

**Pino's**

*Contemporary Italian Restaurant & Wine Bar*

**STARTERS**

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

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

**Beans & Greens (gf)** Garlic, white wine, EVOO \$12 *add sausage \$4 ea*

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

**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 \$20

**Baked Olives (gf)** Citrus, herbs \$7

**Truffled Burrata (gf)** Baked, roasted mushrooms, tomato sauce \$15

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

**All Beef Meatball** Parmesan, breadcrumbs & tomato sauce \$4

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

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

**FOR THE TABLE**

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

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

**Crispy Thin Lavosh** 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*

**Pickled Beet & Roasted Carrot (gf)** Arugula, whipped goat cheese, EVOO, honey \$12

**Tuscan Salad (gf)** Baby mixed greens, tomatoes, Mediterranean olives, red onions, carrots, cucumbers, 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

**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

**Pesto Cream** Basil, garlic, Pecorino Romano, olive oil (pesto is "Nut free"), garganelli pasta \$22  
add: Chicken \$6 add: Salmon or Shrimp \$12

**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,  
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](http://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.