



## 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 aioli \$15

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

**Calabrian Risotto Balls (gf)** Fried, Arborio rice, Asiago, parmesan, mozzarella, tomato sauce \$12

**Brussels Sprouts (gf)** Oven roasted, gorgonzola, balsamic honey syrup \$15

**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

**Truffled Burrata** Baked, roasted wild mushrooms, tomato sauce, rustic bread \$18

**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

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

\*We politely decline all substitutions, special requests and modifications

\*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 mostarda, 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 spinach, sundried tomatoes, mascarpone cheese, risotto Milanese lemon caper sauce \$32

**Veal Strip Loin Chop** Wild mushroom Marsala cream sauce, pappardelle pasta \$46

**Tuscan Braised Beef Brisket (gf)** Rosemary, garlic, Chianti au jus, Yukon mashed potato, seasonal vegetable \$42

**Market Fish (gf)** see server for preparation \$MP

## 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 (spicy) \$3

## 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