



Contemporary Italian Restaurant & Wine Bar

STARTERS

Soup Feature - Check with your server for availability

Ⓜ Ⓜ **Beans & Greens** - Garlic, white wine, EVOO, pickled peppers \$12

+ add sausage \$6

Ⓜ **Roman Artichokes** - Crispy fried, lemon aioli \$15

Ⓜ Ⓜ **Baked Olives** - Citrus, herbs \$7

Ⓜ Ⓜ **Beets & Carrots** - Roasted, whipped goat cheese, orange rosemary glaze \$16

Ⓜ **Bruschetta** - Whipped ricotta, tomato, basil, garlic, EVOO, balsamic \$12

Ⓜ **Funghi** - Pan roasted, locally sourced mushrooms from Bounty Beneath, white wine, garlic, butter, herb bread crumbs, Pecorino Romano \$16

Grilled Sardines - White bean puree, carrot and radish brunoise, olive tapenade, herb breadcrumbs, capers, lemon aioli \$16

Roman Porchetta - Burrata, aquafaba arugula pesto, sundried tomato pesto, toasted pepitas, Calabrian chili hot honey, focaccia crostini \$18

Ⓜ Ⓜ **Calabrian Risotto Balls** - Fried, Arborio rice, Asiago, parmesan, mozzarella, tomato sauce \$12

Sweet Italian Stuffed Pepper - Sausage, seasoned breadcrumbs, parmesan, capers, currants, balsamic glaze \$16

Ⓜ **Grilled Calamari** - Sautéed greens, EVOO, garlic, lemon \$18

Fried Calamari - Tomato sauce & lemon \$18

Ⓜ **Diver Scallops** - Pan seared, blistered tomato, roasted garlic & basil coulis, citrus \$22

Ⓜ **Ahi Tuna Crudo** - Citrus, capers, herb microgreens, EVOO \$22

Ⓜ **PEI Mussels** - One pound \$24

+ Choice of: Tomato citrus fennel broth OR white wine, garlic & butter

FOR THE TABLE

Ⓜ Ⓜ **Vegetable Board** - Roasted, Chef's selection from farmer's market, vegetable remoulade, honey balsamic glaze \$22

Ⓜ Ⓜ **Truffled Burrata** - Baked, roasted wild mushrooms, tomato sauce, rustic bread (optional) \$18

Ⓜ Ⓜ **Italian Fries** - Twice-cooked, herbs, garlic confit, basil aioli & ketchup \$10

Ⓜ **Asiago Garlic Bread** - 1/2 loaf \$8 whole loaf \$12

SALADS

add roasted mushrooms \$5 add chicken \$8 add shrimp/salmon/ahi tuna \$12

add Bounty Beneath mushrooms \$12

Ⓜ Ⓜ **Grecian Salad** - Hearts of Romaine, tomatoes, cucumbers, sweet red onions, olives, Feta, lemon vinaigrette \$12

Ⓜ **Caesar Salad** - Hearts of Romaine, garlic parmesan crostini, Caesar dressing \$12

+ add anchovy \$2

Bread service is upon request only

We politely decline all substitutions, special requests and modifications

Inform your server if you have 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 Pastas & Chef Features

No separate checks; multiple credit cards permitted

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

Ⓜ vegetarian Ⓜ vegan ✂️ spicy Ⓜ gluten free

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CHEF FEATURES

Cioppino - Tomato citrus fennel broth, diver scallops, jumbo shrimp, clams, mussels, calamari, whitefish, roasted garlic crostini \$46

Kurobuta Pork Ribs - Fingerling potatoes, Tuscan rosemary au jus, pan roasted vegetable \$42

Chicken Milanese - Natural chicken breast, parmesan & seasoned crumb crust, risotto Milanese, lemon sauce, seasonal vegetable \$36

Ⓜ **Veal Sirloin** - Bone in, stuffed with Asiago cheese, sun dried tomato, spinach, lemon sauce, fingerling potatoes, pan roasted vegetable \$46

Market Steak - See server for preparation MP

Ⓜ **Market Fish** - See server for preparation MP

FRESH PASTA

Vegan, cooked al dente to order; we reserve the right to substitute shape without notice
GF brown rice pasta is available

add: roasted mushrooms / bacon \$5 all-beef meatball / sausage \$6 chicken \$8
salmon / shrimp \$12 diver scallops \$20

Ⓜ **Tomato Basil** - Chef's San Marzano hearty tomato basil sauce \$22

+ Choice of spaghetti alla chitarra or garganelli pasta

Ⓜ **Pesto Cream** - Basil, garlic, Pecorino Romano, olive oil, toasted pepitas (nut free), garganelli pasta \$24

Ⓜ **Pasta alla Norma** - Sautéed eggplant, tomato basil, ricotta salata, paccheri pasta \$26

Ⓜ **Boscaiola** - White wine, porcini cream sauce, mushrooms, garganelli pasta \$28

+ add locally sourced mushrooms from Bounty Beneath \$12

Clam Sauce - Fresh clams, spaghetti alla chitarra \$32

+ Choice of tomato citrus fennel broth OR white wine, garlic & butter

Octopus Genovese - Stewed tomato ragout, fettucine pasta \$32

Shrimp - Lobster cream sauce, blistered tomatoes, fettucine pasta \$34

Bolognese - Ground beef, seasoned ricotta, paccheri pasta \$28

🔪 **Sausage Arrabbiata** - Spicy red wine tomato ragout, orrechiette pasta \$28

RED PIZZA

Thin & crispy, made with mozzarella cheese unless specified

Ⓜ **Margherita** - Fresh mozzarella, basil & garlic, San Marzano tomato sauce \$22

+ add prosciutto OR spicy soppressata \$8

Ⓜ **Calabrese** - Artichokes, sundried tomatoes, capers, olives, San Marzano tomato sauce \$28

+ anchovies (optional)

Sausage - Sweet peppers, San Marzano tomato sauce \$28

+ add ricotta & hot honey \$4

🔪 **Carne** - Pepperoni, spicy capicola, applewood smoked bacon, San Marzano tomato sauce \$32

+ add ricotta & hot honey \$4

WHITE PIZZA

Ⓜ **Bianca** - Roasted garlic puree, fontina cheese, oregano \$22

+ add prosciutto OR spicy soppressata \$8

Ⓜ **Mushroom Florentine** - Roasted garlic puree, fontina cheese, spinach \$28

Ⓜ **Broccolini** - Roasted garlic puree, ricotta, fontina, mozzarella, sun dried tomato, hot honey (optional) \$30

Shrimp Scampi - Roasted garlic puree, fontina cheese, garlic butter \$32

+ add spinach \$4

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