



Contemporary Italian Restaurant & Wine Bar

## STARTERS

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**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, lion's mane, blue oyster, black pearl, shiitake wild mushrooms \$12
- Ⓜ Ⓥ **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 Octopus** - Yukon gold potatoes, pickled green beans, arugula, garlic, lemon, parsley, EVOO \$18
- Fried Calamari** - Tomato sauce & lemon \$16
- Ⓜ **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

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- Ⓥ **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

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add roasted mushrooms \$5   add chicken \$6   add shrimp/salmon/ahi tuna \$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

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

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

🌿 **Berkwood Farms Kurobuta Baby Back Pork Ribs** - Calabrian style, herb brined, oven roasted, grilled Yukon Gold potatoes, blistered tomato & arugula salad \$38

**Chicken Milanese** - Natural chicken breast, parmesan & seasoned crumb crust, risotto Milanese, lemon sauce, seasonal vegetable \$34

**Veal Piccata** - Scallopini with lemon caper sauce, risotto Milanese \$44

Ⓜ **Tuscan Braised Beef Brisket** - Rosemary, garlic, red wine au jus, Yukon gold mashed potatoes, vegetable \$42

## FRESH PASTA

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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 / chicken \$6    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 wild mushrooms from Bounty Beneath \$8

**Clam Sauce** - Fresh clams, spaghetti alla chitarra \$32  
+ Choice of tomato citrus fennel broth OR white wine, garlic & butter

**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

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Thin & crispy, 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 \$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

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🌿 **Bianca** - Roasted garlic puree, fontina cheese, oregano \$22  
+ add prosciutto \$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