



OPEN BREAKFAST: WEDNESDAY TO SUNDAY
OPEN LUNCH AND DINNER SEVEN DAYS

49 WILLOUGHBY RD. CROWS NEST NSW
PH: 9439 2081 FAX: 9439 2955
WWW.PINOS.COM.AU

FULLY LICENSED AND BYO
(WINE ONLY)

PIZZA

PINO'S SPECIALE SLICED CABANOSSI, ONION, MUSHROOM, ARTICHOKE, CAPSICUM, OLIVES & ANCHOVIES	SML \$16.50 LRG \$24.00	VEGO MEDITERRANEA* CHAR GRILLED MEDITERRANEAN VEGETABLES AND FETA	SML \$17.50 LRG \$25.00
VEGETARIANA* ARTICHOKE, MUSHROOM, ONION, OLIVES AND ROASTED CAPSICUM	SML \$15.50 LRG \$23.00	RUCOLA E PROSCIUTTO THIN BASE LATHERED WITH TOMATO, PROSCIUTTO, PARMESAN & FRESH ROCKET	SML \$17.50 LRG \$25.00
MARGHERITA TOMATO, DOUBLE CHEESE AND OREGANO	SML \$13.50 LRG \$21.00	SCALOPPINE SPECIALE SEARED SLICES OF VEAL, CHAR GRILLED EGGPLANT, ANCHOVIES, OLIVES & CAPERS	SML \$18.00 LRG \$25.50
NAPOLETANA* DOUBLE CHEESE, TOMATO, ANCHOVIES AND SLICED BLACK OLIVES	SML \$14.00 LRG \$21.50	QUATTRO FORMAGGI* GORGONZOLA, MOZZARELLA, FONTINA AND RICOTTA	SML \$19.00 LRG \$26.50
MESSICANA HOT PEPPERONI, ROASTED CAPSICUM, ANCHOVIES, OLIVES, CHILLI	SML \$15.50 LRG \$23.00	TARTUFI SALAMI TRUFFLED SALAMI, MUSHROOM, BOCCONCINI CHEESE AND WHITE TRUFFLE OIL	SML \$18.00 LRG \$25.50
CHICKEN CHAR GRILLED CHICKEN, AVOCADO AND SUN-DRIED TOMATOES	SML \$15.50 LRG \$23.00	PUTTANESCA GARLIC INFUSED OLIVE OIL BASE TOPPED WITH FRESH SLICES OF ROMA TOMATO, CAPERS, OLIVES, WHITE ANCHOVIES AND PARSLEY	SML \$15.50 LRG \$23.00
HAM & MUSHROOM	SML \$14.50 LRG \$22.00	SALSICCIA PORK AND FENNEL SAUSAGE, CAMELIZED ONIONS, ROASTED CAPSICUM & TALLEGIO CHEESE	SML \$18.00 LRG \$25.50
TROPICALE HAM AND PINEAPPLE	SML \$14.00 LRG \$21.50	CARCIOFO ARTICHOKE PASTE TOPPED WITH GORGONZOLA, SALAMI AND WALNUTS	SML \$17.00 LRG \$24.50
MARINARA PRAWNS, SEAFOOD, ANCHOVIES, OLIVES, FRESH GARLIC AND OREGANO	SML \$15.50 LRG \$23.00	ZUCCA E SPINACHE* ROASTED PUMPKIN, PINE NUTS & FETA CHEESE, TOPPED WITH FRESH BABY SPINACH	SML \$18.00 LRG \$25.50
QUATTRO STAGIONI QUARTER OF HAM, SALAMI, MUSHROOM AND CABANOSSI	SML \$15.00 LRG \$22.50		
SMOKED SALMONE SUCCULENT SMOKED SALMON PIECES, SPANISH ONION, DIJON, MUSTARD, FRESH GARLIC AND CHEESE TOPPED WITH FRESH BABY SPINACH	SML \$19.00 LRG \$26.50		

