

Pino's

Contemporary Italian Restaurant & Wine Bar

STARTERS

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

Italian Fries (gf) Twice cooked, herbs, garlic confit, basil aioli small \$6 large \$8

Asiago Garlic Bread ¼ loaf \$4 ½ loaf \$6 whole loaf \$8

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

Beans & Greens (gf) Garlic, white wine, EVOO \$10 *add sausage \$4 ea*

Crispy Fried Artichokes Lemon garlic aioli \$12

Calabrian Risotto Balls Fried, saffron risotto, Asiago, parmesan, mozzarella, tomato sauce \$12

Bruschetta Tomato, basil, garlic, whipped ricotta, EVOO, balsamic \$12

PEI Mussels (gf) One pound, white wine, garlic, butter & parsley \$16

Baked Olives (gf) Citrus, herbs \$7

Truffled Burrata (gf) 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

Calamari Fried Tomato sauce & lemon \$14

Calamari Grilled (gf) Sautéed greens, EVOO, garlic, lemon \$16 *add sausage \$4 ea*

FOR THE TABLE

Crispy Thin Flatbread Garlic butter, EVOO, Asiago, Pecorino Romano, truffle essence \$16

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

Italian Mixed Salad (gf) Tomatoes, olives, pickled vegetable, red onions, carrots, cucumbers
pepperoncini, herb vinaigrette \$10 *add anchovy \$2*

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

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

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 linguini or orecchiette pasta \$22
add: All Beef Meatball \$4 ea add: Sausage \$4 ea add: Roasted Mushrooms \$4

Ricotta Gnocchetti Blistered tomato, mushrooms, spinach, vegetable cream broth (*not vegan*) \$25
add: Smoked bacon \$4 add: Chicken \$6 add: Shrimp \$12

Bolognese Ground beef & veal, seasoned ricotta, paccheri pasta \$25

Carbonara Smoked bacon, caramelized onions & mushrooms, white wine cream sauce, fettuccini pasta \$25

Sausage Arrabbiata (spicy) Spicy red wine tomato ragout, orecchiette pasta \$25

Red or White Clam Sauce Fresh clams, white wine, garlic, EVOO, parsley, chopped sea clams
over linguini pasta \$26

Red or White Mussels Over linguini pasta \$26

Jumbo Shrimp 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 \$20 *add: Prosciutto \$8*

Sausage San Marzano tomato sauce, Sweet peppers \$24

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

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

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

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

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

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

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

www.chefpino.com

Please note the following:

*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 to minimize contact-thank you for understanding

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

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

*Selections may be limited, please minimize special requests & substitutions due to labor challenges.

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