

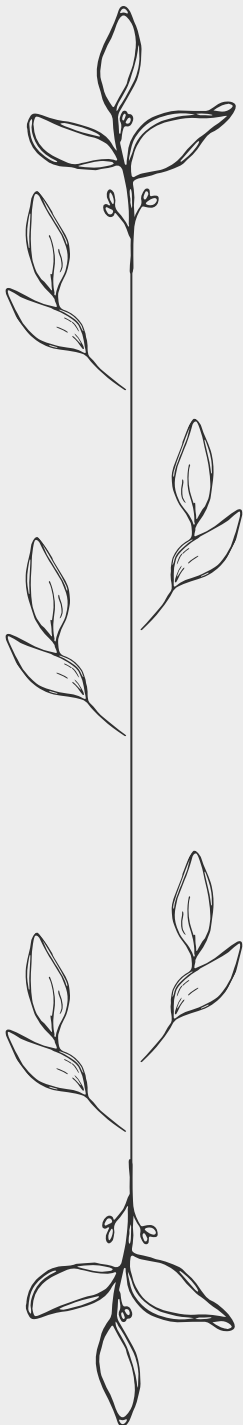
ME

MENU DEL GIORNO

NU


LUNCH
AT FINO

TUE - FRI
12PM - 5PM



2 COURSES
FOR £16

3 COURSES
FOR £20

 INCLUDING DRINK; CHOICE OF
SMALL HOUSE WINE, PORETTI LAGER,
OR SOFT DRINK

COMPLIMENTARY APPETIZER



SOURDOUGH STICKS AND HOMEMADE PESTO V

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

STARTER

WILD MUSHROOM, GARLIC AND TRUFFLE V GFA

Sauteed wild mushrooms cooked with garlic and truffle oil, combined in a creamy sauce. Served on a freshly baked sourdough tartine and finished with grated Grana Padano

ARANCINI VERDURA V

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

CRISPY CALAMARI

Squid rings, served with a marinara sauce and topped with Grana Padano shavings

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

PATE GFA

Chicken liver pate, served with sliced figs, crushed pistachios and toasted Altamura bread

MAIN

ROASTED SEABASS GF

Wood-fired and roasted seabass fillet, 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 crushed new potatoes

POLLO ALLA CREMA GF

Pan-fried chicken breast, in garlic, white wine and a wild mushroom cream sauce, served with sautéed potatoes and tender-stem broccoli

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

PROSCIUTTO CRUDO GFA

Tomato, mozzarella, Parma ham, Grana Padano and rocket

RIGATONI ARRABBIATA VE

Rigatoni tossed in garlic, chilli, cherry tomatoes, black olives and a spicy tomato sauce. Finished with a sprinkling of fresh basil

DESSERT

TIRAMISU V

Savoiardi biscuits, dipped in coffee and Tia Maria liquor, layered with fresh mascarpone

LEMON CANNOLI V

Lemon ricotta with a pistachio crumb, finished with raspberries and mint leaves

ICE CREAM V

3 scoops of ice cream

ALLERGIES & INTOLLERENCES

Please make a member of the team aware if you have an allergies or an intolerance.
If you have any questions, please ask a member of our team.

This menu is not in conjunction with any other offer. Subject to availability, and specific days.