



303-775-0611

<http://www.wedeliverdouglasscounty.com>

# Pino's Italian Kitchen-CR

## Appetizers

Jumbo Artichoke \$12.19

Whole artichoke steamed, then baked in our wood burning oven sauced with a lemon beurre blanc and sprinkled with parmesan cheese.

Pepper Jack Shrimp \$13.25

Five large tiger shrimp saut ed with pepper jack cheese and diced prosciutto ham smothered in a Monterey Jack cream sauce.

Fried Calamari \$13.25

Tender Mediterranean fried calamari rings served with a side of marinara sauce.

Calamari Spicy Cherry Pepper \$13.78

Fried calamari tossed in a spicy cherry pepper marinara sauce.

Long Island Mussels Bianco \$13.25

White wine sauce with garlic and parsley flakes.

Buffalo Mozzarella Caprese \$11.13

Fresh basil drizzled with a balsamic reduction.

Burrata Cheese Cold Antipasto \$15.90

Mozzarella ball stuffed with ricotta, asparagus, roasted peppers, Kalamata olives, EVOO, and balsamic glaze drizzle

Pino's Baked Clams \$10.60

Combination of fresh chopped clam, saut ed garlic, onion, and seasoned bread crumbs

Zucchini and Sausage with \$11.13

Melted Gorgonzola

Saut ed zucchini and sweet Italian sausage, topped with melted gorgonzola.

Arancini Pino \$12.19

Prosciutto and provolone wrapped asparagus spears with lemon beurre blanc

Bruschetta \$10.60

Five pieces of toasted bread with pesto: topped with fresh tomatoes, onions, garlic, basil and olive oil.

Meatball Mamma Mia \$13.78

(Enough for 2) Monster sized meatball stuffed with fresh seasoned ricotta cheese on a bed of marinara.

Brussel Sprouts de Procida \$13.25

Shared Plate. Large medley of fried sprouts, prosciutto, dried cranberry, shaved parmigiana, balsamic reduction.

Sausage Stuffed Mushrooms \$13.25

3 cheese, spicy sausage, peppers and garlic with a lemon beurre blanc sauce baked on top.

Asparagus Prosciutto \$11.13

Prosciutto & provolone wrapped asparagus spears with lemon beurre blanc sauce.

## Salads

House Salad-Small \$4.77

Mixed field greens with tomatoes, cucumbers, croutons, kalamata

## Pino's Steaks & Chops

Ribeye Gorgonzola 12 oz \$29.68

Seasoned angus steak grilled to perfection topped with velvety melted gorgonzola, served w/red potato mash and seasonal vegetable.

Angus Ribeye Steak 12 oz \$29.68

Angus steak grilled to perfection. Slightly blackened and brushed with our very special homemade mesquite marinade. Served with authentic Italian broccoli rabe and red potato mash.

Ribeye Campagnolo \$29.68

Colorado grass feed angus steak grilled to perfection, topped w/ saut ed peppers, onions, & shitake mushrooms, served w/ red potato mash. Best steak on the menu!

Pork Osso Bucco \$28.62

Tender, fall off the bone pork-shank slow cooked osso bucco style, served with red potato mash & seasonal vegetable.

Beef Tenderloin \$32.33

Grilled 8oz tenderloin filet topped with burgundy peppercorn demi-glaze, served with red potato mash and seasonal vegetable.

## Seafood

Seafood Gusto Platter \$27.56

Lump crab, shrimp, scallops & clams gently saut ed in light garlic lemon butter sauce tossed with fresh vegetables served over linguini

Scallops, Crab & Shrimp \$28.62

Fresco

Sauteed deep-sea scallops and tiger shrimp with pine nuts and fresh baby spinach in a white wine garlic sauce served with fresh asparagus and creamy risotto.

Shrimp Parmigiana \$23.32

Jumbo succulent shrimp dipped in egg batter, breaded with seasoned Italian bread crumbs; topped with marinara sauce and mozzarella cheese, served with linguini pasta.

Shrimp Scampi \$25.39

Jumbo succulent shrimp gently saut ed in a light garlic lemon butter sauce, tossed with assorted vegetables, served over a bed of linguini pasta.

