



# SPECIALS



## ENTREES

<b>LAMBS BRAIN MEDALLIONS</b> CRUMBED AND FRIED, SERVED WITH RICH HOME MADE TOMATO NAPOLETANA SAUCE	<b>\$15.90</b>
<b>MOSCARDINI ALLA DIAVOLA</b> BABY OCTOPUS COOKED IN A SPICY TOMATO SAUCE, SERVED WITH CHAR-GRILLED CROSTINI	<b>\$19.90</b>
<b>ZUPPA FREDDA DI PISELLU E MENTA</b> COLD ITALIAN SUMMER SOUP WITH PUREED PEAS, MINT, CELERY, CARROTS AND E-SHALLOTS SERVED WITH THIN CROSTINI AND TOPPED WITH MICRO HERBS	<b>ENTRÉE \$14.50 MAIN \$22.50</b>
<b>INSALATA DI PROSCIUTTO CRUDO E RUCOLA</b> FRESH ROCKET SALAD WITH SAN DANIELE PROSCIUTTO, WALNUTS, FRESH TOMATO WEDGES & SHAVED PARMESAN	<b>\$22.90</b>

## MAINS

<b>FRITTO MISTO DI PESCE</b> DEEP FRIED KING PRAWNS, MIXED SEAFOOD, SCALLOPS, CALAMARI AND OCTOPUS SERVED ON TOP OF A MESCALIN SALAD	<b>ENTRÉE \$22.50 MAIN \$32.90</b>
<b>JOHN DORY</b> PAN SEARED DORY FILLETS SERVED WITH CHERRY TOMATOES, OLIVES, FRESH PARSLEY AND A SWEET SHERRY VINAIGRETTE	<b>\$34.90</b>
<b>LINGUINI CON GAMBERI E ZUCCHINE</b> LINGUINI WITH KING PRAWNS AND JULIENNE ZUCCHINI, FINISHED WITH A TOUCH OF PURE SAFFRON	<b>ENTRÉE \$19.50 MAIN \$27.90</b>
<b>RIGATONI ALL NORMA</b> TRADITIONAL SICILIAN PASTA WITH EGGPLANT, BASIL, TOMATO, WITH A SPRINKLE OF FRESH RICOTTA SALATA	<b>ENTRÉE \$16.50 MAIN \$23.90</b>
<b>RISOTTO AGLI ASPARAGI</b> RISOTTO OF FRESH ASPARAGUS, GARLIC, EXTRA VIRGIN OLIVE OIL AND SHAVED PARMESAN	<b>\$27.90</b>

## PIZZAS

<b>BUFFALO MOZZARELLA WHITE BASE PIZZA</b> , WITH PECORINO CHEESE, SAN DANIELLE PROSCIUTTO TOPPED WITH FRESH ROCKET	<b>SMALL \$18.90 LARGE \$26.90</b>
<b>WAGYU BEEF WHITE BASE PIZZA</b> , WITH GOATS CHEESE AND TOPPED WITH FRESH ROCKET	<b>SMALL \$21.90 LARGE \$29.50</b>

## DESSERT

<b>SORBET AL CAFFE</b> COFFEE SORBET SERVED WITH A HAZELNUT CREAM AND TOPPED WITH CHOPPED PISTACCHIOS	<b>\$10.50</b>
<b>BAKED RICOTTA CHEESE CAKE</b> SERVED WITH A MIXED BERRY GELATO	<b>\$11.50</b>
<b>CROSTATA DI NUTELLA</b> SERVED WITH A HAZELNUT CHANTILLY	<b>\$12.90</b>
<b>SEADAS DI SARDEGNA</b> ITALIAN HOME ROLLED PASTRY PILLOWS FILLED WITH FRESH MOZZARELLA CHEESE AND TOPPED WITH A DRIZZLE OF HONEY	<b>\$16.90</b>
<b>CLASSIC CRÈME CARAMEL</b> HOME MADE VANILLA BEAN CREAM CARAMEL	<b>\$10.90</b>

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♥ DENOTES VEGETARIAN MEALS

• ALL PRICES INCLUDE GST • CORKAGE \$3.50 PER PERSON •  
• CHANGES TO MEALS WILL INCUR AN EXTRA CHARGE • BYO WINE ONLY •  
• 10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS •