

Pino's

Contemporary Italian Restaurant & Wine Bar

STARTERS

Pasta e Ceci Soup Tomato basil broth, pasta, chick peas \$10

Italian Fries (gf) Twice cooked, herbs, garlic confit, basil aioli small \$6 large \$8

Asiago Garlic Bread ¼ loaf \$4 ½ loaf \$6 whole loaf \$8

Roasted Garlic Confit (gf) Baked in EVOO \$6

Truffled Mushroom & Whipped Ricotta Bruschetta Garlic, EVOO \$14

Beans & Greens (gf) Garlic, white wine, EVOO \$9 *add sausage \$4 ea*

Crispy Fried Artichokes Roman style, lemon garlic aioli \$10

Antipasti Calabrese (gf) Marinated fresh mozzarella, Fontina, Roman artichokes, roasted red peppers, pickled eggplant, Prosciutto de Parma, Coppa Secca, spicy Soppressata \$24

PEI Mussels (gf) One pound, white wine, garlic, butter & parsley \$16

Baked Olives (gf) Citrus, herbs \$7

Truffled Burrata (gf) Baked, roasted mushrooms, tomato sauce \$14

Brussels Sprouts (gf) Crispy fried, gorgonzola crumbles, balsamic honey syrup \$10

All Beef Meatball Parmesan, breadcrumbs & tomato sauce \$4

Calamari Fried Tomato sauce & lemon \$14

Calamari Grilled (gf) Sautéed greens, EVOO, garlic, lemon \$16 *add sausage \$4 ea*

SALADS *add Roasted Mushrooms \$4 add Chicken \$6 add Shrimp \$12 add Ahi Tuna \$12*

Roasted Beets & Spiced Carrots (gf) Honey orange yogurt, arugula pesto \$12

Italian Mixed Salad (gf) Tomatoes, olives, pickled vegetable, red onions, carrots, cucumbers pepperoncini, herb vinaigrette \$10 *add anchovy \$2*

Caesar Salad Hearts of Romaine, garlic parmesan crumb, Caesar dressing \$10 *add anchovy \$2*

Grecian Salad (gf) Hearts of Romaine, Feta, cucumber, tomato, red onion, olives lemon vinaigrette \$10

FRESH PASTA *Prepared In House, Vegan, Cooked Al Dente To Order, on occasion we may run out of a particular pasta shape & we reserve the right to substitute without notice*

Tomato Basil (V) Chef's San Marzano hearty tomato basil sauce, choice of linguini or casarecce pasta \$22
add: All Beef Meatball \$4 ea add: Sausage \$4 ea add: Roasted Mushrooms \$4

Ricotta Gnocchetti Blistered tomato, mushrooms, spinach, vegetable cream broth (*not vegan*) \$25
add: Smoked bacon \$3 add: Chicken \$4 add: Shrimp \$8

Bolognese Ground beef & veal, seasoned ricotta, rigatoni pasta \$24

Amatriciana House cured pancetta, San Marzano tomatoes, basil, bucatini pasta \$26

Carbonara Smoked bacon, caramelized onions & mushrooms, white wine cream sauce, fettucini pasta \$24

Sausage Arrabbiata (spicy) Spicy red wine tomato ragout, casarecce pasta \$24

Red or White Mussels Over linguini pasta \$26

Jumbo Shrimp Lobster Cream Sauce, fettuccini pasta \$28

RED PIZZA *All pizzas are thin & crispy and are made with mozzarella cheese unless specified*

Margherita San Marzano tomato sauce, Fresh mozzarella, basil & garlic \$18 *add: Prosciutto \$8*

Sausage San Marzano tomato sauce, Sweet peppers \$24

Carne San Marzano tomato sauce, smoked pepperoni, spicy ham capicola, applewood smoked bacon \$24

Calabrese San Marzano tomato sauce, artichokes, sundried tomatoes, capers, olives & anchovy (*optional*) \$24

WHITE PIZZA *All pizzas are thin & crispy and are made with mozzarella cheese unless specified*

Bianca Roasted garlic puree, fontina, oregano \$18 *add: Prosciutto \$8*

Spanakopita Roasted garlic puree, spinach, tomatoes, Feta cheese \$24

Wild About Mushrooms Roasted garlic puree, Fontina, arugula, Balsamic glaze \$22

Shrimp & Spinach Roasted garlic puree, Fontina cheese \$26

DESSERTS *All desserts crafted in house*

Tiramisu Savoiardi ladyfingers, zabaglione mascarpone \$9

Chocolate Mousse Mixed berry sauce \$10

Chef's Feature Dessert Check with your server for availability

www.chefpino.com

*Split plate/sharing charge (Fresh Pasta & Entrees) \$5

*Parties of 6 or more will be presented with a single check including a 20% gratuity

*No separate checks during COVID-19 to minimize contact-thank you for understanding

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness,

*Please inform your server if you have food allergies or dietary concerns. Not all ingredients are listed on the menu.

*Please note selections may be limited, please minimize special requests & substitutions due to labor challenges.

*We apologize for any inconvenience and we appreciate your patience & understanding.