



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

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

Ⓞ Ⓟ **Brussels Sprouts** - Oven-roasted, gorgonzola, balsamic honey syrup \$16

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

Chicken Liver Mousse - Rustic ciabatta toast, port wine, rosemary & dried fruit compote, microgreens \$12

Roman Porchetta - Burrata, basil pesto aquafaba, sundried tomato aquafaba, 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

Ⓞ **Sicilian Octopus** - Stewed with olives, chickpeas, capers, raisins, San Marzano tomato sauce \$18

Baked Calamari - Seasoned breadcrumbs, garlic, EVOO, blistered tomatoes, parmesan \$20

Fried Calamari - Tomato sauce & lemon \$18

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

Ⓞ **PEI Mussels** - One pound \$24

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

Ⓞ Ⓟ **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

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

Ⓞ Ⓟ **Harvest Salad** - Supergreens, roasted butternut squash, orange, dried fruit, goat cheese crumbles, pepita dust, honey white balsamic vinaigrette \$12

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

+ add anchovy \$2

Ⓞ Ⓟ **Tuscan Salad** - Baby mixed greens, tomatoes, mediterranean olives, red onions, cucumbers, pickled green beans, herb vinaigrette \$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 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

Ⓟ vegetarian Ⓞ vegan 🌶️ spicy Ⓞ gluten free

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CHEF FEATURES

- Ⓜ Ⓥ **Risotto Angelina** - Parmesan, porcini cream, Bounty Beneath mushrooms, truffle essence \$32
- Gioppino** - Tomato citrus fennel broth, diver scallops, jumbo shrimp, clams, mussels, calamari, whitefish, garlic crostini \$46
- Diver Scallops Mille Foglie** - Puff pastry, saffron cream sauce, creamed leeks, spinach \$42
- Crab Stuffed Jumbo Shrimp** - Lobster butter, Duchess potatoes, broccolini \$46
- Ⓜ **Kurobuta Pork Chop** - Brined, applewood smoked bacon, balsamic cipollini demiglace, butternut squash mash \$46
- Chicken Milanese** - Scallopini, parmesan & seasoned crumb crust, parmesan risotto, lemon sauce, vegetable \$38
- Ⓜ **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 add Bounty Beneath mushrooms \$12

- Ⓥ **Tomato Basil** - Chef's San Marzano hearty tomato basil sauce \$22
+ Choice of spaghetti alla chitarra or ziti pasta
- Ⓥ **Del Sol** - Sundried tomato pesto cream sauce, fusilloni pasta \$24
- Carbonara** - Smoked bacon, caramelized onions, mushrooms, white wine cream sauce, tagliatelle pasta \$29
- Ⓥ **Ricotta Gnocchetti** - Butternut squash, sage, brown butter, pepita dust, Pecorino Romano \$28
+ Pasta shape contains dairy; not vegan
- Ⓥ **Pasta alla Norma** - Sautéed eggplant, tomato basil, ricotta salata, paccheri pasta \$28
- 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, tagliatelle pasta \$34
- Pork Belly Sugo** - Red wine tomato sugo, ziti pasta \$30
- Bolognese** - Ground beef, seasoned ricotta, paccheri pasta \$29
- 🔪 **Sausage Arrabbiata** - Spicy red wine tomato ragout, fusilloni pasta \$29

RED PIZZA

Thin & crispy, made with mozzarella cheese unless specified

- Ⓥ **Margherita** - Fresh mozzarella, basil & garlic, San Marzano tomato sauce \$24
+ 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 \$24
+ add prosciutto OR spicy soppressata \$8
- Ⓥ **Mushroom Florentine** - Roasted garlic puree, fontina cheese, spinach \$28
- Shrimp Scampi** - Roasted garlic puree, fontina cheese, garlic butter \$32
+ add spinach \$4
- Pesto Pollo** - Roasted garlic puree, fontina cheese, chicken, pesto aquafaba, roasted red peppers, toasted pepita \$30