






# pinzimini


## • CARNE & PESCE •

GRILLED PINZIMINI BURGER\* 16.5  
caramelized onions, tomato, and provolone  
choice of market green salad or sea salted fries

TUSCAN RIB EYE STEAK\* 29  gf  
garlic herb butter, grilled asparagus and roasted  
fingerling potatoes

GRILLED CHICKEN SCALOPPINI\*\* 21   gf  
asparagus, wilted spinach and arugula, tomato and  
mozzarella

ROASTED SALMON\* 26   gf  
pan flashed spinach, artichoke, pear tomatoes, roasted  
fingerling potatoes


RISOTTO di PESCE 28    
pacific sea bass, wild mushroom ragout and lemon  
risotto

## • PIZZA •

SALSICCIA 13  
Italian sausage, fontina, caramelized onion and thyme

GRUYERE PORK BELLY 13  
slow roasted pork belly, gruyere cheese and  
caramelized onions

FORMAGGI e INSALATE 13  v  
truffle pecorino, baby sweet peppers and wild arugula

TUSCAN 12  v  
mozzarella, artichoke, arugula, lemon, evoo and  
shaved parmesan

MARGHERITA 12  v  
tomato, fresh mozzarella, basil


## • PASTAS •

SALSICCIA di PENNE 19  
Italian sausage, broccoli, red pepper flakes,  
parmesan and pomodoro sauce

LINGUINI di VEGETALE 18  v  
saffron emulsion and seasonal vegetables

GEMELLI 18    
grilled chicken, crimini mushroom, portobello  
mushroom, spinach, pear tomato and rosemary

SPAGHETTI BOLOGNESE 18  
beef ragout, pomodoro sauce and grana

GNOCCHI al PESTO 17  v  
roasted tomatoes, mushrooms, braised kale and  
roasted hazelnuts  
**chicken 5 salmon 5 roasted shrimp 7**

### 3-COURSE PRIX FIXE DINNER

offered from 5-9pm in the dining room

35

\*excludes tax and gratuity

## • PRIMI •

ZUPPA di MINESTRONE\*\* 8  gf  
vegetables, white bean and basil pesto



ANTIPASTI MISTO 14.5  
prosciutto, cured sausage, cheeses and olives

FRITTI CALAMARI 13  
spicy red pepper lemon aioli and sea salt

INSALATA VERDE 8   gf ~  v  
pear tomato, toasted almond and basil vinaigrette

CAESAR SALAD PINZIMINI STYLE 8  
baby romaine, traditional caesar dressing, grana Padano, white  
anchovies, fried capers

## • GRANDE INSALATA •

INSALATA ARUGULA 14   v  
truffled pecorino, pine nuts, cured tomatoes, lemon thyme  
vinaigrette

CAESAR SALAD PINZIMINI STYLE 13  
baby romaine, traditional caesar dressing, grana padano, white  
anchovies, fried capers  
**chicken 5 salmon 5 roasted shrimp 7**

PANZANELLA 13    
greens, soft mozzarella, pine nuts, tomato, cucumber  
toasted Italian bread, basil vinaigrette  
**chicken 5 salmon 5 roasted shrimp 7**

## • CONTORNI •

GRILLED ASPARAGUS 6   v  
sea salt and lemon

PAN FLASHED BABY BROCCOLI 6   v  
red pepper flakes and parmesan

GALLIANO GLAZED SWEET CARROTS 6  v

BABY SPINACH 6    
aglio e olio and pancetta crisps

ROSTED FINGERLING POTATOES 6  v  
rosemary and sage