



LUNCH

800 S BURNT MILL RD
VOORHEES NJ

OPEN 7 DAYS

WWW.FIENI.COM

ANTIPASTI

CAPRESE

LOCALLY SOURCED TOMATOES, EVOO, FRESH BASIL,
FRESH MOZZARELLA, VIN COTO
16.95

PROSCIUTTO E MELONE

PROSCIUTTO DI PARMA, SEASONAL MELON
16.95

VERDURA GAMBERI

BROCCOLI RABE, CANNELLINI BEANS, SHRIMP, GARLIC,
EXTRA VIRGIN OLIVE OIL
16.95

COZZE CAPRICCIOSE

MUSSELS IN A RED OR WHITE WINE SAUCE
16.95

CALAMARI DORATI

CRISPY CALAMARI, MARINARA
16.95

VONGOLE CASINO

BAKED STUFFED CLAMS WITH BACON, BREADCRUMBS,
PEPPERS, ONIONS
16.95

FAMILY STYLE AVAILABLE UPON REQUEST

RECOMMENDED FOR GROUPS OF 4 OR MORE

PASTA

SPAGHETTI PUTTANESCA

CAPERS, BLACK OLIVES, ANCHOVIES, SPICY MARINARA
15.95

PENNE CONTADINA

BROCCOLI RABE, CANNELLINI BEANS, AGLIO E OLIO
15.95

RAVIOLI ALLA PORTO ROSA

RICOTTA CHEESE RAVIOLI, FRESH HERBS, BLUSH
AURORA OR TOMATO SAUCE
15.95

CANNELLONI

FILLED WITH ROASTED VEAL, CHEESE, HERBS,
BLUSH AURORA SAUCE
15.95

GNOCCHI

POTATO DUMPLINGS IN TRADITIONAL TOMATO
OR AURORA SAUCE
17.95

TORTELLINI BOLOGNESE

CHEESE FILLED TORTELLINI WITH SOFRITO IN A
BLUSHING MEAT SAUCE
17.95

ZUPPA & INSALATA

SCRIPPELLE

HANDMADE CREPES, PARMIGIANA
CHEESE, CHICKEN BROTH
6 CUP / 12 BOWL



CUP OF SOUP & HALF SIDE SALAD 14

GIARDINO

MIXED GREENS, MOZZARELLA, CARROTS, CABBAGE
TOMATO, OLIVES, BALSAMIC VINAIGRETTE
12.95

CAESAR

ROMAINE LETTUCE, HOMEMADE CAESAR DRESSING,
PARMIGIANA CHEESE AND CROUTONS
12.95

ADD GRILLED CHICKEN OR CUTLET 6

ADD SHRIMP, SCALLOPS OR CRAB 8

PASTA E PESCI

TRIO ALLA ITALIANO

LUMP CRABMEAT, SCALLOPS, SHRIMP SAUTEED WITH
EVOO, GARLIC, WHITE WINE OR MARINARA
SAUCE OVER PASTA
25.95

RAVIOLI DI ARAGOSTA

CHEESE AND LOBSTER STUFFED RAVIOLI, CRABMEAT,
CARROT SAUCE, FRESH SPINACH
18.95

VONGOLE

WHOLE FRESH CLAMS SAUTEED IN GARLIC AND
HERBS IN A WHITE WINE SAUCE
18.95

FETTUCCINE ALFREDO

LUMP CRABMEAT, SPINACH, PARMESAN
CREAM SAUCE
18.95

CARNE

PARMIGIANA

CHICKEN OR VEAL, LIGHTLY BREADED,
TOPPED WITH MOZZARELLA AND MARINARA
15.95 / 17.95

MELANZANE

CHICKEN OR VEAL TOPPED WITH GRILLED EGGPLANT
AND MOZZARELLA IN A WINE SAUCE
15.95 / 17.95

GAMBERI CON CHAMPAGNE

CHICKEN OR VEAL WITH SHRIMP, TOMATOES, SAUTEED
IN A CHAMPAGNE SAUCE
17.95 / 19.95

MARSALA

CHICKEN OR VEAL SAUTEED WITH MARSALA WINE
AND SHIITAKE MUSHROOMS
15.95 / 17.95

LIMONE

CHICKEN OR VEAL SAUTEED WITH WHITE WINE
IN A LEMON BUTTER SAUCE
15.95 / 17.95

SALTIMBOCCA

CHICKEN OR VEAL SAUTEED WITH PROSCIUTTO,
SAGE AND FRESH MOZZARELLA CHEESE
15.95 / 17.95

DOLCE VITA

CHICKEN OR VEAL SAUTEED WITH ROASTED PEPPERS,
ARTICHOKES, ROASTED GARLIC COGNAC SAUCE
15.95 / 17.95

ROSAMARINO

CHICKEN OR VEAL SAUTEED IN A ROSEMARY SAUCE,
TOPPED WITH OLIVES AND ROASTED PEPPERS
15.95 / 17.95

GRANCHI

CHICKEN OR VEAL SAUTEED WITH SPINACH, LUMP
CRABMEAT AND FONTINA CHEESE
17.95 / 19.95

VALDOSTANA

CHICKEN OR VEAL LIGHTLY BREADED, TOPPED WITH
MUSHROOMS, MOZZARELLA AND PROSCIUTTO
IN A VERDICCHIO WINE SAUCE
15.95 / 17.95

PESCE DEL GIORNO

WE SPECIALIZE IN DOMESTIC AND IMPORTED
SELECTIONS OF FISH - ASK FOR DAILY SELECTION
MP

ALL ENTREES ARE ACCOMPANIED
BY A CHOICE OF
SOUP OR SIDE SALAD

~

COFFEE / TEA / SODA 3.5
PELLEGRINO 7
ESPRESSO 3.5 / 5
CAPPUCCINO 5