



Welcome to Farina's Supper Club at Duneland Beach Inn. We specialize in the Italian-American cuisine of Culinary Director, Chef Joseph Farina. Local ingredients. Classic flavors. Enjoy!

hors d'oeuvres

SHRIMP DEJONGHE

four jumbo shrimp, butter, garlic, white wine, lemon, seasoned bread crumbs, served with crispy ciabatta bread. | 21

SAMMY'S SAUSAGE & PEPPERS

deliciously charred Italian sausage with sautéed sweet peppers. | 15

SHRIMP COCKTAIL

four colossal shrimp served with our famous fresh horseradish cocktail sauce. | 20

BOBBY'S FAVORITE BURRATA

Imported burrata stuffed with pesto, prosciutto di Parma, baby heirloom tomatoes, aged balsamic, and fresh basil. | 18

**CAESAR'S PALACE SALAD
CIRCA: 1924**

classic caesar with buttered croutons, guest choice of with or without anchovies. | 10

OCEANS 11 EGGPLANT STACK

herb-bread eggplant, fresh mozzarella, plum tomatoes, fire roasted peppers, and aged balsamic. | 17

ROASTED BRUSSELS SPROUTS

crispy bacon, capers, red onion, parmesan & lemon. | 14

CALAMARI GRILLED OR FRIED

grilled - with red wine vinaigrette. | 15
fried - lightly battered & fried until golden. Served with marinara or cocktail sauce. or calabrese style add | 3

FRANK'S CLAMS OREGANATO

six baked cherrystone clams breadcrumb topped in our lemon oreganato sauce. | 10

salads

add jumbo shrimp | 5 each

MEDITERRANEAN SALAD

mighty vine tomatoes, imported feta, kalamata olives, pepperoncinis, baby cucumber, red onion, and red wine vinaigrette. | 14

ITALIAN WEDGE SALAD

iceberg lettuce wedges, crispy thick cut bacon, tomato, cucumber, red onion, and egg. Choice of gorgonzola dressing or Mom's Thousand Island dressing | 16 half | 8

CHICAGO CONNECTION CHOPPED

mixed green, carrot, pepperoncini, beet, celery, broccoli, cucumber, roasted red pepper, with housemade champagne dijon vinaigrette | 14

SUNDAY SALAD

romaine, radicchio, cucumbers, pepperoncini, tomato, garbanzos, pecorino cheese with house Italian vinaigrette. *On every Sunday table in Melrose Park back in the day!* | 9

JOE'S MAMA'S MEATBALLS | 12

housemade meatballs with marinara & whipped ricotta. Make it a meatball salad! add | 6

STEAK FRITES *ALLA STARDUST* | 33

10 oz. Prime top sirloin with maître d' butter, and crispy frites.

steaks and chops

8 OZ. FILET | 45

18 OZ. DRY-AGED BONE-IN STRIP STEAK | 44

12 OZ. CENTER CUT SKIRT STEAK | 33

16 OZ. CENTER CUT PORK CHOP | 25

all steaks are USDA Prime served with au jus, maître d' butter, and a side of pasta.

our sides

BROCCOLINI SAUTÉED IN GARLIC & OIL | 8

SAUTÉED BABY SPINACH | 8 • VESUVIO POTATOES | 6

FRESH CUT FRIES | 6

saturday nights only

Our slow roasted prime rib with au jus and housemade horseradish cream.

king 22 oz. | 48 queen 16 oz. | 38

pastas

MY COUSIN RICHIE'S SAUSAGE BOLOGNESE

our Italian sausage specially blended by Greco for Farina's with crushed tomatoes, garlic, tossed with rigatoni pasta | 19

SHRIMP FRA DIAVOLO

sautéed jumbo shrimp with our crushed San Marzano tomato sauce tossed with linguine | 27

NANA'S GRAVY

slow braised pot roast in red wine crushed tomato sauce served over rigatoni gigante topped with fresh ricotta. | 22

PORK CHOP SINATRA

center cut chop pounded thin with herb bread crumb, calabrese & cherry peppers, fresh sage, and white wine sauce. | 27

PERFECT PARMESANS

your choice of sautéed thinly sliced chicken or eggplant with marinara, parmesan and mozzarella then baked to perfection, served with a side of pasta. | 26/21

MILE HIGH LASAGNA

layers stacked high with ricotta and seasoned ground beef, topped with marinara and mozzarella cheese; baked to perfection. | 22

DEAN'S LINGUINE WITH CLAM SAUCE

little neck clams served with your choice of spicy red sauce or white wine garlic sauce. | 26

famous favorites

LAMB CHOPS OREGANATO

two double cut lamb chops served with roasted potatoes & lemon oregano sauce. Or simply broiled with mint jelly | 44

