

## ***Bevande***

*(Beverages)*

*San Pellegrino (Mineral Water)*

*Pepsi*

*Diet Pepsi*

*Sierra Mist*

*Dr. Pepper*

*Coffee*

*Tea (Hot or Iced)*

*Beer:*

*Budweiser*

*Bud Light*

*Miller Light*

*Moretti*

*Moretti La Rossa*

*Peroni*

*Michelob Ultra*

*Coors Lite*

*Heineken*

*Stella*

*Wine by the glass:*

*Valpolicella*

*Merlot*

*Chianti*

*Col Di Sasso*

*Lambrusco (chilled)*

*Orvieto*

*Chardonnay*

*Pinot Grigio*

*Serena*

*Moscato*

*A variety of cocktails and cordials are also available.*

*An 18% gratuity will be added to parties of 8 or more.*

*Parties of 8 or more, please no separate checks.*

## *Antipasti*

*(Appetizers)*

### *Ghidgettini (4pc)*

*Pino's fresh dough, sautéed spinach, provolone, ricotta & prosciutto – pin wheeled & baked in the oven. \$10.95*

### *Bruscietta (4pr)*

*Sliced French bread toasted then topped with chopped Spanish onions, tomato, garlic, olive oil and vinegar seasoned with a hearty amount of fresh basil. Seasonal. \$7.95*

### *Gamberi Fritti (8pc)*

*Shrimp lightly passed through Pino's own breadcrumbs then flash fried to a golden brown. Served with Pino's marinara sauce. \$9.95*

### *Calamari*

*Squid lightly breaded with Pino's own breadcrumbs then deep fried to a golden brown. Served with your choice of marinara or lemon garlic sauce. \$13.95  
½ order \$7.95*

### *Alfredo or Sicilian Pesto (Great with breadsticks)*

*Small \$1.99 Large \$3.99*

### *Soup of the Day (Ask your server for details)*

*Cup \$1.99 Bowl \$3.99*

### *House or Caesar Salad*

*As entrée \$4.99*

*Appetizers do not include salad or breadsticks.*

## **Pastas**

*Fettuccini, Linguini, Spaghettoni, Capellini, Penne Rigati, Ditali, Farfelle, Broken Linguini, Ziti*

## **Stuffed Pastas**

*(Add \$3.00)*

*Cheese Tortellini, Cheese Ravioli, Mushroom Ravioli*

## **Salse**

*(Sauces for Pastas)*

### **Pesto Siciliano**

*Raw, fresh garlic & fresh peeled tomatoes with olive oil, a touch of oregano and a pinch of salt all crushed in a wooden mortar. (Served at room temperature) \$13.95*

### **Al Donato**

*Asparagus, fresh peeled tomato, shrimp, prosciutto and scallions simmered and then flamed with Brandy. A touch of marinara is added before a light cream is gently folded in. Add a dash of red pepper, parsley and parmesan for the finishing touch.*

*\$16.95*

### **Alfredo**

*Rich cream sauce thickened with fresh grated Parmesan. \$15.95*

### **Carbonara**

*Bacon, minced garlic and olive oil simmered into a rich cream sauce with freshly grated Parmesan. \$16.95*

### **Arrabiatta**

*Sautéed onion, garlic, bacon, fresh tomato and a touch of butter with red chili peppers simmered in for a mild spicy flare. Tossed with freshly grated Romano cheese and Parsley. \$16.95*

### **Bolognese**

*Our signature meat sauce features lean ground beef sautéed into Pino's stock of pureed carrots, celery, green peppers, onions, garlic, parsley, Merlot and tomato.*

*\$14.95*

### **Marinara**

*Peeled tomatoes sautéed in olive oil with Italian parsley and fresh minced garlic.*

*\$13.95*

## **Entrees**

*(all entrees are served with your choice of house or Caesar salad)*

### **Ziti Al Forno**

*(Baked Ziti)*

*Ziti pasta mixed with seasoned ricotta cheese and covered with fresh mozzarella cheese and tomato sauce and then baked in the oven. \$14.95*

### **Parmigiana**

*Lightly breaded, seasoned and quickly deep fried before being covered in tomato sauce and fresh mozzarella then baked in the oven.*

*Eggplant \$13.95 Chicken \$15.95 Veal \$18.95 Shrimp \$18.95*

### **Lasagna**

*Three layers of lasagna noodles, Pino's signature meat sauce and seasoned Ricotta cheese topped with fresh mozzarella. \$14.95*

### **Franchese**

*(Lemon Butter)*

*Sautéed in butter and freshly squeezed lemons. Served with chilled asparagus spears.*

*Chicken \$16.95 Veal \$18.95*

### **Florentina**

*Stuffed with mozzarella and spinach then lightly floured and fried to a golden brown before simmering in Pino's alfredo sauce. Served with chilled asparagus spears.*

*Chicken \$17.95*

### **Marsala**

*Sautéed in olive oil with whitecap mushrooms then flamed in Marsala wine.*

*Chicken \$17.95 Veal \$19.95*

### **Capriccioso Vitella**

*(Veal Moody)*

*Veal cutlets are breaded and pan fried to a golden brown then covered with a sautéed mushroom and heavy cream reduction.*

*Chicken \$18.95 Veal \$20.95*

### **Vitella Alla Suzette**

*(Veal Suzette)*

*Veal cutlets stuffed with provolone, prosciutto, scallions and Italian parsley then lightly floured and fried to a golden brown and simmered in Pino's alfredo sauce. Served with chilled asparagus.*

*\$19.95*

### **Portofogli Al Pomodoro**

*(Chicken Port)*

*Two butterfly chicken breasts stuffed with mozzarella, prosciutto, fresh garlic and Italian parsley then flash fried to a golden brown and simmered in our fillet of tomato sauce with a touch of basil.*

*\$18.95*

### **Salmoni in Salse de Digione**

*(Salmon Dijon)*

*Fillet of salmon pressed in cracked black peppercorns then baked and glazed with our house Dijon sauce. Served with vegetables. \$17.95*

### **Gamberi Fritti**

*(Fried Shrimp)*

*Wonderful shrimp passed lightly through Pino's own breadcrumbs then flash fried to a golden brown. Served with potato croquettes and your choice of marinara, lemon-garlic sauce or lemon wedges. \$17.95*

## *Desserts*

*Tiramisu* \$5.75

*Cannoli* \$4.95

*Chocolate Tartufo* \$4.95

*Cheesecake* \$5.95 (ask your server for this week's featured flavor)

### *Early Bird Specials*

*(two can dine for \$19.99)*

*Available Monday through Thursday from 5pm to 7pm*

*Spaghettini Bolognese featuring our signature meat sauce*

*Penne Your Way served with your choice of marinara or alfredo sauce*

*Eggplant Parmigiana lightly breaded and fried before being covered  
with  
mozzarella and tomato sauce and then baked,*

*Chicken Francese sautéed in butter and fresh squeezed lemon and  
Served with chilled asparagus.*

*Lasagna layers of pasta, meat sauce, ricotta cheese and mozzarella  
cheese*

*\*\*Entrée portions are slightly smaller than our ala carte menu\*\**

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*Visit us online at  
[www.pinosth.com](http://www.pinosth.com)*