



Contemporary Italian Restaurant & Wine Bar

STARTERS

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

Soup Feature Check with your server for availability

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

Beans & Greens (gf) Garlic, white wine, EVOO \$12 *add sausage \$5 ea*

Crispy Fried Roman Artichokes Lemon garlic aioli \$15

Bruschetta Truffled wild mushrooms, garlic, whipped ricotta, EVOO \$16

Baked Olives (gf) Citrus, herbs \$7

Truffled Burrata (gf) Baked, roasted wild mushrooms, tomato sauce \$16

Brussels Sprouts (gf) Crispy fried, gorgonzola crumbles, balsamic honey syrup \$12

Eggplant Meat(less) Ball Parmesan, breadcrumbs & tomato sauce \$6

All Beef Meatball Parmesan, breadcrumbs & tomato sauce \$5

Calamari Fried Tomato sauce & lemon \$16

Diver Scallops (gf) Pan seared, blistered tomato, roasted garlic & basil coulis, citrus \$18

Spanish Octopus (gf) Grilled, potatoes, pickled French beans, arugula, garlic, parsley, lemon, EVOO \$18

FOR THE TABLE

Asiago Garlic Bread ½ loaf \$8 whole loaf \$12

Italian Fries (gf) Twice cooked, herbs, garlic confit, basil aioli & ketchup \$10

Lavosh Crispy & thin, fresh baked, garlic butter, EVOO, Asiago, Pecorino Romano, truffle essence \$16

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

Tuscan Salad (gf) Baby mixed greens, tomatoes, Mediterranean olives, red onions, carrots, cucumbers, Pickled green beans, herb vinaigrette \$10 *add anchovy \$2*

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

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

*Bread service is upon request only

*We politely decline all substitutions, special requests and modifications due to labor challenges.

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

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

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

*Split plate/Plate sharing charge (Fresh Pasta & Chef Features only) \$5

*No separate checks & Parties of 6 or more will be presented with a single check including a 20% gratuity

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CHEF FEATURES

Branzino (gf) Saffron parmesan risotto, blistered tomatoes, roasted red pepper coulis, lemon aioli \$42

Pork Saltimbocca Prosciutto, sage, Fontina cheese, crumb crust, risotto Milanese \$32

Australian Lamb Chops Moroccan spice, currant, chick pea & toasted almond cous cous, spiced carrots, served medium rare \$48

Chicken Cacciatore San Marzano tomatoes, peppers, onions, garlic & red wine, spaghetti alla chitarra \$ 32

Braised Beef Brisket Ragout (gf) Santa Carota grass-fed beef, soft polenta \$ 42

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 alla chitarra or messinesi pasta \$22
add: All Beef Meatball \$5 ea Sausage \$5 ea Roasted Mushrooms \$4 Eggplant Meat(less) Ball \$6ea

Pesto Cream Basil, garlic, Pecorino Romano, olive oil (pesto is nut free), spaccatelli \$22
add: Chicken \$6 add: Salmon or Shrimp \$12 add: Diver Scallops \$18

Ricotta Gnocchetti Blistered tomato, mushrooms, spinach, vegetable cream broth (*not vegan*) \$28
add: Smoked bacon \$4 add: Chicken \$6 add: Salmon or Shrimp \$12 add: Diver Scallops \$18

Boscaiola White wine, porcini cream sauce with wild mushrooms, Pappardelle pasta \$ 28

Bolognese Ground beef & veal, seasoned ricotta, paccheri pasta \$26

Carbonara Smoked bacon, caramelized onions & mushrooms, white wine cream sauce, fettuccini pasta \$26

Sausage Arrabbiata (spicy) Spicy red wine tomato ragout, orecchiette pasta \$26

Shrimp Lobster Cream Sauce, fettuccini pasta \$32

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

Margherita Fresh mozzarella, basil & garlic, San Marzano tomato sauce \$20 *add: Prosciutto \$8*

Sausage Sweet peppers, San Marzano tomato sauce \$24

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

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

WHITE PIZZA All pizzas are thin & crispy

Bianca Roasted garlic puree, fontina, oregano \$20 *add: Prosciutto \$8*

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

Wild Mushrooms Roasted garlic puree, Fontina, arugula, Balsamic glaze \$24

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