

PINO'S

RISTORANTE PIZZERIA

EST. 1973



◀ BREAKFAST ◀▶ LUNCH ◀▶ DINNER ▶

49 WILLOUGHBY RD, CROWS NEST, NSW 2065

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STARTERS

GARLIC BREAD	\$4.90
WITH FRESH GARLIC AND HERBS	
HERB OR GARLIC PIZZA*	\$6.50
<i>WITH: CHEESE</i>	\$6.90
ALLA ROMA PIZZA	SML \$13.50
THIN BASE, TOMATO SAUCE, LIGHT	LRG \$20.50
MOZZARELLA CHEESE, ANCHOVIES & OLIVE OIL	
♥ BRUSCHETTA	\$9.90
RIPE ROMA TOMATOES, RED ONION, INFUSED WITH A BASIL, OLIVE OIL DRESSING ON CRUSTY BREAD	

ENTREES

♥ INSALATA CAPRESE	\$17.50
VINE RIPENED ROMA TOMATOES LAYERED WITH ITALIAN BUFFALO MOZZARELLA WITH BASIL AND EXTRA VIRGIN OLIVE OIL	
GARLIC PRAWNS	\$19.90
TIGER PRAWN CUTLETS COOKED IN GARLIC, CHILLI, OREGANO & OLIVE OIL, FINISHED IN TOMATO SAUCE	
FRIED CALAMARI	ENT\$16.90
CRUMBED CALAMARI RINGS SERVED	MAIN\$24.90
WITH HOMEMADE TARTARE SAUCE	
FUNGHI RIPIENI	\$16.90
MUSHROOMS STUFFED WITH PROSCIUTTO, ONION, DICED TOMATO, GARLIC, WHITE WINE AND SHAVED PARMESAN	
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	
ANTIPASTO (SERVES TWO)	\$22.90
A SELECTION OF LOCAL & IMPORTED CURED MEATS, CHAR GRILLED & ROASTED VEGETABLES AND MARINATED BOCCONCINI	
VITELLO TONNATO	\$16.50
POACHED THIN PIECES OF VEAL GIRELLO TOPPED WITH THINLY SLICED SEARED TUNA, FINISHED OFF WITH AN ANCHOVY CAPER MAYONNAISE AND CRISPY CAPERS	
BBQ OCTOPUS	\$18.90
GRILLED ON A HOT PLATE WITH GARLIC, CHILLI, OREGANO, FINISHED OFF WITH WHITE WINE AND SHALLOTS	
ZUPPA DI COZZE	\$21.90
FRESH BLACK MUSSELS COOKED IN GARLIC, CHILLI AND TOMATO	

MAINS

CHICKEN

POLLO AI FUNGI	\$25.90
TENDER BREAST OF CHICKEN IN A LIGHT CREAMY MUSHROOM SAUCE WITH GARLIC AND SEASONAL VEGETABLES & MASH POTATO	
POLLO DI SALAME TARTUFATO	\$26.90
CHICKEN MARYLAND STUFFED WITH TRUFFLE SALAMI, BLACK OLIVE, CAPSICUM & SLOW ROASTED TOMATO FARCE SERVED ON TOP OF CAPONATA, FINISHED OFF WITH A ROMA TOMATO COULIS	
POLLO ALLA MILANESE	\$25.90
CRUMBED CHICKEN BREAST TOPPED WITH MOZZARELLA, SERVED WITH OUR FAMOUS NAPOLETANA SAUCE AND SEASONAL VEGETABLES & MASH POTATO	

VEAL *served w seasonal vegetables & mash*

SCALOPPINE LIMONE	\$25.90
TENDER VEAL MEDALLIONS SERVED WITH A LEMON JUS	
SCALOPPINE PARMIGIANA	\$27.90
VEAL MEDALLIONS LAYERED WITH EGGPLANT & MOZZARELLA, SERVED WITH A TOMATO SAUCE	
COTOLETTA DI PROSCIUTTO	\$26.90
ITALIAN STYLE VEAL SCHNITZEL WRAPPED IN PROSCIUTTO & SAGE LEAVES AND BREADED IN PARMESAN HERBED CRUMBS	

