

# pinzimini

## Small Plates to Share

- Truffle parmesan fries 5
- Calamari, banana peppers, spinach 5
- Heirloom tomato bruschetta 5
- Grilled artichoke, lemon, fresh herbs, brown butter 5
- Marinated Olives 5

## From the Hearth

- Stracciatella, parmesan egg drop soup, spicy sausage, scallion
- Tuscan potato leek
- Tomato fennel
- Cup 4 Bowl 6

## From the Garden

- Caesar, white anchovy, shaved parmigiano reggiano, garlic crouton 8
- Heirloom tomato caprese, fresh mozzarella, basil, toasted pine nuts, balsamic reduction 9
- Local melon salad, arugula, goat cheese, pistachio, prosciutto, roasted shallot sherry vinaigrette 11
- Warm gnocchi salad, grilled chicken, radicchio, spinach, marinated artichokes, pancetta, limoncello dressing 12
- Panzanella, grilled Marvesta shrimp, fuji apple, black fig, spicy olives, mixed greens, red wine vinaigrette 15
- Grilled flat iron steak, crispy onions, spinach, frisee, crimini, roasted tomato, gorgonzola peppercorn dressing 16
- Grilled Atlantic salmon, roasted cauliflower, field greens, basil, red pepper, blood orange anise vinaigrette 15

## Combinations

- Combine any cup of soup, 1/2 Panini, and small caesar salad 12
- Combine any 1/2 pasta and small caesar salad 13
- Combine a 1/2 pizza with a small caesar salad or cup of soup 12

## Grayson Natural's Grass Fed Burger

Heirloom tomato, crucolo cheese, cippolini, arugula, brioche bun 14

Served with parmesan house chips or small caesar salad, ask your server about adding a fried farm egg or crispy pork belly

## Panini from the Press

with parmesan house chips or small caesar salad

- Herbed chicken breast, San Marzano marinara, mozzarella 9
- Roasted turkey breast, baby spinach, clover honey, boursin cheese 10
- Charred tomato, zucchini, red pepper, goat cheese, basil, arugula 8
- Spicy Italian sausage, caramelized red onion, roasted red pepper, fontina 10

## Brick Oven Pizza

- Fontina, mozzarella, smoked provolone, parmesan, basil first press olive oil 9
- Seasonal mushroom, goat cheese, caramelized shallot 11
- Spicy Italian sausage, melted onion 12
- Double pepperoni, crimini mushroom 11

## Pasta & Fish

- Garlic herbed Marvesta shrimp, angel hair, lemon fumet 12
- Broiled Atlantic cod, charred tomato ragu, asparagus, first press olive oil 12
- Penne pasta, braised chicken, artichoke hearts, pesto, asiago 11
- Four cheese ravioli, spinach, beech mushroom, roma tomato, parmesan cream sauce 10

## Westin Wellness presents our Farm to Table Menu

Our pork and beef is raised right here in Virginia on grass. We have partnered with Grayson Natural, of Independence Virginia, who supplies us with beef free of hormones, antibiotics, or corn products. Where possible we source only locally and organically grown produce and our seafood has been carefully selected from sustainable sources.

Enjoy and Be Well.  
Graham Fontes  
Executive Chef

Like our Facebook page and follow us on Twitter to keep up to date on happenings in the restaurant and special offers and promotions. Interested in learning more about the chef? Follow my blog to read recipes, see cooking demos, get tips on healthy eating, and learn more about sustainable farming practices.

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