



## Contemporary Italian Restaurant & Wine Bar

## STARTERS

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

**Beans & Greens (gf)** Garlic, white wine, EVOO, pickled peppers \$12 *add sausage \$6*

**Crispy Fried Roman Artichokes**    Lemon garlic aioli    \$15

<b>Baked Olives (gf)</b>	Citrus, herbs	\$7
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**Calabrian Risotto Balls (gf)** Fried, Arborio rice, Asiago, parmesan, mozzarella, tomato sauce \$12

**Sicilian Octopus (gf)** Stewed with olives, chickpeas, capers, raisins, San Marzano tomato sauce \$18

**Sweet Italian Stuffed Pepper** Sausage, seasoned breadcrumbs, parmesan, capers  
currants, balsamic glaze \$15

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

**Diver Scallops (gf)** Pan seared, blistered tomato, roasted garlic & basil coulis, citrus \$20

**FOR THE TABLE**

**PEI Mussels (gf)** Tomato citrus fennel broth One pound \$24 OR 1-1/2 pounds \$32

**Truffled Burrata (gf)** Baked, roasted wild mushrooms, tomato sauce \$18

**Roasted Vegetable Board (gf)** Chef's selection from local farmers market, vegetable remoulade \$24

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

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

**Lavosh** Crispy & thin, fresh baked, garlic butter, EVOO, asiago, pecorino romano, truffle essence \$16

**SALADS**    *add Roasted Mushrooms \$5    add Chicken \$6    add Shrimp or Salmon or Ahi Tuna \$12*

**Harvest Salad (gf)** Roasted butternut squash, supergreens, orange, whipped goat cheese, toasted pepitas, Honey white balsamic vinaigrette \$12

**Tuscan Salad (gf)** Baby mixed greens, tomatoes, Mediterranean olives, red onions, carrots, cucumbers, Pickled green beans, herb vinaigrette \$12 *add anchovy \$2*

**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/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

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

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CHEF FEATURES

- Kurobuta Pork Tenderloin (gf)** Bacon wrapped, butternut squash mash, apple moustardo, cider au jus \$36
- Australian Lamb Chops** Medium rare, roasted garlic confit, seasoned crumb crusted, Moroccan spiced vegetable cous cous \$48
- Chicken Breast** Stuffed with baby spinach, sundried tomatoes, mascarpone cheese, risotto Milanese \$32
- Veal Piccata** Scallopini with lemon, capers & white wine with risotto Milanese \$42
- Black Angus Ribeye Steak (gf)** Cast iron sear, 16 ounces, gorgonzola cipolini onion demiglace grilled Yukon Gold potatoes & squash \$48
- Market Fish (gf)** Squash, blistered tomato, Yukon Gold potatoes, lemon caper salmoriglio sauce \$44

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 cavatelli pasta \$22
- Pasta alla Norma** Sautéed eggplant, tomato basil, ricotta salata, pacherri pasta \$26
- Boscaiola** White wine, porcini cream sauce with wild mushrooms, pappardelle pasta \$ 28
- Clam Sauce** Choose from: Tomato citrus fennel broth or White wine, garlic & butter Spaghetti alla chitarra \$32
- Shrimp** Lobster cream sauce, blistered tomatoes, fettucini pasta \$34
- Bolognese** Ground beef, seasoned ricotta, paccheri pasta \$28
- Sausage Arrabbiata (spicy)** Spicy red wine tomato ragout, spaccatelli pasta \$28
- add: Roasted Mushrooms or Bacon \$5
- add: All Beef Meatball or Sausage or Chicken \$6
- add: Salmon or Shrimp \$12 add: Diver Scallops \$20

RED PIZZA All pizzas are thin & crispy and are 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, & anchovy (optional) \$28
- Sausage\*** Sweet peppers, San Marzano tomato sauce \$26
- Carne\*** Smoked pepperoni, spicy ham capicola, applewood smoked bacon, San Marzano tomato sauce \$30
- \*Add Ricotta & Hot Honey \$2

WHITE PIZZA All pizzas are thin & crispy

- Bianca** Roasted garlic puree, fontina, oregano \$22 add: Prosciutto \$8
- Spanakopita** Roasted garlic puree, spinach, tomatoes, Feta cheese \$26
- Wild Mushrooms** Roasted garlic puree, Fontina, arugula, Balsamic glaze \$26
- Shrimp & Spinach** Roasted garlic puree, Fontina cheese \$32