



Contemporary Italian Restaurant & Wine Bar

## STARTERS

---

**Soup Feature - Check with your server for availability**

Ⓜ Ⓥ **Beans & Greens** - Garlic, white wine, EVOO, pickled peppers \$12  
+ add sausage \$6

Ⓥ **Roman Artichokes** - Crispy fried, lemon aioli \$15

Ⓜ Ⓥ **Baked Olives** - Citrus, herbs \$7

Ⓜ Ⓥ **Beets & Carrots** - Roasted, whipped goat cheese, orange rosemary glaze \$16

Ⓜ Ⓥ **Calabrian Risotto Balls** - Fried, Arborio rice, Asiago, parmesan, mozzarella, tomato sauce \$12

**Sweet Italian Stuffed Pepper** - Sausage, seasoned breadcrumbs, parmesan, capers, currants, balsamic glaze \$16

Ⓜ **Grilled Octopus** - Yukon gold potatoes, pickled green beans, arugula, garlic, lemon, parsley, EVOO \$18

**Fried Calamari** - Tomato sauce & lemon \$16

Ⓜ **Diver Scallops** - Pan seared, blistered tomato, roasted garlic & basil coulis, citrus \$22

Ⓜ **Ahi Tuna Crudo** - Citrus, capers, herb microgreens, EVOO \$22

Ⓜ **PEI Mussels** - One pound \$24

+ Choice of: Tomato citrus fennel broth OR white wine, garlic & butter

## FOR THE TABLE

---

Ⓜ Ⓥ **Truffled Burrata** - Baked, roasted wild mushrooms, tomato sauce, rustic bread (optional) \$18

Ⓜ Ⓥ **Italian Fries** - Twice-cooked, herbs, garlic confit, basil aioli & ketchup \$10

Ⓥ **Asiago Garlic Bread** - 1/2 loaf \$8 whole loaf \$12

## SALADS

---

add roasted mushrooms \$5 add chicken \$6 add shrimp/salmon/ahi tuna \$12

Ⓥ **Grecian Salad** - Hearts of Romaine, tomatoes, cucumbers, sweet red onions, olives, Feta, lemon vinaigrette \$12

Ⓥ **Caesar Salad** - Hearts of Romaine, garlic parmesan crostini, Caesar dressing \$12

+ add anchovy \$2

Bread service is upon request only

We politely decline all substitutions, special requests and modifications

Inform your server if you have food allergies or dietary concerns; not all ingredients are listed on the menu

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

Split plate charge of \$5 for shared Pastas & Chef Features

No separate checks; multiple credit cards permitted

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

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

Ⓥ vegetarian Ⓥ vegan 🌶️ spicy Ⓜ gluten free

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

## CHEF FEATURES

---

- Ⓜ **Market Fish** - See server for preparation MP
- Ⓜ **Berkwood Farms Kurobuta Pork Chop** - Center cut, herb brined, grilled Yukon Gold potatoes, cipollini onion & balsamic demiglace, applewood smoked bacon \$38
- Chicken Milanese** - Natural chicken breast, parmesan & seasoned crumb crust, risotto Milanese, lemon sauce, seasonal vegetable \$34
- Veal Piccata** - Scallopini with lemon caper sauce, risotto Milanese \$44
- Ⓜ **Santa Carota Skirt Steak** - Grilled to medium rare, blistered tomato & arugula salad, basil salmoriglio, grilled Yukon Gold potatoes \$42

## FRESH PASTA

---

Vegan, cooked al dente to order; we reserve the right to substitute shape without notice  
GF brown rice pasta is available

add: roasted mushrooms / bacon \$5    all-beef meatball / sausage / chicken \$6    salmon / shrimp \$12  
diver scallops \$20

- Ⓜ **Tomato Basil** - Chef's San Marzano hearty tomato basil sauce \$22  
+ Choice of spaghetti alla chitarra or garganelli pasta
- Ⓜ **Pesto Cream** - Basil, garlic, Pecorino Romano, olive oil, toasted pepitas (nut free), garganelli pasta \$24
- Ⓜ **Pasta alla Norma** - Sautéed eggplant, tomato basil, ricotta salata, paccheri pasta \$26
- Ⓜ **Boscaiola** - White wine, porcini cream sauce with wild mushrooms, garganelli pasta \$28
- Clam Sauce** - Fresh clams, spaghetti alla chitarra \$32  
+ Choice of tomato citrus fennel broth OR white wine, garlic & butter
- Shrimp** - Lobster cream sauce, blistered tomatoes, fettucine pasta \$34
- Bolognese** - Ground beef, seasoned ricotta, paccheri pasta \$28
- 🔪 **Sausage Arrabbiata** - Spicy red wine tomato ragout, spaccatelli pasta \$28

## RED PIZZA

---

Thin & crispy, made with mozzarella cheese unless specified

- Ⓜ **Margherita** - Fresh mozzarella, basil & garlic, San Marzano tomato sauce \$22  
+ add prosciutto \$8
- Ⓜ **Calabrese** - Artichokes, sundried tomatoes, capers, olives, San Marzano tomato sauce \$28  
+ anchovies (optional)
- Sausage** - Sweet peppers, San Marzano tomato sauce \$28  
+ add ricotta & hot honey \$3
- 🔪 **Carne** - Pepperoni, spicy capicola, applewood smoked bacon, San Marzano tomato sauce \$32  
+ add ricotta & hot honey \$3

## WHITE PIZZA

---

- Ⓜ **Bianca** - Roasted garlic puree, fontina cheese, oregano \$22  
+ add prosciutto \$8
- Ⓜ **Mushroom Florentine** - Roasted garlic puree, fontina cheese, spinach \$28
- Ⓜ **Broccolini** - Roasted garlic puree, ricotta, fontina, mozzarella, sun dried tomato, hot honey (optional) \$30
- Shrimp Scampi** - Roasted garlic puree, fontina cheese, garlic butter \$32  
+ add spinach \$3