THE OLD NEIGHBORHOOD PLATTER

braciola, our famous meatball, and Italian sausage over gnocchi with tomato wine sauce. | 32

CHICAGO STYLE SPAGHETTI WITH MEATBALLS

AKA MR. DON RICKLES FAV!

housemade meatballs in rich marinara with fresh ricotta and pecorino cheese. | 21

ORECCHIETTE RAPINI & SAUSAGE

baby pasta ears, Italian sausage, garlic & extra virgin olive oil. | 19

PENNE ALLA VODKA

penne, tomato mascarpone sauce with calabrian chilies, vodka, and basil topped with fresh ricotta. | 20

CRISPY BRICK CHICKEN

whole semi-boneless roasted chicken served with sautéed broccolini; choice of velasco, original lemon oregano, or vesuvio. | 28

CHICKEN *ALLA* MARSALA, OR MILANESE

boneless chicken breast prepared in your choice of marsala or Milanese style, served with a side of pasta. | 26

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

BY THE GLASS

bubbles

NV	Scarpetta, <i>Prosecco</i> , Veneto, IT	12/48
NV	Schramsberg, <i>Blanc de Blancs Brut</i> , North Coast, CA 375mL	15/45
NV	Dellatorri <i>Moscato</i> , Siciliane, IT	11/44
NV	Col Mesian, <i>Brut Rosé</i> , Veneto, IT	12/48

white wine & rosé

2019	Terlato <i>Pinot Grigio</i> , Friuli Colli Orientali, IT	12/48
2019	Giordano Lombardo <i>Gavi di Gavi</i> , Piedmont, IT	11/44
2019	Dry Creek <i>Chenin Blanc</i> , Clarksburgh, CA	9/36
2019	Boulder Bank <i>Sauvignon Blanc</i> , Marborough, NZ	10/40
2019	Duckhorn <i>Sauvignon Blanc</i> , Napa Valley, CA	12/48
2017	Daniel Chotard <i>Sancerre</i> , Loire, FR	20/80
2019	Folonari <i>Chardonnay</i> , IT	10/40
2019	Martin Ray <i>Chardonnay</i> , Sonoma Coast, CA	12/48
2019	Chateau St. Michelle <i>Reisling</i> , Columbia Valley, WA	11/44
2020	Campuguet <i>Rosé</i> , Provence, FR	9/36

red wine

2017	Sella & Mosca <i>Cannonau</i> , Sardenia, IT	10/40
2018	Fabio Oberto <i>Nebbiolo</i> , Piedmont, IT	12/48
2018	Cantine Povero <i>Barbera Di'Asti</i> Piedmont, IT	12/48
2015	Frico by Scarpetta <i>Rosso Red Blend</i> , Tuscany, IT	12/48
2018	Ricasoli <i>Chianti</i> , Tuscany, IT	10/40
2018	Gran Sasso <i>Montepulciano d'Abruzzo</i> , IT	10/40
2019	Cusumano <i>Nero d'Avola</i> , IT	12/48
2017	Lapis Luna <i>Red Blend</i> , Lodi, CA	10/40
2017	Walt <i>Pinot Noir</i> , Anderson Valley, CA	16/65
2017	WillaKenzie Estate <i>Pinot Noir</i> , Willamette Valley, OR	12/50
2019	Matthew Fritz <i>Pinot Noir</i> , North Coast, CA	11/44
2019	Decoy by Duckhorn <i>Merlot</i> , Sonoma County, CA	12/48
2019	McManis <i>Cabernet Sauvignon</i> , Lodi, CA	12/48
2016	BonAnno <i>Cabernet Sauvignon</i> , Napa Valley, CA	17/72
2019	La Posta "Paulucci", Malbec, AR	10/40
2016	Klinker Brick <i>Zinfandel</i> , Lodi, CA	11/44

BY THE BOTTLE

bubbles

NV	Tattinger <i>Brut Champagne</i> , Reims, FR	85
NV	Henriot <i>Rosé</i> , Reims, FR	175

white wine & rosé

2019	Lavis <i>Pinot Grigio</i> , Veneto, IT	36
2017	Groth <i>Sauvignon Blanc</i> , Napa, CA	52
2019	Harken Barrel Fermented <i>Chardonnay</i> , CA	32
2018	Rombauer <i>Chardonnay</i> , Caneros, CA	90
2018	Far Niente <i>Chardonnay</i> , Napa Valley, CA	115
2019	Les Champs <i>Sancerre</i> , FR	85
2019	Joseph Drouhin <i>Chablis</i> , Burgundy, FR	60

