



Contemporary Italian Restaurant & Wine Bar

STARTERS

- Pasta & Ceci Soup Tomato basil broth, chick peas, pasta \$8
- Soup of the Day check for availability
- Italian Fries (gf) Twice cooked, herbs, garlic confit, basil aioli small \$6 large \$8
- Asiago Garlic Bread ¼ loaf \$4 ½ loaf \$6 whole \$8
- Roasted Garlic Confit (gf) Baked in EVOO \$6
- Baked Olives (gf) Citrus, herbs \$6
- Beans & Greens (gf) Garlic, white wine, EVOO \$8
- Crispy Fried Artichokes Roman style, lemon garlic aioli \$10
- Roasted Shishito Peppers (gf) Rosemary, olive oil, Fontina \$8
- Wild Mushroom & Whipped Ricotta Bruschetta Truffle oil, garlic, EVOO \$10
- Tomato Basil & Whipped Ricotta Bruschetta Garlic, EVOO \$8
- 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
- Grilled Sausage (gf) Peppers, onions, Chianti, tomato sauce \$10
- Calamari Fried Tomato sauce & lemon \$12
- Calamari Grilled (gf) Sautéed greens, EVOO, garlic, lemon \$14
- Vegetable Board (gf) Chef's selection of locally sourced seasonal roasted vegetables, Remoulade vegetable dip \$16

SALADS add Roasted Mushrooms \$4 add Chicken \$6 add Shrimp or Tuna \$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) Whipped goat cheese crema, pickled onions, balsamic syrup arugula \$10
- Antipasti Salad (gf) Spicy Ham Capicola, smoked pepperoni, artichokes, pickled vegetables, marinated olives, roasted peppers, pepperoncini, tomatoes, cucumbers, fontina, Asiago, over crispy lettuce, herb vinaigrette For 2 \$20 For 4 \$28

CHEF'S FEATURE ENTREES

- Scottish Salmon Baked, roasted red pepper coulis, saffron risotto, vegetable \$26
- Seafood Risotto Scallops, shrimp, clams & calamari over Saffron Parmesan Risotto \$32
- Italian Braised Beef Shot Rib Ragù Served with paccheri pasta \$26
- Chicken Cacciatore San Marzano tomatoes, peppers, onions, garlic & red wine, spaghetti all chitarra \$26
- Baked Eggplant Parmesan Ricotta cream, mozzarella, tomato basil sauce, spaghetti all chitarra \$24
- Wagyu Beef Cheeseburger Grilled Medium Rare, Caramelized onions, shiitake mushrooms, arugula, Raclette Cheese, Brioche Bun, served with Fries \$16

## 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 spaghetti or casarecce pasta \$20

**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

**Pasta Marinara (V)** Chef's traditional tomato sauce, choice of spaghetti or paccheri pasta \$18  
add: All Beef Meatball \$4 ea add: Sausage \$4 ea

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

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

**Chicken Del Sol** Sundried tomatoes, tomato basil cream sauce, orecchiette pasta \$24

**Cacio e Pepe Boscaiolo** Wild mushrooms, butter, parmesan, black pepper & truffle oil, fettucini pasta \$26

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

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

**White or Red Clam Sauce** Fresh clams, white wine, garlic, EVOO, parsley, chopped sea clams,  
fettuccini 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 or Soppressata \$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 or Soppressata \$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

**Housemade Ice Cream** Check for flavor/availability

**Specialty Dessert/s** Check with your server for today's feature dessert

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