STEAKS

GRAIN FED ANGUS TENDERLOIN 300gm	\$32.90
AGED GRAIN FED ANGUS T-BONE 350gm	

OUR STEAKS ARE COOKED TO YOUR LIKING WITH A CHOICE OF;
PEPPER SAUCE OR MUSHROOM SAUCE

SERVED WITH A PROSCIUTTO WRAPPED GREEN BEAN BUNDLE

SIDES & SALADS

SEASONAL MIXED VEGETABLES	\$ 6.50
A MEDLEY OF STEAMED VEGETABLES FINISHED OFF WITH EVOO, SEA SALT & FRESHLY CRACKED PEPPER	
POTATO FRIES	\$ 5.90
ROAST ROSEMARY & GARLIC POTATOES	\$ 5.90
CRISP CHAT POTATOES WITH GARLIC & ROSEMARY	
POTATO & MASH	\$ 5.90
WHIPPED & FINISHED OFF WITH A DRIZZLE OF TRUFFLE OIL	
SAUTÉED MUSHROOMS	\$ 5.90
WITH BUTTER, OLIVE OIL, PARSLEY & FRESH GARLIC	
INSALATA ITALIANA	\$10.50
CRISP MIXED SALAD WITH FRESH CUCUMBER, CAPSICUM, ONION, TOMATO, OLIVES & OUR OWN ITALIAN HOUSE VINAIGRETTE	
INSALATA GRECA	\$11.50
CRISP MIXED SALAD WITH FRESH TOMATO, CAPSICUM, ONION, KALAMATA OLIVES, FETA, OUR OWN GREEK HOUSE VINAIGRETTE	
INSALATA DI RUCOLA	\$11.50
WILD ROCKET SERVED WITH SHAVED PARMESAN & PINE NUTS, DRESSED IN A BALSAMIC DRESSING	

CAESAR INSALATA DI POLLO	\$22.90
BABY COS LETTUCE ACCOMPANIED WITH CRISPY BACON, SHAVED PARMESAN, CHAR GRILLED CHICKEN, CROUTONS, ANCHOVIES & A POACHED EGG, DRESSED IN OUR HOUSE CAESAR DRESSING	

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♥ DENOTES VEGETARIAN MEALS

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

PINO'S FAMOUS PASTAS

THESE PASTAS HAVE BEEN A POPULAR PART OF OUR MENU SINCE 1973.

PASTA

ALL PASTAS ARE HOME MADE BY PINO, HERE ON THE PREMISES;

	ENTREE	MAIN
SPAGHETTI BOLOGNESE	\$13.90	\$19.50
TRADITIONAL LEAN BEEF MINCE COOKED IN ITALIAN HERBED TOMATO SAUCE		
MEAT LASAGNA		\$19.50
LASAGNA, TOPPED WITH BÉCHAMEL SAUCE, BOLOGNESE SAUCE & MOZZARELLA		
MEAT CANNELONI		\$19.50
WITH BÉCHAMEL & NAPOLETANA SAUCE TOPPED WITH GRILLED MOZZARELLA & PARMESAN		
FETTUCCINE CARBONARA	\$13.90	\$19.50
PAN-FRIED BACON AND CREAM FINISHED WITH EGG & PARMESAN CHEESE		
RIGATONI AMATRICIANA	\$13.90	\$19.50
RIPENED ITALIAN TOMATO, BACON, ONION AND CHILLI		
FETTUCCINE MARINARA	\$16.50	\$22.50
PRAWNS, CALAMARI, BABY CLAMS, BLACK MUSSELS WITH ITALIAN TOMATO, GARLIC & CHILLI		
TORTELLINI BOSCAIOLA	\$13.90	\$19.50
TORTELLINI IN A LIGHT CREAMY SAUCE OF BACON, MUSHROOM AND PARMESAN		
♥ GNOCCHI GORGONZOLA		\$19.50
POTATO DUMPLINGS WITH BLUE VEIN CHEESE, TOMATO AND CREAM		
♥ RICOTTA RAVIOLI NAPOLETANA		\$19.50
RICOTTA & SPINACH FILLED RAVIOLI WITH RIPENED TOMATO, ONIONS & CAPER SAUCE		
♥ FUNGHI RAVIOLI IN MUSHROOM & TOMATO		\$20.50
RAVIOLI FILLED WITH RICOTTA & WILD MUSHROOMS IN A CREAM, TOMATO, MUSHROOMS, CHILLI & FRESH GARLIC SAUCE FINISHED WITH PARMESAN		

