

# Pino's

Contemporary Italian Restaurant & Wine Bar

## STARTERS

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

## SALADS

add chicken \$8	add jumbo shrimp/ Scottish salmon \$14	add Bounty Beneath mushrooms \$14
<b>Caesar Salad</b> Romaine, garlic parmesan breadcrumbs, Caesar dressing + anchovy \$2	<b>GF V Tuscan Salad</b> Artisan greens, tomatoes, carrots, olives, red onions, cucumbers, pickled green beans, herb vinaigrette + anchovy \$2	<b>GF V Beets &amp; Carrots</b> Roasted, whipped goat cheese, orange rosemary glaze

## PIZZA

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

# FRESH PASTA

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

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

# ENTRÉES

<b>Market Fish</b> Chef's feature presentation	MP
<b>Market Steak</b> Chef's feature presentation	MP
<b>ⓧ Eggplant</b> Baked, bechamel, seasoned ricotta, tomato basil sauce + side of spaghetti alla chitarra \$12	28
<b>GF LaBelle Farms Chicken</b> Creamy polenta, roasted broccolini, roasted garlic rosemary au jus	38
<b>GF Berkshire Pork Chop</b> Brined, butternut squash mash, roasted broccolini, applewood smoked bacon & balsamic cipollini demiglace	42
<b>GF Cioppino</b> Diver scallops, jumbo shrimp, mussels, calamari, whitefish, tomato fennel citrus broth + side of spaghetti alla chitarra \$12	48

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