

STARTERS

PÂTÉ Chicken liver pate, served with sliced figs, crushed pistachios and toasted Pane Pugliese.	7.95
CRISPY CALAMARI Squid served with a marinara sauce and topped with Grana Padano shavings.	7.95
BEETROOT & WALNUT CARPACCIO (V) (VE) (GF) Thin slices of marinated beetroot, sprinkled with crunchy walnuts, rocket and drizzled with an orange and walnut oil dressing.	8.25
MILANESE A traditional Milanese dish, breaded and pan-fried chicken fillet, served with a side of fresh rocket, cherry tomatoes, Grana Padano and balsamic glaze.	9.25
BURRATA (V) (GF) Creamy and delicate, our burrata is a fresh Italian cheese made from mozzarella and cream. With a soft centre and a slightly tangy outer shell, it pairs perfectly with ripe tomatoes and a drizzle of olive oil and homemade pesto.	8.95
BEEF CARPACCIO (GF) Thinly sliced tender beef served raw and marinated with zesty lemon, olive oil and a sprinkle of Grana Padano.	9.45
KING PRAWN DIAVOLA (GFA) King prawns served in a spicy tomato sauce with chilli and garlic, finished with fresh basil and parsley. Served with toasted Pane Pugliese.	9.45

WOOD-FIRED

A selection of starters or sides, cooked in our Valoriani wood-fired pizza oven

NORTHERN ITALIAN GOAT'S CHEESE (V) (GFA) Creamy goat's cheese cooked in our wood-fired oven, smoky with a slightly caramelised flavour. Finished with caramelised brown sugar and cinnamon, served with warm figs and freshly toasted Pane Pugliese.	8.95
WILD MUSHROOM, GARLIC & TRUFFLE (V) (GFA) Sautéed wild mushrooms cooked with garlic and truffle oil, combined in a creamy sauce. Served on freshly toasted Pane Pugliese and finished with grated Grana Padano.	8.95
GARLIC BREAD (V) (VE) (GFA) Made with our handmade sourdough and cooked to perfection in our wood-fired oven. The crusty bread is infused with the aromatic flavours of garlic.	6.95
GARLIC BREAD WITH TOMATO (V) (VE) (GFA) The combination of our handmade sourdough, aromatic garlic, and homemade tomato base.	7.95
GARLIC BREAD WITH CHEESE (V) (GFA) Handmade sourdough pizza base topped with melted cheese and infused with garlic.	8.25
GARLIC BREAD WITH TOMATO & CHEESE (V) (GFA) Handmade sourdough pizza base topped with both homemade tomato sauce, melted cheese and infused with garlic.	8.50
NDUJA GARLIC BREAD (GFA) We take our handmade sourdough and top it with a spread of spicy and savoury Nduja, infused garlic and melted cheese. Drizzled with honey and sprinkled with oregano.	8.95

WOOD-FIRED CARNE

These main course special Italian dishes are griddled and finished in our wood-fired oven

8OZ RUMP STEAK Griddled rump steak and then finished in our wood-fired oven, served with tender-stem broccoli and your choice of side.	20.95	8OZ FILLET STEAK Griddled to create a beautiful caramelised exterior, the fillet is then transferred to the wood-fired oven for the perfect finish. Served with tender-stem broccoli and your choice of side.	29.95	LOCALLY FARMED CHICKEN BREAST Tender and succulent chicken breast sourced from local farms. Griddled to achieve a golden sear on the outside, the chicken breast is then placed in the wood-fired oven. Served with tender-stem broccoli and your choice of side.	13.95
10OZ RIBEYE Ribeye steak, cooked to perfection on the griddle to create a delicious seared crust. Then finished in our wood-fired oven to add an extra layer of smokiness and enhance the natural flavours of the meat. Served with tender-stem broccoli and your choice of side.	25.95	LAMB RAGU PAPPARDELLE Slow-roasted shoulder of lamb ragu served with pappardelle pasta. After the lamb shoulder is griddled to seal in the juices it is slowly cooked in our wood-fired oven. The wood-fired oven imparts a smoky essence to the lamb and delivers a perfectly tenderised and flavoursome ragu.	17.95		

SAUCES

RED WINE & BLUEBERRY REDUCTION (V) (GF) Our Red Wine and Blueberry Reduction is a rich and fruity sauce that perfectly complements your main courses.	THYME, WILD MUSHROOM CRÈME SAUCE (V) (GF) Made with a medley of wild mushrooms and infused with thyme.	DIAVOLA (VE) (GF) Our Diavola Sauce is a classic Italian spicy tomato sauce that packs a flavourful punch. Made with ripe tomatoes, a hint of fiery chilli, and a blend of aromatic herbs.	GARLIC & FINO PESTO BUTTER (V) (GF) A combination of rich butter, aromatic garlic, and a touch of our signature Fino pesto.	PEPPERCORN & ITALIAN BRANDY SAUCE (V) (GF) Made with cracked peppercorns and a splash of Italian brandy, this sauce adds a savoury and slightly spicy note to enhance the flavours of your dishes.	3.50 EACH
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WOOD-FIRED PESCCARE