Blackened Sea Scallops \$27.56

Blackened sea scallops in a chardonnay lemon butter sauce, served with red potato mash and saut ed asparagus

Fresh Cut Salmon Pino \$25.39

Saut ed salmon fillet topped w/ lemon butter beurre blanc, served w/ fresh vegetable & creamy risotto

Fruiti di Mare \$33.39

Saut ed clams, mussels, salmon, deep-sea scallops, calamari and tiger shrimp tossed in a spicy seafood marinara over linguini pasta

## Chef Specialty Pasta Dishes

Penne Pino \$20.14

Saut ed authentic Italian broccoli rabe, garlic, sliced cherry tomato, EVOO, sun dried tomatoes & Brooklyn-style Polidori Italian sausage

Blackened Shrimp & Scallops \$27.56

Spinach Fettuccini

Blackened shrimp & deep sea scallops w/ spinach fettuccini pasta, vine ripe tomatoes in a gorgonzola cream sauce

Truffle Ravioli with Shrimp \$24.38

Ricotta cheese stuffed ravioli tossed in white truffle sauce, shitake mushroom, cherry tomato w/ jumbo shrimp

Seafood\* Fettuccini Christina \$28.62

Pan seared shrimp & deep sea scallops w/ fettuccini pasta finished in our famous white truffle panna cream sauce, shitake mushroom, cherry tomato

## Pastas

Spaghetti Marinara \$11.66

Topped with your choice of our sauces and your choice of meatballs or sausage.

Penne Primavera \$16.43

Fresh, seasonal vegetables served over penne, saut ed in olive oil and garlic

Penne Carbonara \$17.49

Tossed creamy alfredo sauce with green peas and diced imported prosciutto.

Penne Rustica \$21.20

Penne pasta tossed in a rose cream sauce with julienne chicken and homemade Italian sausage topped with melted provolone cheese baked in our wood burning stove.

Rigatoni alla Vodka \$18.02

100% Italia-styl dish using a pancetta pink sauce, prosciutto and peas.

Rigatoni Bolognese \$19.08

Rigatoni topped with our famous house made Bolognese sauce

Fettuccini Alfredo \$15.90

Fettuccine pasta tossed in our own rich and creamy alfredo sauce.

Capellini Tomato Basil \$17.49

Diced roma tomatoes and fresh basil and garlic tossed with extra virgin olive oil, served over a bed of angel hair pasta.

Spinach Ravioli \$18.55

Our own recipe of ricotta and spinach, skillfully handmade into a dinner size ravioli and topped with a marinara and fresh baby spinach sauce.

Classic Cheese Ravioli \$15.37

Ricotta cheese stuffed ravioli finished w/ our house made marinara Sauce

<i>olives and parmesan with choice of dressing.</i>	
House Salad-Large	\$10.07
<i>Mixed field greens with tomatoes, cucumbers, croutons, kalamata olives and parmesan with choice of dressing.</i>	
Spinach Salad-Small	\$4.77
<i>Fresh baby spinach, prosciutto, pine nuts, and balsamic vinegar dressing.</i>	
Spinach Salad-Large	\$11.13
<i>Fresh baby spinach, prosciutto, pine nuts, and balsamic vinegar dressing.</i>	
Caesar Salad-Small	\$4.77
<i>Crisp romaine lettuce tossed in our homemade dressing with grated parmesan cheese and croutons.</i>	
Caesar Salad-Large	\$11.13
<i>Crisp romaine lettuce tossed in our homemade dressing with grated parmesan cheese and croutons.</i>	
Italian Chopped Salad	\$14.31
<i>Fresh lettuce topped with salami, cappicola, pepperoni, tomatoes, pepperincinis, black olives and shredded mozzarella cheese served with ranch dressing.</i>	
Steakhouse Wedge Salad	\$10.60
<i>Iceberg lettuce topped with bacon, bleu cheese crumbles, tomatoes, and bleu cheese dressing.</i>	

## **Specialty Green Chili Italiano**

Bone-In Double Cut Pork Chop	\$25.39
<i>16 oz double bone in pork chop smothered in our chef's famous prosciutto green chili, served with red potato mash</i>	
Green Chili Chicken Ravioli	\$23.27
<i>Chicken stuffed ravioli smothered in our chef's own famous prosciutto green chil, julienne chicken, goat cheese</i>	
Green Chili Cannelloni Tuscan	\$22.21
<i>Grande tub pasta stuffed w/ Bolognese &amp; ricotta cheese, melted mozzarella smothered in our chef's famous own prosciutto green chili &amp; finished in our wood burning oven</i>	

