Pino's

Contemporary Italian Restaurant & Wine Bar

STARTERS

Soup Feature MP

Ⓖ Ⓥ **Italian Fries** 10
Twice-cooked, herbs, garlic confit, basil aioli & ketchup

Ⓖ **PEI Mussels** One pound, white wine, garlic & butter, rustic bread (optional) 24

Ⓖ Ⓥ **Truffled Burrata** 18
Baked, roasted mushrooms, tomato sauce

Ⓥ **Focaccia** Housemade 8

Ⓥ **Roasted Garlic Confit** 4

Ⓥ **Roman Artichokes** 15
Crispy fried, lemon aioli

Ⓥ **Funghi** 16
Pan roasted, white wine, garlic, butter, herb bread crumbs, Pecorino Romano

Ⓖ Ⓥ **Baked Olives** 7
Citrus, herbs

Ⓖ Ⓥ **Beans & Greens** 12
Garlic, white wine, EVOO, pickled peppers
+ add sausage $6

Ⓖ **Diver Scallops** 25
Pan seared, tomato, roasted garlic, basil coulis, citrus

Fried Calamari 20
Tomato sauce & lemon aioli

SALADS

add chicken $8 add jumbo shrimp/ Scottish salmon $14 add Bounty Beneath mushrooms $14

Caesar Salad 12
Romaine, garlic parmesan crostini, Caesar dressing
+ anchovy $2

Ⓖ Ⓥ **Tuscan Salad** 12
Artisan greens, tomatoes, carrots, olives, red onions, cucumbers, pickled green beans, herb vinaigrette
+ anchovy $2

Ⓖ Ⓥ **Beets & Carrots** 16
Roasted, whipped goat cheese, orange rosemary glaze

PIZZA

Ⓥ **Margherita** Fresh mozzarella, basil & garlic, San Marzano tomato sauce 24
+ 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
+ ricotta & hot honey $4

🌶 **Carne** Pepperoni, spicy capicola, applewood smoked bacon, San Marzano tomato sauce 32
+ ricotta & hot honey $4

Ⓥ **Bianca** Roasted garlic puree, fontina cheese, oregano 24
+ prosciutto OR spicy soppressata $8

Ⓥ **Mushroom Florentine** Roasted garlic puree, fontina cheese, spinach 28

Shrimp Scampi Roasted garlic puree, fontina cheese, garlic butter 32
+ spinach $4

Ⓥ vegetarian Ⓥ vegan 🌶 spicy Ⓖ gluten free
www.chefpino.com

FRESH PASTA

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

Ⓥ Tomato Basil Chef's San Marzano hearty tomato basil sauce, spaghetti alla chitarra — 22
+ add sausage / all beef meatball $6
chicken $8

ⓥ Boscaiola White wine, porcini cream, Bounty mushrooms, tagliatelle — 34

Shrimp Blistered tomatoes, lobster cream, tagliatelle — 34

Bolognese Black Angus ground beef, seasoned ricotta, paccheri — 29

ⓥ Pesto Cream Basil, garlic, Pecorino Romano, EVOO, toasted pepitas (nut free), fusilloni pasta — 25
+ add chicken $8 shrimp / salmon $14

🌶 Sausage Arrabbiata Spicy red wine tomato ragout, fusilloni — 29

ENTRÉES

Market Fish Chef's feature presentation — MP

Cioppino Diver scallops, jumbo shrimp, mussels, calamari, clams, sea bass, tomato fennel citrus broth, garlic parmesan crostini (optional) — 58
+ side of spaghetti alla chitarra $12

Ⓖ LaBelle Farms Chicken Creamy polenta, roasted broccolini, roasted garlic rosemary au jus — 38

Market Steak Chef's feature presentation — MP

ⓥ Eggplant Baked, bechamel, seasoned ricotta, tomato basil sauce — 28
+ side of spaghetti alla chitarra $12

Ⓖ Berkshire Pork Chop Brined, butternut squash mash, roasted broccolini, applewood smoked bacon & balsamic cipollini demiglace — 42

House 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

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