

Dinner

Hot and Cold Appetizers

Braised Baby Octopus

Simmered in garlic, chilies, paprika, and white wine. 12.

Calamari Fritti

Crispy squid, lightly floured and flash fried, served with a side of spicy tomato, chilli, and garlic sauce. 10.

Crab Cakes

Pan fried risotto crab cakes served with a lemon pepper cream sauce. 11.

Steamed Mussels al Vino

Atlantic mussels in either tomato, wine, and herbs, or white wine and basil cream. 9.

Jumbo Shrimp Chianti

Tempura battered jumbo shrimp stuffed with spicy ground pork, served with a sweet and spicy chili sauce. 11.

Soups

Lobster Bisque Acadienne

With pommery mousseline and fresh lobster. 10.

Zuppa di Pesce

Fresh salmon, scallops, shrimp, mussels, and white fish in a savoury tomato fennel broth. 13.

Butternut Squash Soup

Served hot with a hint of green apple. 7.

Zuppa di Giorno

Ask your server for the fresh daily made soup. 7.

Salads

Capricciosa Salad

Italian mixed greens with asparagus, tomatoes, olives, and pimentos, in a sweet herb vinaigrette. 8.

Traditional Caesar Salad

Served with crisp bacon, homemade croutons, parmigiano, and lots of garlic. 7. For two: 13.

Warm Spinach Salad

With sweet basil vinaigrette, smokey bacon, Bermuda onion, organic tomatoes, and shaved asiago. 10.

Grilled Radicchio Salad

Radicchio leaves stuffed with bocconcini cheese, prosciutto, finished with a sour cherry vinaigrette. 12.

Authentic Greek Salad

Freshly sliced tomatoes, green peppers, red onions, and cucumber tossed in extra virgin olive oil, with a sprinkle of oregano and fresh feta. 9.

Specialty Breads

Traditional Bruschetta alla Chianti

6.

Garlic Bread

4.

Four Cheese Garlic Bread

5.

Pasta Dishes

Pasta Platter

A sampling of manicotti, cannelloni, and lasagna, topped with a tomato and béchamel sauce, and a sprinkle of parmigiano. 21.

Linguine alla Marco Polo

Charbroiled free range chicken breast served over linguine with mushrooms and red peppers, tossed with cream, wine, tarragon, garlic, and parmigiano. 24.

Linguine Pescatore

Scallops, mussels, shrimp, and lobster, tossed with green onions, red peppers, and mushrooms, finished with extra virgin olive oil, garlic, and chilies. 28.

Gluten-Free Fusilli Chianti

Fusilli tossed with roasted garlic, extra virgin olive oil, seasonal organic tomatoes, asparagus, and parmigiano. 23.

Also available in non gluten-free penne

House Made Ravioli Pollo con Fungi

Ravioli stuffed with grilled free-range chicken and fresh thyme, tossed with cremini mushrooms and a sherry cream sauce. 24.

Spaghetti with Meatballs

A classic traditional spaghetti served with tomato sauce and meatballs, and enhanced with fresh herbs and parmigiano. 19.

Penne Gamberetti

Jumbo shrimp, artichokes, sun dried tomatoes, and fresh spinach, tossed in a roasted garlic cream sauce. 25.

Seafood Dishes

Atlantic Salmon

Grilled Nova Scotia salmon with sautéed jumbo shrimp and fresh mango cilantro chutney. 27.

Fresh Atlantic Halibut

Served on a bed of sweet onion rémoulade, and topped with pecan butter. 28.

Seafood Jambalaya

Tomato based New Orleans inspired spicy rice and sausage dish with lobster, shrimp, scallops, mussels, and sweet peppers. 28.

Seafood Medley au Gratin

Oven baked salmon, halibut, shrimp, and scallops in a white wine cream sauce, topped with seasoned bread crumbs. 27.

Digby Scallops

Pan seared with sundried tomato cognac cream, served over risotto with grilled fresh asparagus. 27.

Veal and Duck Specialties

Veal Marsala

Tender veal scallopini sautéed with field and porcini mushrooms, finished off with a marsala demi-glaze. 27.

Veal Piccata

Veal cutlets lightly floured, sautéed in olive oil, and finished with butter, lemon, white wine and capers. 27.

Pan Seared Duck Breast

With a pomegranate red wine reduction. 28.

Meats and Poultry

New Zealand Lamb Shank

Dry rubbed shank, braised in fresh tomato sauce, and a port demi-glaze. 25.

Beef Stroganoff a la Kiev

Beef simmered with mushrooms, carrots, and dill, served with pappardella pasta and sour cream. 24.

Organic Free Range Chicken Involttine

Boneless chicken breast stuffed with capicollo ham, asiago cheese, spinach, mushrooms, and seasoned bread crumbs, served on a tomato martini demi-glaze. 26.

Charbroiled 10 oz Rib Eye Steak

AAA Black Angus Steak topped with fresh sage, brandy butter, and caramelized onions. 31.

Gypsy Goulash

European style hot Hungarian beef stewed with tomatoes, sweet peppers, and paprika, served with crisp spatzels. 24.

Transylvanian Goulash

Our homemade smoked paprika sausage and tender pork loin, simmered with sauerkraut, served with crisp spatzel and sour cream. 24.

Roast Rack of Lamb

Crusted with Dijon, garlic, and seasoned bread crumbs on a minted demi-glaze. 33.

Beef Tenderloin

AAA beef seared with a port caramelized onions and peppercorn demi-glaze. 31. Add foie gras: 7.

9" Thin Crust Pizzas

Pino's famous recipe from Tuscany

Quatro Fromagio

Asiago, fontina, mozzarella, and parmigiana. 14.

Italiano

Italian sausage, prosciutto, capicola, asiago, and sweet peppers. 15.

Romanesco

Spinach, artichokes, sun dried tomatoes, fresh basil, and feta. 14.

Chianti

Genoa salami, mushrooms, bacon, sweet peppers, and onions. 14.

Add grilled chicken to any pizza: 3.

For Children

12 and under

Spaghetti

Choice of meat, tomato, cream sauce, or butter and cheese. 8.

Children's Pizza

Cheese or pepperoni and cheese. 10.

Chicken Strips

Free-range chicken served with julienne vegetables and plum sauce. 9.

Desserts

Mini Zucatto

Chocolate coated amaretto cake roulade, filled with fresh whipped cream, nuts, and chocolate, topped with candied almonds. 9.

Crêpes Romanoff

Stuffed with vanilla and chocolate ice cream, smothered in white and dark chocolate sauce. 8.

Sex in a Pan, Italian Style

A delicious combination of vanilla and chocolate mousse, served on a walnut square. Too good to be true! 9.

Tiramisù

A traditional Italian dessert made with lady fingers, espresso, mascarpone cheese, marsala, and fresh whipped cream. 8.

Triple Chocolate Cheesecake

Served with crème fraîche. 8.

Black Sambuca Mission Figs

Marinated in black sambuca, and served over homemade vanilla ice cream. 11.

Lemon Layer Cake

Served with a raspberry coulis. 7.

Sorbetto al Giorno

In-house made fresh fruit sorbetto (non-dairy). 7.

Special Occasion Cake

Strawberry layer cake (Chef requires 24 hours notice). 39.