



pinzimini

To Start

Frito misto, scallop, white fish, oyster, shrimp, calamari, arugula, hot cherry peppers, chive aioli *	11
Caesar salad, romaine hearts, white anchovy, crouton	8
Winter greens salad, baby beets, butternut squash, micro herb, olive oil hollandaise, balsamic vinegar	9
Mozzarella ale dip, shrimp, caramelized onion, garlic breadsticks	11
Minestrone	6
Potato leek	6

For the Table

Truffle and parmesan chips	5
Crispy braised pork belly, agrodolce, radish	6
Imported burrata, cracked pepper, Mediterranean sea salt, smoked olive oil	13
Cured meats, lomo, guanciale, coppa, spicy olives	7
Cauliflower, seared gnocchi, apple butter	6

Farmed, Fished and Foraged

Grayson's braised short rib, trumpet mushroom & scallion risotto, natural jus	27
2011 Taste of Arlington "Best of the Best" Entrée Winner	
Da Vinci Chianti Classico 2010 13	
Grayson Natural's strip steak, beet puree, fingerling home fries, smoked cippolini*	32
Horse Heaven Hills Cabernet Sauvignon 2009 11	
Seared scallops, polenta cake, crispy leeks, apple compote*	26
Kendal-Jackson Riesling 2010 9	
Pollo fritto, tumbleweed mac & cheese, braised collard greens*	20
Ritual Pinot Noir 2008 13	
Rustic hunter's stew, duck sausage, pork belly, white bean ragu, mostarda, crusty bread	23
Michele Chiarlo Barbera d'Asti 2009 10	
Grilled salmon, celeriac, oyster stufato*	22
Anselmi San Vincenzo 2010 11	

Pasta

Pappardelle, roast pork shoulder, fava beans, baby carrot, agrodolce	21
Broiled Virginia fluke, mushroom tortellini, truffle cream, pepper cress*	20
Lobster carbonara, penne, portobello, scallion*	30
Butternut squash ravioli, roasted parsnip, sage cream	17

Brick Oven Pizza

Margherita, roasted tomato, basil, smoked olive oil	14
Spicy Italian sausage, charred onion, roasted fennel	15
Royal trumpet, hen of the woods, roast shallot, goat cheese, truffle oil	16
Double cut coppa, portobello mushrooms, fontina cheese	15

For the Side

Integrale polenta cake	5
Tumbleweed mac & cheese	5
White bean ragu	5
Braised collards	5
Fingerling home fries	5

A special thanks to our partners in the field

Buying, sourcing, and supporting locally grown products can't be done without a strong relationship between the producer, the restaurant and the diner. So on behalf of the Pinzimini team we say thanks to Gary Mitchell of Grayson Natural Foods, to Don Roden of The Organic Butcher of McClean, and to you for choosing to support local.

Enjoy and Be Well,

Graham Fontes
Executive Chef

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