ROASTED SEABASS (GF) Wood-fired and roasted seabass fillets, roasted to perfection in our wood-fired oven. The tender and flaky fish is drizzled with extra virgin olive oil and a squeeze of fresh lemon, enhancing the natural flavours of the seabass, served with sautéed potatoes and rocket.	21.95	SEABASS WITH GARLIC & PESTO BUTTER Seabass fillets cooked to perfection in our wood-fired oven, then topped with a garlic and Fino pesto butter. Served alongside pesto spaghetti, fresh burrata, and a vibrant tomato and onion salad.	22.95	SEABASS WITH THYME, WILD MUSHROOM CRÈME SAUCE (GF) Roasted seabass fillets cooked in our wood-fired oven and served with a velvety thyme-infused wild mushroom crème sauce. Accompanied by crushed new potatoes and tender-stem broccoli.	23.95
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SOURDOUGH PIZZA

MARGHERITA (V) (VEA) Tomato, mozzarella and fresh basil.	11.95	VEGETARIANA (V) (VEA) Tomato, mozzarella, garlic, mushrooms, peppers and red onion.	12.50	BEEF CARPACCIO Melted mozzarella topped with thinly sliced succulent raw beef carpaccio and a generous handful of rocket, drizzled with luxurious truffle oil.	13.95	VEGETERIANA (V) (VEA) Tomato, mozzarella, red onion, mushroom, spinach, and black olives.	12.50
PEPPERONI Tomato, mozzarella and salsiccia piccante.	12.95	DIAVOLA Tomato, mozzarella, salsiccia piccante, Nduja, fresh chilli and balsamic red onions.	12.95	GAMBERI Tomato, mozzarella, king prawns, roast peppers, fresh chilli and balsamic red onions.	13.95	CARNE Tomato, mozzarella, bolognese, pepperoni and chicken	12.95
CAPRICCIOSA Tomato, mozzarella, ham, mushrooms and olives.	12.50	PISTACCHIOSA Roasted pistachio and Grana Padano base, mortadella ham, mozzarella and homemade pesto, topped with roasted pistachios.	14.50	FICHI (V) Mozzarella, goat's cheese and balsamic red onions topped with sweet figs, rocket and drizzled with honey.	13.95		
POLLO FUNGHI Tomato, mozzarella, garlic, mushrooms and chicken.	12.50	PROSCIUTTO E CRUDO Tomato, mozzarella, Parma ham, Grana Padano and rocket.	12.95				

CALZONE

GLUTEN FREE PIZZA BASES AVAILABLE ON REQUEST +1.50

FRESH PAN PASTA

CARBONARA Fresh spaghetti combined in a silky egg and Grana Padano sauce with crisp smoked pancetta, black pepper and garlic. Finished with fresh parsley and a generous helping of Grana Padano shavings.	13.95
FRUTTI DI MARE Fettuccine with mussels, Mediterranean red prawns, king prawns and calamari coated in a rich red wine & tomato sauce with garlic, chilli, cherry tomatoes and fresh parsley. Served with toasted Pane Pugliese.	17.95
PAPPARDELLE MANZO Pappardelle pasta, fillet steak strips, tender-stem broccoli and chilli tossed in a wholegrain mustard and garlic cream sauce. Finished with fresh parsley and Grana Padano shavings.	18.95
SPAGHETTI BOLOGNESE Spaghetti served with a rich, slow-simmered tomato sauce infused with aromatic herbs, accompanied by hearty ground beef, onions and garlic.	12.50
FETTUCCINE AI FUNGHI E BURRATA (V) A trilogy of mushrooms sautéed in garlic and white wine then tossed in a creamy sauce combined with fettuccine. Topped with decadent burrata and fresh parsley, finished with a drizzle of truffle oil.	14.95
BURRATA PESTO PASTA (V) Fettuccine pasta tossed in our homemade pesto sauce, made with fresh basil, pine nuts, garlic and Grana Padano cheese. The star of the show is the creamy burrata cheese, delicately placed on top of the pasta to create a luxurious and velvety texture.	15.95
PEA & MINT RISOTTO (V) Arborio rice, delicately bound with onion, garden peas and mint, finished with pea shoots and mint oil.	14.50
Add Prosciutto	+2.00

WOOD-FIRED PASTA

These wood-fired pasta dishes are baked inside our Valoriani pizza oven giving each dish a unique smoky flavour

