



PIZZA

- 1. Pino's Speciale** *sml \$16.50*
Sliced cabanossi, onion, mushroom, artichoke, capsicum, olives & anchovies. *lge \$24.00*
- 2. Vegetariana** *sml \$15.50*
Artichoke, mushroom, onion, olives & roasted capsicum. *lge \$23.00*
- 3. Margherita** *sml \$13.50*
Tomato, double cheese & oregano. *lge \$21.00*
- 4. Napoletana** *sml \$14.00*
Double cheese, tomato, anchovies & sliced black olives. *lge \$21.50*
- 5. Messicana** *sml \$15.50*
Hot pepperoni, roasted capsicum, anchovies, olives & chilli. *lge \$23.00*
- 6. Chicken** *sml \$15.50*
Char grilled chicken, avocado & sun-dried tomatoes. *lge \$23.00*
- 7. Ham & Mushroom** *sml \$14.50*
lge \$22.00
- 8. Tropicale** *sml \$14.50*
Ham & pineapple. *lge \$21.50*
- 9. Marinara** *sml \$15.50*
Prawns, seafood, anchovies, olives, fresh garlic & oregano. *lge \$23.00*

- 10. Quattro Stagioni** *sml \$15.00*
Quarter of ham, salami, mushroom & cabanossi. *lge \$22.50*
- 11. Smoked Salmone** *sml \$19.00*
Succulent smoked salmon pieces, Spanish onion, dijon mustard, fresh garlic & cheese topped with fresh baby spinach. *lge \$26.50*
- 12. Vego Meditterriana** *sml \$17.50*
Char grilled Mediterranean vegetables & fetta. *lge \$25.00*
- 13. Rucicola E Prosciutto** *sml \$17.50*
Thin base lathered with tomato, prosciutto, parmesan & fresh rocket. *lge \$25.00*
- 14. Scaloppine Speciale** *sml \$18.00*
Seared slices of veal, char grilled eggplant, anchovies, olives & capers. *lge \$25.50*
- 15. Quattro Formaggi** *sml \$19.00*
Gorgonzola, mozzarella, fontina & ricotta. *lge \$26.50*
- 16. Tartufi Salami** *sml \$18.00*
Truffled salami, mushroom, bocconcini cheese & white truffle oil. *lge \$25.50*
- 17. Puttanesca** *sml \$15.50*
Garlic infused olive oil base, topped with fresh slices of Roma tomato, capers, olives, white anchovies & parsley. *lge \$23.00*
- 18. Salsiccia** *sml \$18.00*
Pork & fennel sausage, caramelised onions, roasted capsicum & tallegio cheese. *lge \$25.50*
- 19. Carciofo** *sml \$17.00*
Artichoke paste topped with gorgonzola, salami & walnuts. *lge \$24.50*
- 20. Zucca E Spinache** *sml \$18.00*
Roasted pumpkin, pine nuts & fetta cheese, topped with fresh baby spinach. *lge \$25.50*

STARTERS

- 21. Garlic Bread** *\$4.90*
With fresh garlic & herbs.
- 22. Herb or Garlic Pizza** *\$6.50*
With: Cheese *\$6.90*
- 23. Alla Roma Pizza** *sml \$13.50*
Thin base, tomato sauce, light mozzarella, anchovies & olive oil. *lge \$20.50*
- 24. Bruschetta** *\$9.90*
Ripe Roma tomatoes, red onion infused with a basil, olive oil dressing on crusty bread.
- 25. Olive Bruschetta** *\$9.90*
Toasted wood fired bread topped with black olive paste, fresh ricotta & roasted capsicums with a drizzle of extra virgin olive oil.

SIDES & SALADS

- 26. Seasonal Mixed Vegetables** *\$6.50*
- 27. Potato Fries** *\$5.90*
- 28. Roast Rosemary & Garlic Potatoes** *\$5.90*
- 29. Potato & Mash** *\$5.90*
- 30. Sautéed Mushrooms** *\$5.90*
- 31. Green Beans** *\$5.90*
- 32. Insalata Italiana** *\$10.50*
- 33. Insalata Greca** *\$11.50*
- 34. Insalata Di Rucola** *\$11.50*
- 35. Caesar Insalata Di Pollo** *\$22.90*

ENTREES

- 36. Insalata Caprese** *\$17.50*
Vine ripened Roma tomatoes layered with Italian buffalo mozzarella with basil & extra virgin olive oil.
- 37. Garlic Prawns** *\$19.90*
Tiger prawn cutlets cooked in garlic, chilli, oregano & olive oil, finished in tomato sauce.
- 38. Fried Calamari** *entree \$16.90*
Crumbed calamari rings served with homemade tatar sauce. *main \$24.90*

- 39. Funghi Ripieni** *\$16.90*
Mushrooms stuffed with prosciutto, onion, diced tomato, garlic, white wine & shaved parmesan.
- 40. Beef Carpaccio** *\$17.90*
Wafer thin slices of grain fed beef tenderloin served with slow roasted cherry tomatoes, wild rocket, shaved parmesan, finished with lemon infused evoo.
- 41. Antipasto (serves two)** *\$22.90*
A selection of local & imported cured meats, char grilled, roasted vegetables & marinated bocconcini.
- 42. BBQ Octopus** *\$18.90*
Grilled on hotplate with garlic, chilli, oregano, finished with wine & shallots.
- 43. Zuppa Di Cozze** *\$21.90*
Fresh black mussels cooked in garlic, chilli & tomato.

