

**PRIMI**

**ZUPPA di MINISTRONE\*\* gf**  
vegetables | white bean | basil pesto 8


**ANTIPASTI MISTO**  
prosciutto | cured sausage | cheeses | olives 14.5

**FRITTI CALAMARI**  
spicy red pepper lemon aioli | sea salt 13


**INSALATA VERDE**  **gf**  
pear tomato | toasted almond | basil vinaigrette 8

**CAESAR SALAD PINZIMINI STYLE**  
baby romaine | traditional caesar dressing | grana padano | white anchovies  
fried capers 8

**GRANDE INSALATA**

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

**CAESAR SALAD PINZIMINI STYLE**  
baby romaine | traditional caesar dressing | grana padano  
white anchovies | fried capers 13  
**with chicken 3 with salmon 4 with roasted shrimp 6**

**PANZANELLA**  **v**  
greens | soft mozzarella | pine nuts | tomato | cucumber  
toasted italian bread | basil vinaigrette 13  
**with chicken 3 with salmon 4 with roasted shrimp 6**

**PIZZA**

**SALSICCIA**  
italian sausage | fontina | caramelized onion | thyme 13

**GRUYERE PORK BELLY**  
slow roasted pork belly | gruyere cheese | carmalized onions 13

**TUSCAN v**  
mozzarella | artichoke | arugula | lemon | evoo | shaved parmesan 12

**FORMAGGI e INSALATE v**  
truffle pecorino | baby sweet peppers | wild arugula 13

**MARGHERITA v**  
tomato | fresh mozzarella | basil 12

\*consuming raw or undercooked meat, eggs, and/or fish may increase your risk of food-borne illness

\*\* This menu item contains peanuts - always notify your server of any allergies

parties of 6 or more will include a 20% gratuity

**gf** - gluten free **v** - vegetarian

**PASTA****LINGUINI di VEGETALE v**

saffron emulsion | seasonal vegetables 18

**GNOCCHI ai PESTO v**roasted tomatoes | mushrooms | braised kale | roasted hazelnuts 17  
with chicken 3 with roasted shrimp 6**GEMELLI **grilled chicken | crimini mushroom | portobello mushroom  
spinach | pear tomato | rosemary 19**SALSICCIA di PENNE**

italian sausage | broccoli | red pepper flakes | parmesan | pomodoro sauce 19

**SPAGHETTI BOLOGNESE**

beef ragout | pomodoro sauce | grana 19

**CARNE & PESCE****RISOTTO di PESCE **

pacific sea bass | wild mushroom ragout | lemon risotto 28

**ROASTED SALMON\*  gf**

pan flashed spinach | artichoke | pear tomatoes | roasted fingerling potatoes 26

**GRILLED CHICKEN SCALOPPINI\*\*  gf**

asparagus | wilted spinach and arugula | tomato | fresh mozzarella 21

**TUSCAN RIB EYE STEAK\* gf**

garlic herb butter | grilled asparagus | roasted fingerling potatoes 29

**GRILLED PINZIMINI BURGER\***caramelized onions | tomato | provolone  
choice of market green salad or sea salted fries 16.5**CONTORNI****GRILLED ASPARAGUS  v**

sea salt | lemon 6

**PAN FLASHED BABY****BROCCOLI  v**

red pepper flakes | parmesan 6

**GALLIANO GLAZED SWEET CARROTS v 6****BABY SPINACH **

aglio e olio | pancetta crisps 6

**ROASTED FINGERLING POTATOES v**

rosemary | sage 6

**PRIX FIXE  
DINNER****3-COURSE MENU 35**offered nightly from 5-9 pm  
in the dining room

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