

Italian Cured Meats and Cheeses

Choose 3 for \$10 or 5 for \$14

Served with crusty breads and accompaniments

Taleggio is a semi-soft, washed-rind cheese from the Valtaleggio region in northern Italy, near Lombardy. It is characteristically aromatic yet mild in flavor and features tangy, meaty notes with a fruity finish

Pecorino Toscano Brinata this 20-day-old, pure, fresh sheeps milk pillow is soft-ripened with a white, downy rind similar to a Brie, yet unlike any other sheeps milk cheese

Crucolo is an artisanal cow's milk cheese made by a single producer at the Rifugio Crucolo, situated at the mouth of the Val Campelle in Trentino, northern Italy. The flavor is reminiscent of a creamy Parmigiano Reggiano, mild and buttery yet with a surprisingly tangy finish

Bianco Sardo di Moliterno from Basilicata, Italy, is also known as Canestrato, after the baskets in which this hard sheep's milk cheese was traditionally matured. Its paste is dense and sometimes crumbly, its flavor earthy, sweet, and nutty

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Hot Coppa, is a traditional Calabrian Italian cold cut made from pork shoulder or neck. Coppa is a typical dish of the city of Piacenza, and is popular in Switzerland near the borders with Italy

Sopressata is an italian dry-cured salami. sopressata is a speciality of southern italy, and often includes hot pepper and a healthy dose of garlic

Speck originates from the Alto Adige region the meat is seasoned with salt and spices that include pepper, laurel and juniper berries then smoked using flavorful beechwood, ash or juniper before being allowed to rest for one month

Finocchiona a variation on salami owes its origins to a thief at a fair near the town of Prato, who stole a fresh salami and hid it in a stand of wild fennel. When he returned for it, he found it had absorbed the fennel aromas

24 Month Prosciutto di Parma is aged for a minimum of 24 months in the area of Parma. Their version, seasoned liberally with salt and nothing else, has been in production for over 2000 years

Cocktails - Drinks

BLOOD ORANGE MARTINI 9
absolut mandrin , blood orange puree
and grand marnier

WESTINI 9
absolut mandrin, melon liqueur and
refreshing touches

PINZITINI 9
limoncello, vodka, cranberry juice

ITALIAN LEMONADE 9
choice of stoli strasberi, razberi. blueberi or vanil vodka and triple sec,
limoncello, lemonade and sierra mist

PERFECT COSMOPOLITAN 9
choice of patron or don julio tequila,
fresh lime juice, sweet lime juice, grand marnier, cranberry and a
cointreau float

SPARKLING BLOOD ORANGE 9
our blood orange martini only sparkling:
absolut mandrin, blood orange puree,
grand marnier and sparkling wine

BLUE RASPBERRY MARTINI 9
raspberry vodka, triple sec, blue curacao, splash of sour mix

DOMESTIC BEERS 5
budweiser, bud light, michelob ultra,
miller lite, sam adams, yuengling, odouls n/a

IMPORTED BEERS 6
amstel light, corona extra, guinness, heineken,heineken light,
la rossa, moretti, peroni, pilsner urquell,
stella artois, st. pauli n/a

pinzini

Wines by the Glass

WHITE ~

- Zonin Prosecco Brut NV, Veneto Italy 8
White peach, hard candy, crisp
- Tocco Prosecco Sparkling Wine, Veneto Italy 9.5
Flower bouquet, apple, delicate
- Berringer White Zinfandel, California 6.5
Blush color, citrus, melon, fresh, sweet
- Ecco Domani Pinot Grigio, Venetie Italy 6.5
Fresh, fruity, apple, pineapple, light
- Antinori "Campogrande" Orvieto Italy 9
Fruity aroma, pineapple, banana, full-bodied, rich
- Maso Poli Pinot Grigio, Trentino Italy 11
Ripe fruit, fresh acidity, zesty, medium to full bodied
- Whitehaven Sauvignon Blanc, Marlborough New Zealand 9
Full flavored, currants, gooseberry, lemon, dry, medium-bodied
- Ruffino Chardonnay Libaio, Tusany Italy 7
Intense, clean, and very fruity with hints of meadow flowers
- Artesa Chardonnay, Carneros Napa Valley California 11
Green apple, pear, butterscotch, vanilla, toasted oak

pinzini

RED ~

Dogajolo Carpineto, Tuscany Italy 8
Wild berries, hints of cherry, coffee, vanilla and spice

Blackstone Merlot, Sonoma County California 8
Plum, blackberry, all perfectly rounded out with soft, squishy tannins

Lechthaler Pinot Nero, Trentino Italy 10.5
Red-berry fruit scented bouquet, mild, easy drinking

Michele Chiarlo Barbera d'Asti, Piedmont Italy 10
Plum, strawberry, Vinous bouquet, medium-bodied

Da Vinci Chianti Classico, Tuscany Italy 11
Black cherries, dark plum fruit, spicy, medium to full body

Penfolds Rawson's Shiraz, South Australia 6.5
Red currant, liquorice, oak, black pepper

Rosemount Estate Shiraz Diamond Label, Australia 6.5
Spicy liquorice, cracked pepper, medium to full body

Cantele Primitivo, Puglia Italy 8.5
Dark fruit, cherries, flowery, spices

Banfi "Centine", Tuscany Italy 7.5
Fruity, young, silky medium body, pleasant finish

Barboursville Cabernet Franc Reserve, Virginia 12
Ripe red berries, caramelized notes of fig, soft palate

Louis M. Martini Cabernet Sauvignon, Napa Valley California 8.5
Ripe cherry, cassis, pipe tobacco, medium to full-bodied wine

Luce della Vite Lucente, Tuscany Italy 13
Black currants, dried plums, liquorice, cinnamon, chocolate

pinzini