



## Chef Features

### Veal Katarina

*Scallopini with artichokes, mushrooms, olives & sweet peppers  
in white wine demiglace with ricotta gnocchetti 34*

### Wester Ross Scottish Salmon (gf)

*Roasted red pepper coulis, tricolor fingerling potatoes  
vegetable 38*

### Chicken Cacciatore

*San Marzano tomatoes, peppers, onions  
garlic & red wine, fettucini pasta 29*

### Butternut Squash Gnocchetti

*Pumpkin spice, sage, walnut brown butter  
Pecorino Romano cheese 25*

### Cioppino

*PEI Mussels, clams, shrimp, scallops, swordfish  
tomato fennel broth with grilled bread 36*

### Braised Veal Short Rib

*White wine mushroom cream sauce  
housemade egg pasta handkerchief 38*

## Feast of the Seven Fishes Dinner

Sunday, December 12<sup>th</sup> at 4:30 pm

One Seating - BYOB

Tickets go on Sale Tuesday, November 23rd

[www.chefpino.com](http://www.chefpino.com)

OpenTable Diner's Choice Award Since 2014

Neighborhood Gem

Notable Wine List

Best Italian



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