

Finbars

ITALIAN

KITCHEN



2020

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!

FAMILY OWNED AND OPERATED SINCE 1996



Best Italian Restaurant
2017-2020



1997-2022



Best Happy Hour
2018-2020

Visit Us at FINBARSITALIAN.com

Appetizers

Caprese

Fior di Latte fresh mozzarella with sliced seasonal tomatoes, fire roasted peppers and basil 13.50

Calamari

deep-fried baby squid served with marinara sauce and honey mustard garlic aioli 14.50

Mozzarella Marinara

two wedges 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 11.95

Eggplant Rollatini

eggplant thinly sliced then rolled and stuffed with ricotta, fontina and mozzarella, baked and topped with marinara. 14.75

Bruschetta

roma tomatoes, basil, garlic and extra virgin olive oil, drizzled with raspberry balsamic reduction 12.50

Sizzling Skillet Shrimp

tiger shrimp ala scampi, piccata or fra diavolo style served in a sizzling skillet 14.95

Baked Stuffed Mushrooms

a skillet of caps stuffed with pancetta, spinach, onion, ricotta and mozzarella. Topped with parmesan and baked in a chardonnay reduction 13.50

Sausage and Peppers

spicy sweet Italian sausage sautéed with red roasted vinegar peppers, mild green chilies and onions. Sicilian style or with marinara 13.95

Sicilian Hot Wings

half pound of succulent chicken wings tossed in Sicilian spicy sauce with ranch dressing and celery sticks 13.50

Mussels Marinara

sautéed in evoo, garlic, wine and herbs with a fresh tomato sauce 14.25

Sautéed Calamari

with onion, tomato, jalepeno, and garlic in a spicy lemon and wine sauce 14.75

Clams Castellamarra

tender baby clams sautéed with evoo, wine, garlic, shallots and herbs in a light broth, Sicilian style or with marinara 14.25

Garlic Bread 5.00

Soup and Salad

Soup of the Day

our homemade soup prepared daily in a bottomless bowl 7.95

Caesar Salad

romaine lettuce, pecorino romano, parmesan croutons with homemade caesar dressing 14.00/10.00 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, pepperoncini and diced roma tomatoes with house vinaigrette or raspberry-apple vinaigrette 16.95/12.95

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 14.00/10.00 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 16.95/12.95 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 14.00/10.00 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 14.00/10.00 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 15.95/11.95

Mixed Greens

romaine, iceberg, red leaf, cucumbers, carrots, tomatoes with balsamic dijon vinaigrette 14.00/10.00 with grilled chicken, shrimp or salmon add 5.00/6.00/7.00

Macaroni

Linguine Marinara

our delicious homemade tomato and fresh basil sauce 14.95

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! 16.95

Capellini Pomodoro

plum tomatoes with garlic, extra virgin olive oil and fresh basil 15.95

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 14.95

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

Rigatoni 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! 16.95 add ricotta 2.50

Penne Marsala Marinara

a delicious tomato herb and marsala wine sauce with fresh garden vegetables and

parmesan cheese 16.50 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' 17.75

with a meatball or sausage add 2.50

Spaghetti Siciliano

chicken breast or shrimp and mushrooms sautéed with marsala wine, basil, parmesan

and marinara sauce 18.95/21.95

Penne alla Vodka

penne tossed in a fire roasted roma tomato and vodka laced cream sauce A N.Y.C. favorite 16.75

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

Rosemary Chicken Pesto Gemelli

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 gemelli tossed with pesto, fresh diced tomatoes and toasted pine nuts 21.95

Fettuccine alla Romana

chicken breast, pancetta and artichokes sautéed then tossed in a light parmesan cream sauce

with spinach fettuccine 21.95

Fusilli Primavera Fresca

fresh broccoli, mushrooms, zucchini, squash and tomatoes sautéed with extra virgin olive oil, garlic and herbs 16.25

Penne Arrabbiata

red chili peppers enhance this spicy tomato and garlic sauce 17.25

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 16.50

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' 17.95

Farfalle Carbonara

bacon and sweet peas in a parmesan cream sauce dusted with cracked black pepper 17.75

Fettuccine Quattro Formaggi al Freddo

fontina, gorgonzola, romano, parmesan and light cream 16.50

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

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

"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.

