEL NV Intense, floral and fruity aromas with a musky tinge and lingering apple and pear notes.		£48.95
CUVÉE DOM PERIGNON, MOËT ET CHANDON 2000 Aromas of acacia honey and fresh almonds, dried apricots and toasted brioche finishing long and elegant.		£120.00

FINA

Bar & Grill

TO SHARE:

A SELECTION OF FRESHLY BAKED ITALIAN BREADS	£3.95
Served with extra virgin olive oil	
A SELECTION OF FINEST ITALIAN OLIVES	£3.00
GARLIC PIZZA BREAD	
Plain	£3.00
Tomato	£3.75
Cheese	£3.95
Half Cheese & Half Tomato	£3.95
BRUSCHETTA	£3.00
toasted home made bread with chopped vine tomatoes, basil, virgin olive oil and melted mozzarella	
ANTIPASTO	£12.95
A selection of Italian cured meats, tiger prawns, breaded mozzarella, artichokes, bruschetta pepperonata, olives & home made bread	

STARTERS

SOUP	£4.60
Soup of the day served with Fina Bread	
CAPRESE	£4.95
Tomato & buffalo mozzarella, fresh basil leaves and extra virgin olive oil	
BRUSCHETTA PEPPERONATA	£4.95
Grilled Ciabatta with caramelised red onions, sweet peppers and goats cheese.	
RIBS	£6.90
Succulent baby back ribs in our special recipe bbq sauce	
GOATS CHEESE FRITTI	£6.50
Goats cheese coated in breadcrumbs and oven roasted, topped with a red fruit coulis and served on a bed of salad garnish	
FISH CAKE	£6.50
Home made salmon & cod fish cakes on a bed of salad with a mayo garnish	
AUBERGINE PARCEL	£6.95
Asparagus & goats cheese wrapped in aubergine then baked in the oven. Served with rocket garnish	
KING PRAWN SKEWERS	£7.50
King prawns marinated in fresh ginger, garlic & chilli. Served on a bed of vermicelli & sesame dressing	
MELANZANE	£6.50
Oven baked aubergine filled with garlic, shallots, chopped tomato and melted mozzarella served with ciabatta and salad garnish	

PASTA & RISOTTO

PENNE ARRABIATA	£9.25
Penne pasta with spicy sausage & olives in garlic and herbs and tomato sauce.	
LINGUINE POLPETE	£9.25
Linguine cooked with tomato sauce, meatballs & fresh basil	
RAVIOLI (V)	£9.50
Fresh ravioli in a spinach, cream & blue cheese sauce	
PENNE VEGETALE (V)	£9.50
Penne pasta with broccoli tips, carrots, asparagus, cherry tomatoes, white wine and parmesan shavings	
LASAGNE	£9.25
Traditional Italian Lasagne made from the finest ingredients	
TAGLIATELLE POLLO	£10.50
Tagliatelle with chicken breast pieces, mushrooms and shallots in a pesto sauce	
PENNE CON CARNE	£10.50
Penne pasta with strips of succulent beef, pan fried with onion and mushrooms in a cream sauce.	
FUSILLI CON POLLO	£10.50
Fusilli with chicken, broccoli and a julienne of carrots, cherry tomatoes and parmesan shavings.	
LINGUINE GAMBERETTI	£10.50
Linguine cooked with tiger prawns, peas and cherry tomatoes in a garlic and white wine sauce with a touch of chilli	
TAGLIATELLE SALMONE	£9.50
Tagliatelle with smoked salmon in a fresh pesto sauce	
RISOTTO POLLO	£10.50
Risotto cooked with spring onions, chargrilled chicken breast, asparagus, mushrooms, mascarpone and parmesan	
RISOTTO SALMONE	£10.50
Risotto cooked with smoked salmon, shallots, basil oil and a touch of cream, with parmesan shavings.	

**TAKE AWAY ANY OF THE ABOVE SELECTIONS
- 20% DISCOUNT**

PIZZA

MARGERITA (V)	£7.25
Tomato, mozzarella, tomato slices & basil	
MARINARA	£9.95
Tomato, mozzarella, tuna, anchovies, tiger prawns & olives	
VESUVIO	£8.95
Tomato, mozzarella, pepperoni, mushrooms & chilli	
CARNE	£8.95
Tomato, mozzarella, meatballs & chilli	
PARMA HAM	£9.50
Tomato, mozzarella, roasted peppers, artichokes, olives & parma ham with rocket garnish	
TRE FORMAGGI (V)	£9.50
Tomato, goats cheese, mozzarella & caramelised onion topped with parmesan shavings & rocket	
QUATTRO STAGGIONI	£8.95
Tomato, mozzarella, chargrilled vegetables, asparagus and artichokes	
CALZONE FINA	£9.95
Folded pizza with tomato sauce, ham, mushrooms, pepperoni & mozzarella cheese	
CHICKEN CEASAR	£9.95
Pizza base topped with melted mozzarella & chicken, topped with fresh ceasar salad & parmesan shavings.	

A LA CARTE

SEABASS MEDITERRANEAN	£16.95
Pan roasted seabass fillets served with roasted Mediterranean vegetables, basil oil & rocket salad garnish	
COD WITH A CHILLI & SESAME CRUST	£15.95
Served with crushed new potatoes and broccoli.	
TUNA STEAK	£16.25
Tuna Steak served with butterbeans cooked in a creamy sauce.	
CHICKEN PANCETTA	£13.95
Chicken breast fillet filled with cheese, garlic & herbs, wrapped in pancetta cooked in a white wine sauce, served on a bed of tagliatelle.	
CHICKEN PEPE	£13.95
Chicken breast cooked in a light cream peppercorn sauce, served with crushed new potatoes.	
VEAL MILANESE	£16.95
Escalope of veal coated in breadcrumbs and served with linguine napoli and a salad garnish	
LAMB SHANK	£15.95
Slow braised lamb shank served with vegetables and olive oil mash.	
BEEF STROGANOFF	£17.95
Strips of beef fillet, mushrooms and onions in a French mustard & creamy sauce. Served with risotto	
FILLET STEAK	£19.95
All served with roasted potatoes, and roasted glazed carrots. Choose from:	
Plain - Served with sautee Mushrooms and grilled tomato.	
Pepe - Creamy peppercorn sauce	
Pancetta- Wrapped in pancetta and cooked in a red wine jus	
Dolcelatte - Topped with dolcelatte cheese and served in a cream & white wine sauce	

SALADS

CHICKEN CEASAR SALAD	£11.95
Chargrilled strips of chicken breast, cos lettuce, shaved parmesan and ceasar dressing	
TUNA SALAD	£12.95
Chargrilled tuna steak with roasted strips of sweet peppers, cannellini beans, Italian leaves and balsamic dressing	

SIDE ORDERS

MIXED LEAF SALAD	£3.00
RED ONION & TOMATO SALAD	£3.00
ROCKET & PARMESAN SALAD	£3.00
OLIVE OIL MASH	£3.00
CHIPS	£3.00
MIXED GREEN VEGETABLES	£3.00

Due to the presence of nuts in some products there is a small possibility that nut traces may be found in any of our items.
Service charge of 10% applies to parties of 8 or more.