PASTA

ALL PASTAS ARE HOME MADE BY PINO, HERE ON THE PREMISES;

	MAIN
RIGATONI VEAL & PORCINI	\$26.90
VEAL AND PORCINI MUSHROOM RAGU FINISHED OFF WITH A TOUCH OF CREAM	
CAPPELLINI AI GRANCHI	\$32.50
ANGEL HAIR PASTA WITH FRESH SPANNER CRAB MEAT SERVED WITH GARLIC, CHILLI, LEMON JUICE, PARSLEY AND EVOO	
♥ RAVIOLI DI ZUCCA	\$25.50
ROAST PUMPKIN AND ITALIAN MUSTARD FRUIT RAVIOLI WITH A CRISPY SAGE HAZELNUT BUTTER	
SPAGHETTI GAMBERETTI	\$25.50
KING PRAWNS, FRESH GARLIC, OLIVE OIL & CHILLI	
LINGUINI ALLA MARE	\$27.90
LINGUINI WITH KING PRAWNS, BABY CLAMS, SEA SCALLOPS, CALAMARI, MUSSELS & CHILLI, FINISHED WITH A BRANDY INFUSED FISH VELOUTE	
FETTUCINE CAPRICIOSA	\$26.90
KING PRAWNS, CALAMARI, BABY CLAMS AND MUSHROOMS IN A CREAMY TOMATO SAUCE INFUSED WITH CHILLI & GARLIC	

RISOTTO

RISOTTO MARINARA	\$25.90
KING PRAWNS, CALAMARI, MUSSELS, BABY CLAMS, GARLIC, CHILLI IN ITALIAN TOMATO SAUCE	
♥ RISOTTO BOSCO	\$26.90
WILD MUSHROOMS, SUNDRIED TOMATOES, GARLIC & WHITE WINE, TOPPED WITH WILD ROCKET, SHAVED PARMESAN AND A DRIZZLE OF WHITE WINE	
RISOTTO AGLI SCAMPI	\$29.90
ORANGE INFUSED WITH FRESH WATER SCAMPI SERVED WITH A WATERCRESS SALAD & TOPPED WITH OUR SPECIAL VANILLA MASCARPONE BUTTER	

