

PinosGourmet

DINNER - MENU



Starters

BEEF MEATBALLS FRESH HERBS VODKA SAUCE	11
ARANCINI RICE BALLS STUFFED WITH SAUSAGE, RICOTTA, POMODORO SAUCE	12
EGGPLANT ROLLATINI STUFFED WITH SAUSAGE, RICOTTA, SPINACH POMODORO SAUCE	12
MOZZARELLA EN CAROZZA BREADED LIGHTLY FRIED FRESH MOZZARELLA WITH TOMATO SAUCE	11
BLACK MUSSELS GARLIC HERBS PEPPER FLAKES FRA DIAVOLO	12
SHRIMP COCKTAIL FOUR COLOSSAL SHRIMP LEMON WEDGES COCKTAIL SAUCE	13
FRIED CALAMARI SERVED WITH MILD OR HOT MARINARA SAUCE	14
MEDITERRANEAN MEZE HUMMAS BABA GHANOUSH FETA CHEESE MARINATED VEGETABLES OLIVES HOMEMADE PITA BREAD	13
BUFFALO BURRATA FRESH TOMATOES PROSCIUTTO BALSAMIC	12
CHICKEN WINGS BUFFALO OR HONEY SAUCE	12

Pasta

PENNA VODKA CRISPY BACON GREEN PEAS VODKA SAUCE	17
FILET MIGNON RAVIOLI TOPPED WITH SHIITAKE MUSHROOMS TRUFFLE OIL	19
CAVATELLI WITH SAUSAGE BROCCOLI RABE GARLIC OLIVE OIL	19
TAGLIATELLE BOLOGNESE TRADITIONAL BOLOGNESE STYLE 17.	19
GNOCCHI POTATO DUMPLINGS TOPPED WITH MUSHROOMS ROASTED PEPPERS OLIVES GOLDEN TOMATO SAUCE	19
RIGATONI FERREIRA WITH SHIMP ARUGULA HOT PEPPERS CRIMINI MUSHROOMS DEMI GLACE	22
PAPPARDELLE SHIMP SUNDRIED TOMATO BRANDY CREAM SAUCE	22
SEAFOOD FRA DIAVOLO CALAMARI OVER LINGUINI WITH FRA DIAVOLO SAUCE FLOUNDER, SHRIMP MUSSELS	25
SHRIMP FRANCESE OVER LINGUINI LEMON, BUTTER WHITE WINE SAUCE	22
EGGPLANT TORTA LAYERS OF EGGPLANT ROASTED PEPPERS MUSHROOMS FETA CHEESE SERVED WITH LINGUINI PASTA AND TOMATO SAUCE	?

Sandwiches

CHICKEN PARMESAN	12
MEATBALL PARMESAN	12
SAUSAGE PEPPERS ONIONS	12
MEDITERRANEAN GRILLED VEGETABLES HUMMUS	12
EGGPLANT PARMESAN	12
TURKEY EUROPA BRIE CHEESE APPLES ARUGULA	10
MILANESE BREADED CHICKEN ARUGULA RED ONIONS TOMATO FETA CHEESE LEMON VINAIGRETTE	12
TOMMY D. GRILLED CHICKEN ROASTED PEPPERS MOZZARELLA BALSAMIC 12.	13
BISTECCA HANGAR STEAK CARAMELIZED ONIONS GORGONZOLA	15
PINO'S BREADED CHICKEN MARINATED HOT ITALIAN LONG PEPPERS MOZZARELLA BALSAMIC	13

Pizza

CLASSIC PIE	16
MARGARITA WITH FRESH MOZZARELLA BASIL	18
ITALIANO WITH SAUSAGE PEPPERS ONIONS	19
FUNGI WITH MOZZARELLA TOMATO MUSHROOMS	18
MEDITERRANEAN CHORIZO SAUTEED ONIONS KALAMATA OLIVES FETA CHEESE	19
ALBANESE SAUSAGE BROCCOLI RABE HOT CHERRY PEPPER	19
BIANCA SPINACH RICOTTA MOZZARELLA	19
CHICKEN AND BACON CHEDDAR RANCH	22
PINO'S PIZZA VODKA SAUCE PROSCIUTTO ARUGULA MOZZARELLA	20
MILANO PROSCIUTTO MOZZARELLA ROASTED PEPPERS	20
PIZZAS ARE ALL 16-INCH, THIN CRUST	

Soups Salads

PASTA FAGIOLI	8
CHICKEN NOODLE	8
CLASSIC CAESAR ROMAINE CROUTONS PARMESAN CHEESE CAESAR DRESSING	9
ARUGULA ROASTER BEETS WALNUTS GOAT CHESSE BALSAMIC DRESSING	10
GARDEN SALAD ROMAINE	10
ADD TO ANY SALAD GRILLED CHICKEN 6. GRILLED SHRIMP 7. GRILLED SALMON 10. GRILLED HANGER STEAK 10.	

Entrées

CHICKEN PARMESAN	19
CHICKEN MARSALA SHIITAKE MUSHROOMS MARSALA WINE SAUCE	19
CHICKEN FRANCESE LEMON, BUTTER WHITE WINE SAUCE	19
CHICKEN MILANESE BREADED CHICKEN TOPPED WITH ARUGULA CUCUMBER RED ONIONS TOMATO FETA CHEESE LEMON VINAIGRETTE	19
CHICKEN PICCATA ARTICHOKES CAPERS LEMON GARLIC SAUCE	19
CHICKEN PINO BREADED CHICKEN SWEET PEPPERS ONIONS MUSHROOMS POTATOES HOT PEPPERS GARLIC OLIVE OIL	20
VEAL PERMESAN	23
VEAL SALTIMBOCA SPINACH PROSCIUTTO MOZZARELLA DEMI GLACE SAUCE	25
VEAL OSCAR SHRIMP SUNDRIED TOMATO BRANDY CREAM SAUCE	25
GRILLED HANGER STEAK SERVED WITH FINGERLING POTATOES AND BROCCOLI RABE	27
SHRIMP SCAMPI BROWN BUTTER FRESH HERBS SERVED WITH MIXED VEGETABLES	24
GRILLED ALASKAN SALMON SERVED OVER BROCCOLI RABE	23
FLOUNDER OREGANATA FRESH HERBS BREADED GARLIC LEMON WINE SAUCE	24

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