

SMALL PLATES

pinzini

WILD MUSHROOM RAVIOLI white wine herb sauce, garlic chips	7
LOBSTER MAC AND CHEESE fontina, asiago and a crispy parmesan crust	8
CRAB CAKE house made citrus aioli	10
BRUSHETTA grilled italian bread, topped with diced tomatoes, basil and mozzarella cheese, balsamic glaze	8
ARANCINI RISOTTO BALLS fontina and fresh mozzarella	4
LOBSTER COHIBA sweet & spicy chili sauce	5
ITALIAN NACHOS warm nachos chips, topped with shredded mozzarella cheese, diced tomatoes, basil, olives and banana peppers add pepperoni, chicken or italian sausage + 2	8
ANGUS BEEF SLIDER chipotle aioli	4

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain

SHAREABLE PLATES

pinzini

CHEESE BOARD	15
monocacy ash, appellation, tarentaise and farmstead cheddar, house made grape marmalade, marcona almonds and marinated olives	
CRUDO BOARD	16
speck, wild boar sausage, volpi milano, duck pate and chorizo, pickled cipollini onions and mediterranean olives	
MARGHERITA FLAT BREAD	9
tomato sauce, mozzarella, basil	
SALSICCIA FLAT BREAD	10
tomato sauce, mozzarella, italian sausage, caramelize onions	
ROYAL FLATBREAD	10
tomato sauce, pepperoni, fontina cheese, mushrooms	
VERDURE FLATBREAD	10
tomato sauce, mixed peppers, mushrooms, grilled eggplant, olives, mozzarella	
COBB FLAT BREAD	10
grilled chicken, olives, tomato, bleu cheese, onion, bacon, avocado	
MEDITERRANEAN FLAT BREAD	12
shrimp, tomato, onion, peppers, olives, scallions, feta cheese	

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ZUPPE E INSALATA—SOUP AND SALAD

pinzini

MINISTRONE SOUP	CUP 4 BOWL 7
vegetables & white bean soup with basil pesto	
POTATO LEEK SOUP	CUP 4 BOWL 7
sautéed potatoes and leeks, simmered in vegetable broth, touch of cream	
MARYLAND CRAB CORN CHOWDER	CUP 4 BOWL 7
lump crab meat, diced potatoes, corn, scallions, sherry, cream	
SEASONAL SOUP DU JOUR	CUP 4 BOWL 7
please ask your server for today's selection	
ARUGULA SALAD	8
pears, roasted walnuts, oven dried tomatoes, lemon vinaigrette	
CAESAR SALAD	8
chopped romaine hearts, focaccia croutons, parmesan cheese, house made dressing	
PINZIMINI SALAD	9
chopped greens, olives, pepperoncini, tomatoes, artichoke hearts, shaved red onion, shaved ricotta salata cheese, oregano vinaigrette	

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GRANDE INSALATA—ENTRÉE SALADS

BURGERS

GRANDE INSALATA—ENTRÉE SALADS

SALMON SALAD 15

mixed greens, tomato, cucumber, crispy potato curls,
prosecco vinaigrette

CRAB CAKE SALAD 19

arugula, pears, oven roasted tomato, citrus vinaigrette

STEAK SALAD 18

grilled flat iron steak, arugula, roasted tomatoes, avocado,
smoky blue cheese, white balsamic

ITALIAN CHICKEN COBB SALAD 12

diced chicken breast, chopped arugula, romaine
and radicchio, prosciutto, hardboiled egg, tomatoes,
avocado, gorgonzola cheese, herb vinaigrette

BURGERS

PINZO BURGER 10

our signature burger, grilled 8 oz. patty with pancetta, fontina cheese,
hydro bibb lettuce, sautéed onions, tomato, signature sauce, soft brioche
bun

BALLSTONER 10

our original burger ~ grilled 8 oz. patty with hickory smoked bacon,
smoked mozzarella cheese, hydro bibb lettuce, caramelized onions,
tomato, our signature sauce, soft brioche bun

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PASTA, CARNE, PESCE & POLO—Entrees

AVAILABLE AFTER 5 PM

pinzini

PASTA BOLOGNESE	16
our classic meat raga over fettuccini	
WILD MUSHROOM RAVIOLI	16
white wine herb sauce	
CHICKEN FETTUCINI ALFREDO	17
grilled chicken breast, parmesan cheese sauce, basil	
STROZZAPRETI GAMBERI	19
seared shrimp, strazzapreti pasta, kale, toasted pine nuts, fennel	
CITRUS ROAST BELL AND EVANS CHICKEN BREAST	26
garlic scented patate frites, white wine thyme sauce	
PAN ROASTED CHILEAN SEA BASS	32
artichoke risotto, wilted spinach, lemon agrumato oil	
SEA SALTED AHI TUNA	31
artichoke hearts, plum tomatoes, arugula, cannellini beans	
CRAB CAKES	25
patate frites, wilted spinach, pinot grigio white wine sauce	
24 HOUR BRAISED SHORT RIB	25
parmesan polenta, merlot glaze	
SEARED 1855 ALL NATURAL ANGUS STRIP	32
roasted garlic-horseradish whipped potatoes, zinfandel sauce	

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WINE BY THE GLASS

pinzini

WHITE

SPARKLING

PROSECCO , ZONIN, BRUT VENETO, ITALY apple and pear aromas with twist of citrus	9
J ROGET , Brut, CA	8
CHANDON , Sparkling, CA	12