red wine

2018	Belle Glos Dairyman <i>Pinot Noir</i> , Russian River Valley, CA	60
2018	Flowers <i>Pinot Noir</i> , Sonoma Coast, CA	85
2018	Kistler <i>Pinot Noir</i> , Russian River Valley, CA	125
2018	Joseph Drouhin <i>LaForêt Pinot Noir</i> , Bourgogne, FR	60
2018	Walt <i>Pinot Noir</i> , Anderson Valley, CA	58
2019	Duckhorn <i>Merlot</i> , Napa Valley, CA	65
2017	The Mariner <i>Cabernet Blend</i> , Dry Creek Valley, Sonoma, CA	65
2017	Faust <i>Cabernet Sauvignon</i> , Napa Valley, CA	120
2017	Silver Oak <i>Cabernet Sauvignon</i> , Alexander Valley, CA	145
2016	Jordan <i>Cabernet Sauvignon</i> , Alexander Valley, CA	135
2014	Caymus <i>Cabernet Sauvignon</i> , 1 liter Napa Valley, CA	150
2018	Post & Beam by Far Niente <i>Cabernet Sauvignon</i> , Napa Valley, CA	105
2018	Nickel & Nickel <i>Quarry Cabernet Sauvignon</i> , Napa Valley, CA	175
2016	Heitz Cellar <i>Cabernet Sauvignon LOT C-91</i> , Napa Valley, CA	200
2016	Heitz Cellar <i>Cabernet Sauvignon</i> , Napa Valley, CA	125
2018	Chimney Rock Stags Leap District, <i>Cabernet Sauvignon</i> , Napa Valley, CA	200
2018	Iconoclast <i>Cabernet Sauvignon</i> , Napa valley, CA	68
2016	Paraduxx <i>Red Blend</i> , Napa Valley, CA	79
2018	Mauritson <i>Zinfandel</i> , Sonoma, CA	52
2018	Gaja Ca'Marcanda Promis Toscana, Tuscany, IT	92
2018	Marchesi Antinori Tignanello Toscana, Tuscany, IT	290
2018	Il Poggione <i>Rosso di Montalcino</i> , Tuscany, IT	75
2016	Altesino <i>Brunello di Montalcino</i> , Tuscany, IT	100
2017	Bertani <i>Valpolicella Ripasso</i> , Veneto IT	45
2015	Tommasi <i>Amarone Della Valpolicella Classico</i> , Veneto IT	160
2018	Fontanabianca <i>Barbaresco</i> , Piedmont, IT	65
2016	Vietti Barolo <i>Castiglione</i> , Piedmont, IT	100

JB PRIVATE

wine collection

2016	Schrader <i>Cabernet Las Piedras</i> Vineyard Beckstoffer, Napa, CA	945
2017	Schrader "RBS" Napa, CA	945
2018	Plumpjack <i>Oakville</i> , CA	265
2017	Opus One Napa, CA	450
2018	Caymus "Special Select" Napa Valley, CA	375

COCKTAILS

the classics

APEROL SPRITZ | 12

Aperol, prosecco, and a splash of soda garnished with orange

FARINA'S OLD FASHIONED | 12

Bourbon or Whiskey, muddled Luxardo cherry, bitters, orange slice with a sugar cube finished with soda

SAZARAC | 13

Journeyman Last Feather Rye whiskey, absinthe, Peychuds bitters, garnished with lemon peel

RAZ PACK MOJITO | 12

Rum, Raspberry Puree, Lime juice, and a Splash of soda

HANKY PANKY | 12

Amaro Nonino, gin, sweet vermouth, orange peel

MARIA-MARIA | 12

100% Agave Tequila, blood orange purée, fresh lime juice, lime wheel garnish

NEGRONI | 12

Campari, gin, sweet vermouth, orange peel

- BOOZY DELIGHTS -

spiked gelato desserts

LADY GODIVA | 12

Chocolate gelato, Godiva Chocolate Liqueur, and chocolate shavings

GRASSHOPPER | 12

Vanilla gelato, Crème de Menthe, and white Crème de Cocoa

BRANDY ALEXANDER | 12

Vanilla gelato, brandy, and dark Creme de Cocoa

beer

Two Hearted Ale | 7

American IPA

Modelo | 7

pilsner

Foggy Geezer | 9

IPA

Miller Light | 6

pilsner

312 | 7

wheat ale

Coors Light | 6

light lager

Gumballhead | 9

wheat ale

Michelob ULTRA | 6

light lager

Guinness | 8

stout

Heineken | 7

pale lager

Stella Artois | 7

Belgian pilsner

Sharps | 6

non - alcoholic

Belles Oberon | 7

American wheat ale

Zorn After Two | 9

Hazy IPA