



PINO'S



Vino e Cucina

Pizzicheria

Formaggi

&

Salumi

SELECTION OF 3 ~ 38

SELECTION OF 5 ~ 58

- | | | | |
|------------------------|---------------------|------------------------------|--------------|
| • Gorgonzola dolce | • Testun ubriaco | • Norcia salami finocchiata | • Bresaola |
| • Brebrouse d'Argental | • Flowered Pecorino | • Prosciutto Parma | • Capocollo |
| • Stracco di capra | • Toma Piemontese | • Lonza stagionata | • Mortadella |
| • Comté | • Truffle Pecorino | • Norcia salami ghost chilli | • Guanciale |



Assaggi & Antipasti



Fresh mixed bread, extra virgin olive oil	7
House marinated mixed olives	8
Sydney rock oysters, finger lime, salmon roe, white balsamic	5 ea
Pino's chicken liver pate, amarena cherry, port, macademia, crostini	17
Burrata, zucchini flower, bottarga	23
Tajima Wagyu MB9 tartare, pickled mustard seeds, chervil	28
Signature octopus, potato, black garlic, pancetta	26
Moreton bay bug, pickled carrots, witlof, puffed quinoa	35
Gina's panzanella, capsicum, buffalo mozzarella, basil oil	23

Fresh Pasta & Piatti Forti



Black garlic gnocchetti Sardi, fresh peas, ricotta	27
Spaghetti "Cacio & Pepe", sea urchin, pecorino	34
Strozzapreti "Aglia, Olio e Peperoncino", king prawns	35
Rigatoni, lemon mascarpone, nduja	28
Red capsicum risotto, stracciatella, balsamic vinegar	28
200g Swordfish, finger fennel, spring onion, buttermilk sauce	38
Byron Bay Berkshire Pork neck, sugar loaf cabbage, apricot, fennel pollen	36
1Kg Black Angus Fiorentina "2 weeks dry aged", grilled lemon	98



Contorni

Coral red lettuce, house vinaigrette	10
Roast potatoes, truffle, duck fat, rosemary	12
Rockmelon, cucumber, salted ricotta, fresh mint	12

PATRONS WITH FOOD ALLERGIES, PLEASE INFORM WAITER PRIOR TO ORDERING.

Pino's will try to accommodate vegetarian, gluten free and any other dietary requirements.

For tables of 6 guests or more, your bill will include a service charge of 10%, all credit/debit card payments will incur a 1.8% surcharge.



Summer Menu

"First we eat, then we do everything else."

M.F.K. Fisher



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Head Chef - Cristiano Patacca