

Pino's

Contemporary Italian Restaurant & Wine Bar

STARTERS

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

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

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

Roasted Shishito Peppers (gf) Rosemary, olive oil, Fontina \$8

Baked Olives (gf) Citrus, herbs \$6

Tomato Basil & Whipped Ricotta Bruschetta Garlic, EVOO \$9

Truffled Burrata 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

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

Italian Mixed Salad (gf) Tomatoes, olives, pickled vegetable, red onions, pepperoncini herb vinaigrette \$9 *(add anchovy)*

Caesar Salad Hearts of Romaine, garlic parmesan crumb, Caesar dressing \$9 *(add anchovy)*

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

Honey Hickory Smoked Beet Salad (gf) Goat cheese, pickled onions, honey balsamic syrup, arugula \$10

CHEF'S FEATURE ENTREES

Veal Katarina Scallopini with artichokes, mushrooms, olives & sweet peppers in white wine demiglace with ricotta gnocchetti \$31

Wester Ross Scottish Salmon Roasted red pepper coulis, saffron risotto, vegetable \$31

Steak Pizzaiolo Grilled Black Angus (14 oz), roasted peppers, garlic confit, pizzaiolo sauce ricotta gnocchetti \$36

Lemon Roasted Half Chicken Served with Italian fries, vegetable \$28

Market Fish see server MP

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 creste de gallo pasta \$20
add: All Beef Meatball \$4 ea add: Sausage \$4 ea

Ricotta Gnocchetti Blistered tomato, mushrooms, spinach, vegetable cream broth (*not vegan*) \$22
add: Smoked bacon \$3 add: Chicken \$4 add: Shrimp \$8 add: Jumbo Lump Crab \$8

Bellagio (V) Artichokes, olives, sundried tomatoes, mushrooms in a white wine tomato sauce
rigatoni pasta \$22 add: Sausage or Chicken \$4

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

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

Sausage Arrabbiata (spicy) Spicy red wine tomato ragout, creste de gallo pasta \$24

PEI Mussels Choice of Red or White Sauce, linguini pasta \$26

Jumbo Shrimp & Scallop Pasta 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 \$6

Sausage San Marzano tomato sauce, Sweet peppers \$20

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

Calabrese Artichokes, sundried tomatoes, capers, olives & anchovy (*optional*) \$22

WHITE PIZZA

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

Bianca Roasted garlic puree, fontina, oregano \$16
add Prosciutto \$6

Shrimp & Spinach Roasted garlic puree, Fontina cheese \$22

Spanakopita Roasted garlic puree, spinach, tomatoes, Feta cheese \$20

Wild About Mushrooms Fontina, arugula, Balsamic glaze \$18

DESSERTS

All desserts crafted in house

Tiramisu Savoiardi ladyfingers, zabaglione mascarpone \$9

Chocolate Mousse Mixed berry compote \$10

Affogato Vanilla Bean Honey ice cream smothered with Kahlua & Espresso \$8

Ice Cream Vanilla Bean Honey or Dairy-Free Double Chocolate \$6

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 this evening due to labor challenges.

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