MAINS

- Chicken*
- 44. Pollo Ai Funghi** *\$25.90*
Tender breast of chicken in a light creamy mushroom sauce with garlic, seasonal vegetables & mashed potatoes.
- 45. Pollo Di Salame Tartufato** *\$26.90*
Chicken Maryland stuffed with truffle salami, black olives, capsicum & slow roasted tomato farce on caponata, finished with Roma tomato coulis.
- 46. Pollo Alla Milanese** *\$25.90*
Crumbed chicken breast topped with mozzarella, served with our famous Neapolitana sauce, seasonal vegetables & mashed potato.



Pino's menu continues next page...

Veal

- 47. Scaloppine Limone \$25.90
Tender veal medallions with a lemon jus.
- 48. Scaloppine Parmigiana \$27.90
Veal medallions layered with eggplant & mozzarella, served with a tomato sauce.
- 49. Cotoletta Di Prosciutto \$26.90
Italian style veal schnitzel, layered prosciutto & sage leaves, wrapped with breaded parmesan herbed crumbs.
- 50. Scaloppine Ai Funghi \$25.90
Veal with mushroom, garlic, shallots, cracked pepper, white wine & cream.

Steaks

- 51. Grain fed Angus tenderloin 300gm \$29.90
 - 52. Aged grain fed Angus T- Bone 350gm \$29.90
- Our steaks are cooked to your liking with a choice of pepper sauce or mushroom sauce, served with a prosciutto wrapped green bean bundle.*

Pasta

All pastas are homemade by Pino's on the premises.

ENTREE MAIN

- 53. Spaghetti Bolognese \$13.90 \$19.50
Traditional lean beef mince, cooked in Italian herbed tomato sauce.
- 54. Meat Lasagne \$19.50
Lasagne topped with bechamel sauce, bolognese sauce & mozzarella.



ENTREE MAIN

- 55. Meat Cannelloni \$19.50
With bechamel sauce & napoletana, topped with grilled mozzarella & parmesan.
- 56. Fettuccine Cabonara \$13.90 \$19.50
Pan-fried bacon & cream finished finished with egg & parmesan cheese.



- 57. Rigatoni Amatriciana \$13.90 \$19.50
Ripened tomato, bacon, onion & chilli.
- 58. Fettuccine Marinara \$16.50 \$22.50
Prawns, calamari, baby clams, black mussels with tomato, garlic & chilli.
- 59. Fettuccine Salmone & Avocado \$15.90 \$21.90
Smoked salmon, freshly diced avocado, white wine & cream.
- 60. Tortellini Boscaiola \$13.90 \$19.50
Tortellini in a light creamy sauce of bacon, mushroom & parmesan.
- 61. Gnocchi Gorgonzola \$19.50
Potato dumplings with blue vein cheese, tomato & cream.
- 62. Ricotta Ravioli Napoletana \$19.50
Ricotta & spinach filled ravioli with ripened tomato, onions & caper sauce.

- 63. Funghi Ravioli in Mushroom & Tomato \$20.50
Ravioli filled with ricotta & wild mushrooms in a cream, tomato, mushroom, chilli & fresh garlic sauce, finished with parmesan.



- 64. Rigatoni Veal & Porcini \$26.90
Veal & porcini mushroom ragu, finished with a touch of cream.
- 65. Cappellini Ai Granchi \$32.50
Angel hair pasta with fresh spanner crab meat served with garlic, chilli, lemon juice, parsley & evoo.
- 66. Ravioli Di Zucca \$25.50
Roast pumpkin & Italian mustard fruit ravioli with a crispy sage, hazelnut butter.
- 67. Spaghetti Gamberetti \$25.50
King prawns, fresh garlic, olive oil & chilli.
- 68. Linguini Alla Mare \$27.90
Linguini with king prawns, baby clams, sea scallops, calamari, mussels & chilli, finished with a brandy infused fish veloute.
- 69. Fettuccine Capriciosa \$26.90
King prawns, calamari, baby clams & mushrooms in a creamy tomato sauce infused with chilli & garlic.

Risotto

- 70. Risotto Marinara \$25.90
King prawns, calamari, mussels, baby clams, garlic, chilli in Italian tomato sauce.
- 71. Risotto Bosco \$26.90
Wild mushrooms, sundried tomatoes, garlic & white wine topped with wild rocket, shaved parmesan & a drizzle of truffle oil.
- 72. Risotto Agli Scampi \$29.90
Orange infused with fresh water scampi served with a watercress salad & topped with our special vanilla mascarpone butter.

