Pino's

Contemporary Italian Restaurant & Wine Bar

STARTERS

Soup Feature 12

Housemade Breads Ciabatta, rosemary focaccia 8
+ marinara $1
+ compound butter $2
+ port fig jam $2
+ roasted garlic confit $4

GF Ⓥ **Truffled Burrata** 18
Baked, roasted mushrooms, tomato sauce, ciabatta (optional)

GF Ⓥ **Baked Olives** 10
Citrus, herbs

GF Ⓥ **Funghi** 16
Bounty Beneath mushrooms, pan roasted, white wine, garlic, butter

Fried Calamari 20
Tomato sauce & lemon aioli

GF Ⓥ **Beans & Greens** 14
Garlic, white wine, EVOO, pickled peppers
+ add sausage $6

Ⓥ **Roman Artichokes** 16
Crispy fried, lemon aioli

GF **Maine Mussels** 25
White wine, roasted garlic, fennel, cream

GF Ⓥ **Italian Fries** 12
Twice-cooked, herbs, garlic confit, basil aioli & ketchup

All Beef Meatballs Pecorino Romano, breadcrumbs, melted mozzarella, tomato basil sauce 12

GF Ⓥ **Brussels Sprouts** 18
Oven-roasted, onion jam, gorgonzola, balsamic syrup

SALADS

add chicken $10 add jumbo shrimp/ Scottish salmon $16 add Bounty Beneath mushrooms $14

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

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

GF Ⓥ **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 30
+ ricotta & hot honey $4

🌶 **Soppressata** Smoked mozzarella, sweet peppers, San Marzano tomato sauce, hot honey 30

🌶 **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

Ⓥ **Florentine** Spinach, roasted garlic puree, fontina cheese 28
+ mushrooms $4

Shrimp Scampi Roasted garlic puree, fontina cheese, garlic butter 36
+ spinach $4

Ⓥ **Wild Mushroom** Bounty Beneath mushrooms, roasted garlic puree, fontina cheese, stracciatella cheese 32

Ⓥ vegetarian Ⓥ vegan 🌶 spicy GF gluten free

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FRESH PASTA

Our pasta is made of 100% imported Napoletana semolina. It is vegan, cooked al dente to order. GF brown rice pasta is available

Ⓥ Tomato Basil Chef's San Marzano hearty tomato basil sauce, messinesi pasta 23

Bolognese Black Angus ground beef, stracciatella cheese, paccheri 29

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

Ⓥ **Boscaiola** White wine, porcini cream, Bounty mushrooms, tagliatelle 32

Ⓥ **Butternut Squash** Sherry sage cream, pepita dust, Pecorino Romano, ricotta gnocchetti 29

+ Pasta shape contains dairy; not vegan

Clam Sauce Fresh clams, white wine, garlic, butter, spaghetti all chitarra 32

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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