SWEET & DRY LIGHT TO FULL INTENSITY

MOSCATO , KENWOOD, USA slightly effervescent. refreshing fruit flavors of lychee and apricot with a crisp, tart finish.	8
WHITE ZINFANDEL , BERINGER, USA fresh red berry, citrus and melon aromas and flavors, rounded out with subtle hints of nutmeg and clove.	8
RIESLING , ANEW, WASHINGTON Aromas of bright fruit, spice and citrus	10
PINOT GRIGIO , BOLLINI "TRENTINO-ALTO ADIGE", ITALY nuanced flavors of tropical fruit, minerals	8
14 HANDS "HOT TO TROT" , White Blend, CA chardonnay, riesling and moscato, intense flavors of peach, pineapple, honey and vanilla	9
SAUVIGNON BLANC , KIM CRAWFORD, MARLBOROUGH, NZ lifted black currant notes with guava.	9
CHARDONNAY , MAGNOLIA GROVE, USA This wine tantalizes the palate with perfect poise of Refreshing acidity and fruits	8
CHARDONNAY , SARAH'S VINEYARD, USA full-bodied, lush with honeyed grapefruit aromatics	8
CHARDONNAY , BV Century Cellars, CA Full bodied, lush with honeyed grapefruit aromatics	8

WINE BY THE GLASS

pinzini

RED

DRY LIGHT TO FULL INTENSITY WINES

PINOT NOIR, CANYON ROAD VENICE, ITALY 8
berry aroma with velvet flavor and spicy finish

MERLOT, GLASS MOUNTAIN USA 8
beautifully knits cherry, blackberry and spice
complements this medium-bodied but firm tannins

CHIANTI CLASSICO, GABBIANO, ITALY 9
fresh with flavors of plum, violets and juicy cherries

MERLOT, CELLAR 8, CA 8
Berry and plum aromas layered with spice, smoke, and
Even floral highlights

MALBEC, ALAMOS, ARGENTINA 12
dark berry fruit medley, melted English licorice

CABERNET FRANC, BARBOURSVILLE, VIRGINIA, USA 12
flavor of ripe red berries, fig cherry and plum

RED BLEND, SOUVERAIN, CA 8
dense, dark beauty loaded with dark fruit, tar and flowers

ZINFANDEL, FIDDLETOWN, USA 13
dark, soft and round with fresh, bright acidity.
Hints of caramel and subtle nuances of black currants

CABERNET SAUVIGNON, MAGNOLIA GROVE CALIFORNIA, USA 8
aromas of dark stone fruits with oak notes of
vanilla and coffee

CABERNET SAUVIGNON, SEAN MINOR, USA 14
flavors of blackberries, raspberries and ripe plum,
creating a full bodied rich wine experience

COCKTAILS & BEER

pinzini

COCKTAILS

HOTEL NATIONAL 9

bacardi superior rum, apricot brandy,
pineapple and lime juice

GOLD RUSH 10

domaine de canton, bourbon, freshly lemon juice

CHOCOLATE MARTINI 10

STOLI VANILLA, GODIVA CHOCOLATE

WESTINI 10

absolut mandrin, melon liqueur, medley of fresh juices

PINZITINI 10

limoncello, vodka, cranberry juice

HOLIDAY KISS 9

frangelico hazelnut liqueur, chambord,
simple syrup, cream

BEER

DOMESTIC BEERS 5

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, MILLER LITE,
SAM ADAMS, YUENGLING, HARPOON IPA, FLYING DOG PALE ALE

IMPORTED AND CRAFT BEERS 6

AMSTEL LIGHT, CORONA EXTRA, CORONA LIGHT, GUINNESS,
HEINEKEN, HEINEKEN LIGHT, MORETTI, PERONI, PILSNER URQUELL,
STELLA ARTOIS, BLUE MOON, ST. PAULI N.A.

DRAFT BEERS 6

STELLA ARTOIS, WILD WOLF BLONDE HUNNY ALE, BUD LIGHT,
FOUNDERS, DOGFISH HEAD 60 MINUTE IPA, PORT CITY, EVOLUTION LOT
Nº3 IPA, DC BRAU PALE ALE,

SEASONAL SIPS

pinzini

GIN PUNCH	8
hendrick's gin, pom wonderful, lemon, angostura bitters, cucumber	
SPICED RUM CIDER	10
captain morgan original spiced rum, disaronno amaretto, cranberry juice, apple cider	
CLOVE DAQUARI	9
bacardi superior rum, clove simple syrup, lime juice	
SPICED PEAR MOJITO	10
absolut pears vodka, apple juice, cinnamon simple syrup, lime juice, mint	
SEASONAL OLD FASHIONED	9
bulleit rye, apple brandy, angostura bitters, orange peel	
HARVEST PEAR MARTINI	10
absolut pears, st. germain liqueur, hazelnut liqueur, lemon juice	
BLOOD ORANGE MARTINI	10
absolut mandrin, blood orange puree, grand marnier	
UNORDINARY COSMOPOLITAN	10
milagro reposado tequilla, cointreau, cranberry juice, ginger	

DARK CHOCOLATE DECADENCE caramelized banana, vanilla ice cream	6
APPLE CRISP served with dulce de leche, red wine caramel	5
S'MORES graham cracker ice cream	6
WARM PEACH TART lavender cream and berries	6
SORBET raspberry, mango	6
Chef's Selection of Artisanal Cheeses clover honey, dried fruits, crusty bread, nuts	11

GF: We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present.

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