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PINO'S FAMOUS PIZZAS

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PIZZA

	SML	LARGE
PINO'S SPECIALE SLICED CABANOSSI, ONION, MUSHROOM, ARTICHOKE, CAPSICUM, OLIVES AND ANCHOVIES	\$16.50	\$24.00
♥ VEGETARIANA ARTICHOKE, MUSHROOM, ONION, OLIVES AND ROASTED CAPSICUM	\$15.50	\$23.00
♥ MARGHERITA TOMATO, DOUBLE CHEESE AND OREGANO	\$13.50	\$21.00
NAPOLETANA DOUBLE CHEESE, TOMATO, ANCHOVIES AND SLICED BLACK OLIVES	\$14.00	\$21.50
MESSICANA HOT PEPPERONI, ROASTED CAPSICUM, ANCHOVIES, OLIVES, CHILLI	\$15.00	\$22.50
CHICKEN CHAR GRILLED CHICKEN, AVOCADO AND SUN-DRIED TOMATOES	\$15.50	\$23.00
HAM & MUSHROOM HAM AND MUSHROOM	\$14.50	\$22.00
TROPICALE HAM AND PINEAPPLE	\$14.00	\$21.50
MARINARA PRAWNS, SEAFOOD, ANCHOVIES, OLIVES, FRESH GARLIC AND OREGANO	\$15.50	\$23.00
QUATTRO STAGIONI QUARTER OF HAM, SALAMI, MUSHROOM AND CABANOSSI	\$14.50	\$22.50

PLEASE NOTE:

ANY CHANGES TO OUR PIZZAS WILL INCUR AN ADDITIONAL CHARGE.

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PIZZA

	SML	LARGE
SMOKED SALMONE SUCCULENT SMOKED SALMON PIECES, SPANISH ONION, DIJON, MUSTARD, FRESH GARLIC AND CHEESE TOPPED WITH FRESH BABY SPINACH	\$19.00	\$26.50
♥ VEGO MEDITERRIANA CHAR GRILLED MEDITERRANEAN VEGETABLES AND FETA	\$17.50	\$25.00
RUCOLA E PROSCIUTTO THIN BASE LATHERED WITH TOMATO, PROSCIUTTO, PARMESAN & FRESH ROCKET	\$17.50	\$25.00
SCALOPPINE SPECIALE SEARED SLICES OF VEAL, CHAR GRILLED EGGPLANT, ANCHOVIES, OLIVES AND CAPERS	\$18.00	\$25.50
♥ QUATTRO FORMAGGI GORGONZOLA, MOZZARELLA, FONTINA AND RICOTTA	\$19.00	\$26.50
TARTUFI SALAMI TRUFFLED SALAMI, MUSHROOM, BOCCONCINI CHEESE AND WHITE TRUFFLE OIL	\$18.00	\$25.50
PUTTANESCA GARLIC INFUSED OLIVE OIL BASE TOPPED WITH FRESH SLICES OF ROMA TOMATO, CAPERS, OLIVES, WHITE ANCHOVIES AND PARSLEY	\$15.50	\$23.00
SALSICCIA PORK AND FENNEL SAUSAGE, CARAMELIZED ONIONS, ROASTED CAPSICUM & TALLEGIO CHEESE	\$18.00	\$25.50
CARCIOFO ARTICHOKE PASTE TOPPED WITH GORGONZOLA, SALAMI AND WALNUTS	\$17.00	\$24.50
♥ ZUCCA E SPINACHE ROASTED PUMPKIN, PINE NUTS & FETTA CHEESE, TOPPED WITH FRESH BABY SPINACH	\$18.00	\$25.50

BEVERAGES

SANPELLEGRINO IMPORTED DRINKS

SPARKLING MINERAL WATER	500ML	\$ 4.90
SPARKLING MINERAL WATER	1 LTR	\$ 8.90
STILL MINERAL WATER	500 ML	\$ 4.90
CHINOTTO	200ML	\$ 4.50
LIMONATA	200ML	\$ 4.50
ARANCIATA ROSSA	200ML	\$ 4.50

SOFT DRINK

COKE, FANTA, DIET COKE, SPRITE, LIFT, APPLE CIDER, SODA WATER, PINK LEMONADE, LEMON/LIME/BITTERS		\$ 3.50
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JUICES

ORANGE, APPLE, PINEAPPLE		\$ 3.50
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SPIDERS

COKE, FANTA, SPRITE, RASPBERRY		\$ 5.90
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SPECIAL DRINKS

BOTTLE OF APPLE CIDER	750ML	\$ 8.50
JUGS OF SOFT DRINK OR JUICE		\$10.50