## **Side Dishes**

Pasta (Choice) w/marinara	\$5.25
Meatballs	\$8.43
<i>in marinara sauce.</i>	
Sausage	\$8.43
<i>In marinara sauce</i>	
Broccoli Rabe	\$7.37
Sauteed Spinach	\$7.37
<i>garlic &amp; oil.</i>	
Red Potato Mash	\$5.25
Sauteed Mushrooms	\$7.37
Waffle Fries	\$4.19
Onion Rings	\$5.25

## **Desserts**

Tiramisu	\$9.01
<i>Espresso-um soaked lady fingers with creamy Mascarpone cheese and cocoa powder.</i>	
Triple Chocolate Cake	\$9.01
<i>A decadent dessert of moist chocolate cake, chocolate filling and chocolate frosting.</i>	
N.Y. Cheesecake	\$9.01
<i>Traditional style cheesecake with a graham cracker crust, topped with a strawberry-raspberry sauce.</i>	
Key Lime Torte	\$9.01

Cioppino	\$31.80
<i>San Francisco inspired Italian fisherman's stew clams, mussels, salmon, deep- sea scallops, calamari, shrimp, combined in a fresh tomato wine sauce</i>	

## **Wood Fire Pizza-Not available on Fri. & Sat.**

Combination Pizza-Med.	\$20.14
<i>Pepperoni, sausage, mushrooms, peppers and olives.</i>	
Combination Pizza-Large	\$27.03
Cheese Pizza-Med	\$16.96
Cheese Pizza-Large	\$21.73
Sausage and Pepper Pizza-Med	\$19.08
<i>homemade marinara pizza, house roasted and saut ed red peppers, sliced sweet sausage and mozzarella Cheese</i>	
Sausage and Pepper Pizza-Large	\$24.91
Meatball and Sauteed Onion Pizza-Med	\$19.08
<i>homemade marinara pizza, sliced meatballs, saut ed sweet onion and mozzarella cheese.</i>	
Meatball and Sauteed Onion Pizza-Large	\$24.91
Bruschetta Chicken-Med	\$20.14
<i>pesto sauce topped with fresh vine ripened tomatoes, basil, julienned chicken and mozzarella</i>	
Bruschetta Chicken-Large	\$25.97
Pizza-Lunch	
Pino's Pizza-Med	\$20.14
<i>homemade marinara pizza, saut ed authentic Italian broccoli rabe, garlic &amp; EVOO, sliced Italian sausage &amp; premium mozzarella Cheese</i>	
Pino's Pizza-Large	\$25.97
<i>homemade marinara pizza, saut ed authentic Italian broccoli rabe, garlic &amp; EVOO, sliced Italian sausage &amp; premium mozzarella Cheese</i>	
Margherita Pizza-Med	\$20.14
<i>Vine ripened tomatoes, basil leaves and fresh mozzarella with a creamy alfredo sauce.</i>	
Margarita Pizza-Large	\$25.97
"NY Inspired" Grandma Pizza Pie-Med	\$19.08
<i>homemade marinara pizza, fresh vine ripened tomatoes, basil leaves &amp; fresh buffalo mozzarella cheese</i>	
"NY Inspired" Grandma Pizza Pie-Large	\$24.91
<i>homemade marinara pizza, fresh vine ripened tomatoes, basil leaves &amp; fresh buffalo mozzarella cheese</i>	
Hawaiian Italian Pizza-Med	\$19.08
<i>homemade marinara pizza, premium mozzarella cheese, pineapple chunks, Italian prosciutto ham</i>	
Hawaiian Italian Pizza-Large	\$24.91
<i>homemade marinara pizza, premium mozzarella cheese, pineapple chunks, Italian prosciutto ham</i>	
Jalape os Saut ed Onions Pizza-Med	\$19.08
<i>Pizza marinara, premium mozzarella, saut ed jalape os and sweet onions</i>	
Jalape os Saut ed Onions Pizza-Large	\$24.91
<i>Pizza marinara, premium mozzarella, saut ed jalape os and sweet onions</i>	

