



# MEAL FOR TWO

FINO

IN - @FINOWAKEFIELD  
FB - @FINO WAKEFIELD

# MEAL FOR TWO

*Two can dine for £36 with starter, main and drink*

## DRINKS SELECTION

Coke, Coke zero, Lemonade

Still/ Sparkling water

Orange/Apple/Pineapple juice

Poretti Pint

125ml Grillo, 125ml Merlot, 125ml Sacchetto  
Rosé

## CICCHETTI

*(Appetizers)*

### TOMATO BRUSCHETTA (VE)

Toasted Pane Pugliese topped with fresh vine tomatoes, garlic, parsley & basil

### NDUJA & PEPPERONI DOUGH BALLS

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

### CRISPY CALAMARI

Squid served with a marinara sauce and topped with Grand Padano shavings

### KING PRAWN DIAVOLA GFA

King prawns served in a spicy tomato sauce with chilli and garlic, finished with fresh basil and parsley. Served with Pane Pugliese

### MILANESE

A traditional Milanese dish, breaded and pan-fried chicken fillet, served with a side of fresh rocket, cherry tomatoes, Grand Padano and balsamic glaze

### GARLIC BREAD VE V 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

### GARLIC BREAD WITH TOMATO VE V GFA

The combination of our handmade sourdough, aromatic garlic and homemade tomato base

## PIZZA

### MARGHERITA V VEA

Tomato, mozzarella & fresh basil

### PEPPERONI

Tomato, mozzarella & salsiccia piccante

### VEGETARIANA V VEA

Tomato, mozzarella, garlic, mushrooms, peppers & red onion

### CAPRICCIOSA

Tomato, mozzarella, ham, mushrooms & olives

### POLLO FUNGHI

Tomato, mozzarella, garlic, mushrooms & chicken

## PASTA

### CARBONARA

Fresh spaghetti combined in a silky egg and Grand Padano sauce with crisp smoked pancetta, black pepper & garlic. Finished with fresh parsley and a generous helping of Grand Padano shavings

### SPAGHETTI BOLOGNESE

Spaghetti served with a rich, slow-simmered tomato sauce infused with aromatic herbs, accompanied by hearty ground beef, onions & garlic

### FETTUCINE AL FUNGHI E BURRATA V

A trilogy of mushrooms sauteed 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.

### PEA & MINT RISOTTO V

Arborio rice, delicately bound with onion, garden peas and mint, finished with pea shoots and mint oil

### WOOD FIRED RIGATONI ARRABBIATA V

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

# FINO

(VE) Vegan (VEA) Vegan option available

For Gluten free options, please speak to a member of our team

Not in conjunction with any offers or discounts