Seafood Pastas

Linguine with Clam Sauce

white or red. Baby clams laced with garlic, extra virgin olive oil and crushed red pepper 19.50

Linguine Frutti di Mare

scallops, mussels, clams and calamari with extra virgin olive oil, and garlic in a light wine tomato seafood broth 23.95

Shrimp and Garlic Pepper Cream Fettuccine

shrimp with garlic and five color cracked peppercorns in a parmesan cream sauce 21.50

Seafood Pomodoro Capellini

salmon, sea bass, shrimp, scallops sautéed with onion and wine in our pomodoro sauce 23.95

Ravioli and Lasagne

Ricotta Ravioli

jumbo ravioli with your choice of 'Sunday gravy' or marinara 16.50

Beef Ravioli

seasoned ground beef ravioli topped with grandma's bolognese sauce 17.50

Florentine Ravioli

spinach and cheese ravioli in a light cream sauce of sun-dried tomatoes, spinach and gorgonzola 17.25

Ravioli Combo

spinach and cheese ravioli, with florentine sauce and 'Sunday gravy' 17.50

Lasagna

sausage, meatballs, pepperoni, herbs, romano, ricotta and mozzarella, bolognese, marinara and 'Sunday gravy' 17.50

Vegetable Lasagna

spinach lasagna with mushrooms, yellow squash, zucchini, carrots, marinara, romano, ricotta and mozzarella 17.50

Lobster Ravioli and Spicy Shrimp

tender cold water lobster ravioli. Served in a spicy tomato sauce with jumbo shrimp 22.50

Southwest Portabello Mushroom Ravioli

delicate ravioli in a light cream sauce of jalapeno, tomato and cilantro 16.50

Left Coast Pastas

Chicken or Shrimp Tequila Fettuccine

sautéed chicken breast or shrimp, peppers, red onion, and fresh cilantro in a tequila lime and jalapeno cream sauce over spinach fettuccine 18.95/21.95

Jambalaya Fettuccine

chicken, shrimp and sausage sautéed with red and green bell peppers, onions and tomatoes in our special 'Cajun hot sauce' 20.75

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! 18.95/21.95

Gnocchi Monterey

potato dumplings in a fire roasted jalapeno, tomato, cilantro and basil pesto cream 14.95

Add a Mixed Green Salad Or Caesar Salad 6.00

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 choice angus filet seasoned then charbroiled. Served over a Madeira, mushroom sauce.
Sour creamed scallion red mashed potatoes and sautéed fresh green beans and carrots. 39.50

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 34.50

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 28.95

Poached Salmon in Basil Cream Sauce

fresh Atlantic salmon filet gently poached in a delicate balance of cream, basil and seasonings 29.50

Finbars Surf & Turf

our Filet Mignon served with your choice of 6 shrimp ala Scampi, fra Diavolo or Picatta style 44.95

Shrimp Scampi

shrimp sautéed in extra virgin olive oil with garlic, lemon and wine 24.95

Shrimp Fra Diavolo

shrimp sautéed in a spicy garlic tomato sauce 24.95

Chicken Marsala

tender fresh chicken breast cutlets sautéed with mushrooms in a marsala wine sauce
and demi-glace reduction 22.95

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 23.25

Chicken Piccata

fresh chicken breast cutlets sautéed in a lemon, butter, garlic and caper white wine sauce 22.95

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 20.95

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 22.50

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 19.50/14.95 a la carte

Add a Mixed Green Salad Or Caesar Salad 6.00

Our servers will gladly tell you about today's specials

Our kitchen will split your entree with additional vegetables and starches for \$5.00

Pizza

Thin crust N.Y.C. style semolina dough-We also offer Gluten Free cauliflower crust add 3.00

Neapolitan Pizza

the classic with homemade pizza sauce, fresh basil, mozzarella and a dash of romano 14.95

Cinque Formaggi

sun-dried tomato oil, roma tomato, fresh basil, mozzarella, fontina, provolone, gouda, romano 16.95

Florentine Chicken

lemon-garlic sauce, sautéed spinach with garlic chicken, sun-dried tomatoes, goat cheese and mozzarella 16.95

Mushroom Pepperoni Sausage

pizza sauce and mozzarella 16.95

Di Parma

pizza sauce, sausage, pancetta prosciutto and mozzarella 17.50

Chicken or Shrimp Pesto

fresh tomatoes, kalamata olives, sun-dried tomatoes, mozzarella and pesto sauce 16.95/18.95

Margherita

roma tomatoes, fresh basil, roasted garlic, fontina and mozzarella 16.50

Garlic Chicken or Shrimp

lemon-garlic sauce with chardonnay, shallots and herbs topped with sweet white onions, roasted garlic and mozzarella...to die for! 16.95/18.95

pepperoni	bell pepper	olive	onion	artichoke*
jalapeno	sausage	anchovy	broccoli	goat cheese*
tomato	mushroom	garlic	basil	sun-dried tomatoes*
		2.00	*2.50	

(any two toppings add 3.00, any three toppings add 4.50 except *non-traditional)

Left Coast Pizzas

BBQ Chicken

barbecued chicken, red onion, cilantro, mozzarella and smoked gouda 16.95

Hawaiian

pizza sauce, canadian bacon, pineapple and mozzarella 16.50

Kitchen Sink

pizza sauce, pepperoni, sausage, bell peppers, onion, mushroom 17.95

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 16.95

Vegetarian

pizza sauce, broccoli, onions, mushrooms, sun-dried tomatoes, zucchini and squash with or without cheese 16.50

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!

*****"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.*****