

pinzini

modern italian steak

Dinner Menu One

Primi

Insalate cesare

Baby romaine lettuce, polenta croutons, parmigiano reggiano

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Insalata di rucola con pera, noci e gorgonzola

Arugula with pears, walnuts and gorgonzola cheese

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Minestrone di pesto

Traditional vegetable and cannellini bean soup with basil pesto

Secondi

Cavatelli con asparago e pomodoro secco

Cavatelli with grilled asparagus and oven roasted tomatoes

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Perchiatelli bolognese

Classic meat ragu

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Salmone al Fresco

Grilled salmon with artichokes, fingerling potatoes and herbs

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Pollo al mattone

Chicken cooked under a brick with potatoes and pancetta

I Dolce

Chocolate hazelnut cake

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Ricotta cheesecake with glazed caramel oranges

45.00 per person

Plus taxes and 22% service charge

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Dinner Menu Two

Primi

Insalata di rucola con pera, noci e gorgonzola
Arugula salad with pears, walnuts and gorgonzola cheese

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Insalate cesare
Baby romaine lettuce, polenta croutons, parmigiano reggiano

Pasta Course

Cavatelli con asparago e pomodoro secco
Cavatelli with grilled asparagus and oven roasted tomatoes

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Gnocchi bolognese
Potato gnocchi with a classic meat ragu

Entrees

Salmone al fresco
Grilled salmon with artichokes, fingerling potatoes and herbs

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Contro filetto di manzo
Marinated bone-in rib-eye with seasonal vegetables

I Dolce

Tiramisu

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Orange flavored risotto pudding

55.00 per person

Plus taxes and 22% service charge

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Dinner Menu Three

Primi

Insalata di rucola con pera, noci e gorgonzola
Arugula salad with pears, walnuts and gorgonzola cheese

Secondi

Tonno e fagioli
Herb-crusted tuna with cannellini beans

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Carpaccio di manzo
Thinly sliced beef strip loin with black truffle, arugula and parmigiano reggiano

Pasta

Gnocchi bolognese
Potato gnocchi with a classic meat ragu

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Tagliatelle nere allo scoglio
Black linguine with shrimps, scallops and calamari

Carne & Pesce

Costoletta di vitello
Grilled 14oz bone-in veal loin chop with seasonal vegetables

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Salmone al fresco
Grilled salmon with artichokes, fingerling potatoes and herbs

I Dolce

Tiramisu

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Limoncello crème brulee

65.00 per person

Plus taxes and 22% service charge

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Dinner Tasting Menu

Primi

Chefs choice antipasti

A selection of grilled and marinated vegetables and seafood

Secondi

Insalata di rucola con pera, noci e gorgonzola

Arugula salad with pears, walnuts and gorgonzola cheese

Pesce

Tonno e fagioli

Herb crusted tuna with cannellini beans

Carne

Carpaccio di manzo

Thinly sliced beef strip loin with black truffle, arugula and parmigiano reggiano

Pasta

Gnocchi bolognese

Potato gnocchi with a classic meat ragu

Intermezzo

Entrée

Branzino and Bistecca

A pairing of our Mediterranean sea bass with a salsa verde and NY strip served with seasonal vegetables

I Dolce

Pinzimini trio

Tiramisu, chocolate hazelnut cake, and pannacotta

80.00 per person

Plus taxes and 22% service charge