STARTERS

GARLIC BREAD WITH FRESH GARLIC AND HERBS	\$4.90	INSALATA CAPRESE* VINE RIPENED ROMA TOMATOES LAYERED WITH ITALIAN BUFFALO MOZZARELLA WITH BASIL AND EXTRA VIRGIN OLIVE OIL	\$17.50
HERB OR GARLIC PIZZA* WITH: CHEESE	\$6.50 \$6.90	GARLIC PRAWNS TIGER PRAWN CUTLETS COOKED IN GARLIC, CHILLI, OREGANO & OLIVE OIL, FINISHED IN TOMATO SAUCE	\$19.90
ALLA ROMA PIZZA THIN BASE, TOMATO SAUCE, LIGHT MOZZARELLA CHEESE, ANCHOVIES & OLIVE OIL	SML\$13.50 LRG\$20.50	FRIED CALAMARI CRUMBED CALAMARI RINGS SERVED WITH HOMEMADE TARTARE SAUCE	ENT \$16.90 MAIN \$24.90
BRUSCHETTA* RIPE ROMA TOMATOES, RED ONION, INFUSED WITH A BASIL, OLIVE OIL DRESSING ON CRUSTY BREAD	\$9.90	FUNGHI RIPIENI MUSHROOMS STUFFED WITH PROSCIUTTO, ONION, DICED TOMATO, GARLIC, WHITE WINE AND SHAVED PARMESAN	\$16.90
OLIVE BRUSCHETTA* TOASTED WOOD FIRED BREAD TOPPED WITH BLACK OLIVE PASTE, FRESH RICOTTA & ROASTED CAPSICUMS WITH A DRIZZLE OF EXTRA VIRGIN OLIVE OIL	\$9.90	BEEF CARPACCIO WAFER THIN SLICES OF GRAIN FED BEEF TENDERLOIN SERVED WITH SLOW ROASTED CHERRY TOMATOES, WILD ROCKET, SHAVED PARMESAN, FINISHED W LEMON INFUSED EVOO	\$17.90

SIDES & SALADS

SEASONAL MIXED VEGETABLES	\$6.50	ANTIPASTO (SERVES TWO) A SELECTION OF LOCAL & IMPORTED CURED MEATS, CHAR GRILLED & ROASTED VEGETABLES AND MARINATED BOCCONCINI	\$22.90
POTATO FRIES	\$5.90	BBQ OCTOPUS GRILLED ON HOT PLATE W GARLIC, CHILLI, OREGANO, FINISHED OFF W WINE & SHALLOTS	\$18.90
ROAST ROSEMARY & GARLIC POTATOES	\$5.90	ZUPPA DI COZZE FRESH BLACK MUSSELS COOKED IN GARLIC, CHILLI AND TOMATO	\$21.90
POTATO & MASH	\$5.90		
SAUTÉED MUSHROOMS	\$5.90		
GREEN BEANS	\$5.90		
INSALATA ITALIANA	\$10.50		
INSALATA GRECA	\$11.50		
INSALATA DI RUCOLA	\$11.50		
CAESAR INSALATA DI POLLO	\$22.90		

*VEGETARIAN MEALS. ALL PRICES INCLUDE GST. CORKAGE \$3.50 PER PERSON.

10% SURCHARGE FOR EAT IN ON SUNDAYS & PUBLIC HOLIDAYS. ANY CHANGES TO MEALS WILL INCUR AN EXTRA CHARGE.

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PINO'S

RISTORANTE PIZZERIA

EST. 1973

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MAINS

CHICKEN

POLLO AI FUNGI \$25.90
TENDER BREAST OF CHICKEN IN A LIGHT CREAMY MUSHROOM SAUCE W GARLIC & SEASONAL VEGETABLES & MASH POTATO

POLLO DI SALAME TARTUFATO \$26.90
CHICKEN MARYLAND STUFFED WITH TRUFFLE SALAMI, BLACK OLIVE, CAPSICUM & SLOW ROASTED TOMATO FARCE ON CAPONATA, FINISHED W ROMA TOMATO COULIS

