PINO ITALIAN STEAK HOUSE MENU

STARTERS

MUSSELS PEI MUSSELS TOSSED IN CHEF MIKE'S RED SAUCE WITH A BIT OF SPICE OR IN OUR WHITE WINE SAUCE	23
STEAK & CHEESE EGGROLLS	17
CHEF MIKE'S HAND-ROLLED EGGROLLS SERVED WITH A SIDE OF SPICY KETCHUP MEATBALLS MARINARA CHEF MIKE'S HAND-ROLLED MEATBALLS IN MARINARA AND TOPPED WITH RICOTTA. (CONTAINS PORK)	17
EGGPLANT IMPILAT'E TWO LAYERS OF BREADED EGGPLANT WITH RED SAUCE AND MOZZARELLA CHEESE MELTED IN THE MIDI AND TOPPED WITH A PESTO RICOTTA	16 Dle
BRUSCHETTA FRESHLY BAKED GARLIC BREAD TOPPED WITH DICED MARINATED TOMATOES AND PESTO	12
ARANCINI	16
OUR FOUR-CHEESE STUFFED CREAMY RISOTTO BALLS WITH A PESTO CREAM SAUCE OR OUR RED SAUCE	=
GAMBARETTI AL LIMONE	19
SHRIMP DEEP FRIED AND THEN TOSSED IN A BUTTER LEMON PARMESAN SAUCE. SERVED ATOP A BED OF	ARUGULA

MAINS

BROCCOLINI, SAUSAGE & ORECCHIETTE

SAUTÉED BROCCOLINI AND SAUSAGE IN AN OLIVE OIL AND GARLIC SAUCE TOSSED WITH ORECCHIETTE PASTA AND FINISHED WITH PARMESAN CHEESE

SALSICCIA E POLLO

GROUND ITALIAN SAUSAGE & CHICKEN SAUTEED WITH ZITI IN OUR AMAZING PINK SAUCE WITH JUST A TOUCH OF SPICY

CREMA PANCETTA DI POLLO

PAN-SEARED SMALL PIECES OF WHITE MEAT CHICKEN, MUSHROOMS, PEAS, AND CRISPY PANCETTA IN A VERY LIGHT CREAM SAUCE SERVED WITH ZITI

24

26

27

MAINS

CACIO E PEPE	24
A SPICY DISH MADE WITH GROUND PEPPER, PECORINO ROMANO CHEESE, AND PASTA	
CHICKEN BROCCOLI ZITI	25
PAN-SEARED GOLDEN BROWN, WHITE MEAT CHICKEN AND BROCCOLI IN WHITE WINE, GARLIC, AND BUTTER SAUCE)
CHICKEN PARMESAN	26
HAND-CUT AND BREADED LARGE PIECE OF CHICKEN BREAST FRIED AND BAKED WITH MOZZARELLA A RED SAUCE PLACED ON TOP OF ZITI OR LINGUINI	ND
GNOCCHI	19
CHEF MIKE'S HAND-MADE RICOTTA GNOCCHI TOSSED IN EITHER RED SAUCE OR CHEF'S HAND-MADI PESTO CREAM (NUT FREE)	E
STEAK	
FILET MIGNON	45
SERVED WITH MASHED POTATOES AND SAUTEED BROCCOLI WITH GARLIC	
RIBEYE	40
SERVED WITH MASHED POTATOES AND SAUTEED BROCCOLI WITH GARLIC	
STEAK TIPS	36
COVERED IN OUR HOUSE MARINADE AND SERVED WITH MASHED POTATOES AND SAUTEED BROCCO	DLI

WITH GARLIC