

Pino's

Contemporary Italian Restaurant & Wine Bar

STARTERS

Soup Feature	MP	Fried Calamari	20	(GF) Diver Scallops	25
(V) Focaccia Housemade	8	Tomato sauce & lemon aioli		Pan seared, tomato, roasted	
(V) Roman Artichokes	15	(GF) (V) Baked Olives	7	garlic, basil coulis, citrus	
Crispy fried, lemon aioli		Citrus, herbs		(GF) (V) Truffled Burrata	18
(GF) (V) Beans & Greens	12	(GF) (V) Italian Fries	10	Baked, roasted mushrooms,	
Garlic, white wine, EVOO,		Twice-cooked, herbs, garlic		tomato sauce	
pickled peppers		confit, basil aioli & ketchup		(V) Funghi	16
+ add sausage \$6		(GF) PEI Mussels One pound,	24	Pan roasted, white wine, garlic,	
		white wine, garlic & butter,		butter, herb bread crumbs,	
		rustic bread (optional)		Pecorino Romano	

SALADS

add chicken \$8 add jumbo shrimp/ Scottish salmon \$14 add Bounty Beneath mushrooms \$14

Caesar Salad	12	(GF) (V) Tuscan Salad	12	(GF) (V) Beets & Carrots	16
Romaine, garlic parmesan		Artisan greens, tomatoes,		Roasted, whipped goat cheese,	
breadcrumbs, Caesar dressing		carrots, olives, red onions,		orange rosemary glaze	
+ anchovy \$2		cucumbers, pickled green			
		beans, herb vinaigrette			
		+ anchovy \$2			

PIZZA

(V) Margherita Fresh mozzarella, basil & garlic,	24	(V) Bianca Roasted garlic puree, fontina cheese,	24
San Marzano tomato sauce		oregano	
+ prosciutto or spicy soppressata \$8		+ prosciutto OR spicy soppressata \$8	
(V) Calabrese Artichokes, sundried tomatoes,	28	(V) Mushroom Florentine Roasted garlic puree,	28
capers, olives, San Marzano tomato sauce		fontina cheese, spinach	
+ anchovies (optional)		Shrimp Scampi Roasted garlic puree, fontina	32
Sausage Sweet peppers, San Marzano tomato	28	cheese, garlic butter	
sauce		+ spinach \$4	
+ ricotta & hot honey \$4			
Carne Pepperoni, spicy capicola, applewood	32		
smoked bacon, San Marzano tomato sauce			
+ ricotta & hot honey \$4			

FRESH PASTA

Our pasta is vegan, cooked al dente to order; GF brown rice pasta is available

ⓧ Tomato Basil Chef's San Marzano hearty tomato basil sauce, spaghetti alla chitarra + add sausage / all beef meatball \$6 chicken \$8	22	Bolognese Black Angus ground beef, seasoned ricotta, paccheri	29
ⓧ Boscaiola White wine, porcini cream, Bounty mushrooms, tagliatelle	34	ⓧ Butternut Squash Sherry sage cream, pepita dust, Pecorino Romano, ricotta gnocchetti + Pasta shape contains dairy; not vegan	28
Shrimp Blistered tomatoes, lobster cream, tagliatelle	34	🌶 Sausage Arrabbiata Spicy red wine tomato ragout, fusilloni	29

ENTRÉES

Market Fish Chef's feature presentation	MP
Market Steak Chef's feature presentation	MP
ⓧ Eggplant Baked, bechamel, seasoned ricotta, tomato basil sauce + side of spaghetti alla chitarra \$12	28
GF LaBelle Farms Chicken Creamy polenta, roasted broccolini, roasted garlic rosemary au jus	38
GF Berkshire Pork Chop Brined, butternut squash mash, roasted broccolini, applewood smoked bacon & balsamic cipollini demiglace	42

Bread service upon request \$3

We politely decline substitutions, special requests and modifications

Inform your server of 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

Plate charge of \$5 for split/shared Fresh Pasta & Entrées

No separate checks

Parties of 5 or more will be presented with a single check including a 20% gratuity

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