

PINO'S

Vino e Cucina

Autumn Menu 2024



Pino's Vino e Cucina
est. 2016

Pino's Vino e Cucina al Mare
Coming Soon...

菜單



*I truly hope that
our food and our hospitality make you feel
at home, among good friends*

Pino's Italian Feast

130pp

At Pino's Vino e Cucina, we believe that true culinary excellence lies in the quality of our ingredients, not the quantity on the plate.

Each dish on our menu is crafted with care, using only the finest, freshest ingredients sourced from trusted suppliers. From succulent Blackmore Wagyu to delicate Red Royal Red Prawns, every bite is a celebration of flavor and integrity. Join us for an unforgettable dining experience where passion meets perfection, and let our dishes speak for themselves.

SNACKS

sourdough bread & focaccia
east33 oysters Italian "ponzu"
fried fiandino balls cheese, black pepper mayo

ANTIPASTO

blackmore wagyu ms9+ tartare, smoked egg yolk, horseradish, pasta fritta
red royal red prawns on toast, aglio olio & pepperoncino

PASTA

tagliatelle, qld prawns, bisque, cherry tomato, dill

SECONDO

game farm spatchcock, black garlic, chicken jus, greens
rocket salad, provolone, honey mustard dressing

DOLCE

pre-dessert
lemon sorbet

tiramisu'

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Groups of 6 or more will incur a 10% service charge.

Please note, a surcharge of 10% will apply on Sundays, a 1.8% handling fee applied to all card transaction

Pizzicheria

SELECTION OF 2 ~ 28

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SELECTION OF 4 ~ 52

- alta lunga bert 3 latte
- ocelli whisky +4
- truffle pecorino
- ocelli barolo

- fennel salame
- mortadella
- wagyu bresaola +6
- prosciutto toscano

Assaggini & Antipasti

house made sourdough & focaccia, extra virgin olive oil 13

house marinated mixed olives 9

east33 sydney rock oysters, citrus dressing 39/75

handmade burrata, spiced heirloom tomato compote, basil oil 27

tomino cheese wrapped in prosciutto toscano, truffle honey 17ea

fried parmesan cheese balls, black pepper mayo 10

red royal prawns aglio olio peperoncino on sourdough toast 25

meat balls skewer glazed in arrabbiata sauce, puffed quinoa 11ea

riso al salto, bone marrow, parmesan custard, gremolata 27

blackmore wagyu ms9+ tartare, horseradish, smoked egg yolk, pasta fritta 31

ox tongue in tonnato sauce, caper berries, parsley oil, pine nuts 27

Fresh Pasta & Piatti Forti

carnaroli risotto, porcini butter, king brown 34

squid ink malloreddus, cuttlefish, salumi xo sauce, smoked bottarga 36

tagliatelle, prawns, bisque, cherry tomato, dill 42

rigatoni alla zozzona 34

fish of the day, tomato tarragon butter, green beans, avruga caviar MP

game farm butterfly spatchcock, black garlic, chicken jus, greens 54

riverina 1kg fiorentina ms2+, grilled lemon, garlic & rosemary oil 159

Contorni

sugarloaf cabbage, taleggio, parsley lemon oil 16

rocket salad, pear, shaved provolone, mustard honey dressing 14

roasted chat potato, wagyu fat, rosemary, garlic 15

Let the Italian feed you 95pp

Enjoy our chef's seasonal picks:
antipasto, two pasta dishes, and a choice of main course with a side
or a 1kg Fiorentina for \$99.
Add oysters or bread for an extra treat.

Set Menu

option 2: \$125 per person (to share for four people up)

bread & olives
sydney rock oysters (2pp)
charcuterie & cheese selection
one kind of pasta
riverina 1kg fiorentina ms2+, grilled lemon, garlic & rosemary oil
two sides

option 3: \$145 per person (to share for four people up)

bread & olives
sydney rock oysters (2pp)
charcuterie & cheese selection
two kind of pasta
riverina 1kg fiorentina ms2+, grilled lemon, garlic & rosemary oil
two sides
dessert



pinos_vino_e_cucina
pinosvinoecucina.com.au
info@pinosvinoecucina.com.au

Head Chef - Cristiano Patacca

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