POLLO ALLA MILANESE \$25.90
CRUMBED CHICKEN BREAST TOPPED W MOZZARELLA, SERVED W OUR FAMOUS NAPOLETANA SAUCE, SEASONAL VEGETABLES & MASH POTATO

VEAL SERVED W VEGETABLES & MASH

SCALOPPINE LIMONE \$25.90
TENDER VEAL MEDALLIONS 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, LAYERED PROSCIUTTO & SAGE LEAVES, WRAPPED WITH BREADED PARMESAN HERBED CRUMBS

STEAKS \$29.90
GRAIN FED ANGUS TENDERLOIN 300GM
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

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 CANNELLONI	\$19.50	
WITH BÉCHAMEL & NAPOLETANA 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 TOMATO, BACON, ONION & CHILLI		

FETTUCCINE MARINARA	\$16.50	\$22.50
PRAWNS, CALAMARI, BABY CLAMS, BLACK MUSSELS WITH TOMATO, GARLIC & CHILLI		

FETTUCCINE SALMONE & AVOCADO	\$15.90	\$21.90
SMOKED SALMON, FRESHLY DICED AVOCADO, WHITE WINE & CREAM		

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*	\$20.50	
& TOMATO RAVIOLI FILLED WITH RICOTTA & WILD MUSHROOMS IN A CREAM, TOMATO, MUSHROOMS, CHILLI & FRESH GARLIC SAUCE FINISHED WITH PARMESAN		

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 & ITALIAN MUSTARD FRUIT RAVIOLI W 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 TRUFFLE OIL	

RISOTTO AGLI SCAMPI	\$29.90
ORANGE INFUSED WITH FRESH WATER SCAMPI SERVED WITH A WATERCRESS SALAD & TOPPED WITH OUR SPECIAL VANILLA MASCARPONE BUTTER	

ABOUT PINO

PINO AND TINA CAME FROM SMALL TOWNS IN THE MOUNTAINS OF SARDINA ITALY CALLED ESPORLATU AND BONO.

MARRYING IN 1969 AND WANTING BETTER PROSPECTS FOR THEIR NEW LIFE TOGETHER, PINO AND TINA TOOK THE BIG STEP AND DECIDED TO IMMIGRATE TO AUSTRALIA LATER THAT SAME YEAR.

ON ARRIVING IN AUSTRALIA, PINO BEGAN WORKING AS A TV TECHNICIAN AND TINA IN THE FACTORY OF RANK ARENA ASSEMBLING TV'S. WITH THE IMPENDING ARRIVAL OF THEIR FIRST CHILD, PINO DECIDED HE NEEDED TO WORK A SECOND JOB TO SUPPORT HIS FAMILY. HE TOOK A JOB WASHING DISHES FOR ENZO AT A LOCAL PIZZERIA IN CROWS NEST (THE ONLY ONE AROUND HER AT THE TIME) CALLED MAMMA MARIA'S PIZZERIA.

SOON PINO'S HARD WORK AND DEDICATION WAS REWARDED WITH A PROMOTION TO COOK WHERE HE WORKED HAPPILY FOR 3 YEARS HONING HIS SKILLS. IN 1973 WHEN ENZO DECIDED THE TIME HAD COME TO SELL, PINO JUMPED AT THE OPPORTUNITY AND MADE HIM AN OFFER HE COULDN'T REFUSE. RETIREMENT...

IN 1973 PINO'S PIZZERIA WAS BORN AND PINO'S ADVENTURE INTO BUSINESS OWNERSHIP BEGAN. OVER THE YEARS PINO'S PIZZERIA HAS GROWN AND PINO HAS MADE MANY FRIENDS, SEEN MANY FAMILIES GROW, MANY FAMOUS PEOPLE AND CELEBRITIES.

BUT IT HAS ALWAYS REMAINED TRUE TO WHAT PINO'S PHILOSOPHY WAS WAY BACK IN 1973 WHEN HE BEGAN... A POPULAR LOCAL ITALIAN PIZZERIA WITH GOOD FOOD, VALUE FOR MONEY AND GOOD TIMES, FOR THE WHOLE FAMILY.

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