WOOD-FIRED LASAGNA Wood-fired lasagna, layers of tender pasta sheets, rich meat ragu, creamy béchamel sauce and a generous sprinkling of melted cheese. Baked to perfection in a wood-fired oven.	12.95
RIGATONI ARRABBIATA (V) Rigatoni tossed in garlic, chilli, cherry tomatoes, black olives and a spicy tomato sauce. Finished with a sprinkling of fresh basil.	12.95
Add Nduja	+2.00
BROCCOLI & CHICKEN PASTA BAKE A hearty pasta bake features al dente pasta tossed with tender chicken, broccoli, and a creamy sauce. Finished in the wood-fired oven, to give a golden crust on top.	14.50

SEE OUR SPECIALS BOARD FOR OUR MEAT AND FISH SPECIALS

NO



NDUJA & PEPPERONI DOUGH BALLS 5.95

A combination of spicy Nduja and pepperoni, encased in warm and fluffy dough balls.

ARANCINI VERDURA (V) 7.95

A vegetarian twist on the classic arancini, risotto balls filled with a combination of seasonal vegetables, herbs and gooey mozzarella cheese.

ANTIPASTI BOARD 14.95

Ideal for 2 people to share

A platter of Italian cured meats, artisanal cheeses, marinated vegetables and olives.

SALADS

FINO CAESAR SALAD 14.95

Our Fino Caesar Salad, featuring succulent chicken, anchovies, crisp romaine lettuce tossed in a creamy and tangy Caesar dressing. Topped with shaved Grana Padano, crunchy croutons and a sprinkle of black pepper.

BURRATA SALAD (V) (GF) 13.95

Indulge in the creamy goodness of our Burrata Salad. A bed of fresh mixed greens, accompanied by ripe tomatoes, drizzles of balsamic glaze, homemade pesto and a generous serving of creamy burrata cheese.

FICHI SALAD (V) (GF) 14.95

Goat's Cheese and Fig Salad, a perfect blend of sweet and savoury. Fresh mixed greens are paired with succulent figs, tangy goat's cheese and crunchy walnuts. Finished with a light honey vinaigrette.

SIDES

PATATINE FRITTE (V) (VE) 3.70

Skin on fries.

TARTUFO (V) 3.95

Skin on fries with Grana Padano cheese and Truffle oil.

INSALATA MISTA (VE) (GF) 3.85

Lettuce, cherry tomatoes, red onions, Maldon Sea salt, extra virgin olive oil.

ZUCCHINI BASIL SALAD (V) (GF) 3.85

Courgette, pine nuts, Grana Padano, fresh basil, drizzled with Extra virgin olive oil and sea salt.

ZUCCHINI FRITTE (V) 3.95

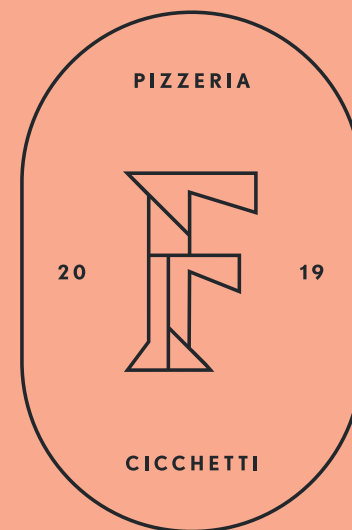
Crispy deep-fried courgettes.

ARROSTITI PATATA (V) (GF) 3.85

New potatoes seasoned with garlic, parsley and Grana Padano.

INSALATA DI RUCOLA E GRANA (V) 3.85

Rocket, Grana Padano shavings, extra virgin olive oil, Maldon sea salt and balsamic glaze.



LOCAL AND FRESH

At Fino we have a strong commitment and relationship with local suppliers who provide us with the highest quality of fresh ingredients.

PARTIES

Parties of 8 people or over will be subject to a 10% service charge.

ALLERGIES AND INTOLERANCES

Some of our products may contain nuts or may have been produced in an environment where nuts are used, please advise at the time of ordering if you have any special dietary requirements. Although all efforts have been made to remove the bones, some of our fish dishes may still contain bones.

(V) Vegetarian (VE) Vegan (VEA) Vegan Available (GF) Gluten Free (GFA) Gluten Free Available

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CICCHETTI

Appetizers

SOURDOUGH STICKS & HOMEMADE PESTO (V) 3.95

Our freshly baked sourdough sticks, served with a side of our homemade pesto of aromatic basil, garlic, pine nuts and Grana Padano.

MEDITERRANEAN OLIVES (V) (VE) (GF) 3.95

Mixed olives marinated in olive oil, flavoured with citrus peels, garlic, rosemary, thyme and bay leaves.

TOMATO & MOZZARELLA BRUSCHETTA (V) (GFA) 4.95

Toasted Pane Pugliese topped with fresh chopped vine tomatoes, garlic, parsley, basil and buffalo mozzarella.