Grande Lasagna Della Nonna	\$20.67
<i>Our homemade Bolognese, ricotta, mozzarella, and parmesan cheese layered between pasta then baked to perfection in our wood burning stove.</i>	
Chicken Ravioli	\$20.67
<i>Jumbo ravioli stuffed w/ chicken, cheese, Italian herbs. Tossed in a rose cream saucew/ saut ed julienne chicken &amp; goat cheese crumbles</i>	
Tortellini con Pollo	\$19.61
<i>Tri-colored tortellini with julienne chicken smothered in a gorgonzola cream sauce</i>	
Tortellini Pink	\$19.08
<i>Tortellini Pink Tri-colored tortellini finished in a pancetta based vodka pink sauce.</i>	
Linguini in Clam Sauce	\$21.73
<i>Fresh littleneck clams and shelled sweet baby clams delicately saut ed with garlic and green onions in a Pinot Grigio white sauce.</i>	
Beef Steak Ravioli	\$20.14
<i>Homemade ravioli filled with slow-braised beef steak tossed with a saut ed portabella mushroom brown sauce.</i>	
Cannelloni a la Toscana	\$22.26
<i>Two crepes filled with ground veal and beef baked in our wood burning stove and topped with our homemade Tuscan meat sauce &amp; melted provolone.</i>	

## **Chicken & Veal**

Chicken Paillard	\$19.61
<i>Lightly pounded, seasoned grilled chicken with saut ed broccoli, garlic, EVOO, served with creamy risotto.</i>	
Chicken Parm Pink	\$24.38
<i>Customer Favorite! Lightly pounded tenderized fried cutlet, breaded w/ our house made breadcrumbs finished in a pancetta based vodka pink sauce, premium provolone cheese, served with rigatoni pasta</i>	
Chicken Piccata	\$23.27
<i>Chicken breast saut ed with Chablis, lemon, capers, artichokes and cream, served with capellini marinara and fresh vegetables.</i>	
Veal Piccata	\$26.50
<i>Veal Cutlet saut ed with Chablis, lemon, capers, artichokes and cream, served with capellini marinara and fresh vegetables.</i>	
Chicken Marsala	\$22.79
<i>Chicken topped in a marsala wine sauce with mushrooms and prosciutto ham, served with capellini marinara and asparagus.</i>	
Veal Marsala	\$26.50
<i>Veal topped in a marsala wine sauce with mushrooms and prosciutto ham, served with capellini marinara and asparagus.</i>	
Chicken Saltimbocca	\$23.32
<i>Sauteed chicken breast topped with Dijon mustard, prosciutto and provolone cheese with a creamy demi-glace, served with a side of fettuccini alfredo and asparagus.</i>	
Veal Saltimbocca	\$27.51
<i>Sauteed cutlet topped with Dijon mustard, prosciutto and provolone cheese with a creamy demi-glace, served with a side of fettuccini alfredo and fresh vegetable.</i>	
Veal Sorrentino	\$26.45
<i>Scaloppini topped with eggplant and buffalo mozzarella in a mushroom brown sauce, served with capellini pasta.</i>	

Cannoli \$6.36

*Italian cannoli shell filled with a sweet ricotta filling and chocolate chips.*

### **Side Dishes**

Sausage in Marinara Sauce	\$8.43
Meatballs in Marinara Sauce	\$8.43
Broccoli Rabe	\$7.37
<i>saut ed garlic &amp; oil</i>	
Saut ed Spinach	\$7.37
<i>garlic &amp; oil</i>	
Red Potato Mash	\$5.25
Sauteed Mushrooms	\$7.37
Fries	\$4.19
Onion Rings	\$5.25

### **Castle Pines**

Chicken Parmigiana \$22.79

*Chicken hand dipped in egg batter, breaded with seasoned Italian bread crumbs; topped with marinara and mozzarella cheese, served with fettuccini marinara and saut ed vegetables.*

Veal Parmigiana \$26.50

*Veal hand dipped in egg batter, breaded with seasoned Italian bread crumbs; topped with marinara and mozzarella cheese, served with fettuccini marinara and saut ed vegetables.*

Veal Oscar \$28.62

*Scaloppini topped with lump crabmeat and artichokes smothered in a lemon cream sauce, served with red potato mash and saut ed asparagus*