

TAPAS

Crispy Pork Belly \$16

with pickled fresno chile, pickled shallots, skordalia, citrus, smoked paprika oil, chives (GF, P, T)

Seared Yellowfin Tuna \$18

with bagna cauda, pickled ramps, ramp powder, EVOO, flaky salt, aleppo pepper, citrus, and crispy serrano ham (GF, P)

Spring Burrata \$16

with marinated Sicilian olives, sorrel, shaved red onion, toasted almonds, citrus, extra virgin olive oil, aged balsamic, calabrian chile oil, aleppo pepper, arugula (V, GF, T)

Roasted Yellow and Chioggia Beets \$15

toasted pistachio, pickled shallots, Calabrian chile, tirokafteri, chives, citrus honey drizzle, extra virgin olive oil, lemon (V, GF, T, VEGAN option)

Char-grilled Octopus \$21

black garlic, smoked paprika oil, hasselback potato, grilled radicchio, lemon, aleppo pepper, herbs (GF)

Pancetta, Asiago and Manchego \$16

baked to dip with smoked paprika crostini, pickled Fresno chile, crispy serrano ham (GFO + \$2, P)

Calamari Fritti with Chiles \$16

Calabrian chile, pepperoncini, roasted garlic aioli*, chives (GF)

Zucchini Fritti \$15

Calabrian chile, pepperoncini, lemon-dill aioli*, aleppo pepper, chives (GF, V, VEGAN option)

Atlantic Crab and Sherry Risotto \$19

pickled Fresno chile, sherry cippolini onion, toasted pistachios, crispy serrano ham (GF, P, T)

Pinky's Classic Meatballs \$17

Beef, chicken, and lamb with fresh basil, San Marzano tomato sauce, Parmigiano-Reggiano, shaved garlic, arugula (GF)

Chicken Tirokroketes \$16

fried with feta, Parmigiano-Reggiano, manchego, romesco sauce, citrus, salsa fresca, smoked paprika, chives (GF, T)

Salumi Board \$20

prosciutto di parma, crispy serrano ham, smoked speck, manchego, asiago, chile whole grain mustard, seasonal jam, grilled crostini, cornichons, served charcuterie style (GFO + \$2, P)

Giardino Board \$18

trio of fresh seasonal fruits, manchego, honey peppercorn ricotta, herbed goat cheese, seasonal jam, grilled crostini, toasted pistachios, brie, served charcuterie style (V, GFO + \$2, T)

Lamb Papas \$18

braised lamb, crispy roasted potatoes with asiago, manchego, harissa aioli*, lamb gravy, pickled radish, citrus honey drizzle, aleppo pepper (GF)

SALADS

Caesar on the Coast* \$14

charred romaine, Parmigiano-Reggiano, sardella, roasted garlic croutons (GFO) + *Boquerones* \$6

Lemon and Pistachio \$14

goat cheese, arugula, citrus, fennel, toasted pistachios, radicchio, lemon dill vinaigrette (V, GF, T)

Pinky's House \$11

cherry tomato, red onion, pickled radish, arugula, radicchio, choice of dressing (GF, V, VEGAN OPTION)

add a protein: *Seared Shrimp* \$11, *Charred Octopus* \$14, *Fried Chicken Thigh* \$9, *Grilled Chicken Thigh* \$9, *Grilled Shiitake Mushrooms* \$6

dressing options: *lemon dill vinaigrette*, *red wine vinaigrette*, *charred spring onion vinaigrette*, *house made ranch*, *balsamic vinegar & oil*, *caesar*

GF - gluten free • GFO - gluten free option • V - vegetarian • P - contains pork or is cooked with pork • VEGAN • T - contains tree nuts

our fryer is always 100% gluten free.

celiac/extreme sensitivity/any allergy: please let your server know to prevent cross contamination | all parties of 8+ are subject to an automatic 20% gratuity

*consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

PINKYSRVA.COM

MAINS

Seasonal Risotto \$20

spring pea puree, grilled asparagus, cherry tomatoes, pickled shallots, fennel, toasted almonds, citrus, herbs, sorrel, aleppo (VEGAN, GF, T) + *Burrata* \$9

-

add a protein: *Seared Shrimp* \$11, *Charred Octopus* \$14, *Fried Chicken Thigh* \$9, *Grilled Chicken Thigh* \$9, *Grilled Shiitake Mushrooms* \$6,

Grilled Swordfish \$36

romesco sauce, hasselback potato, garlic sautéed broccolini, salsa fresca, citrus (GF, T)

Shrimp Saganaki \$27

Ouzo, feta, San Marzano tomato sauce, fennel, orzo, herbs and aleppo pepper

Bone-In Pork Chop* \$33 (spicy)

char-grilled with pepperoncini, Calabrian chile, sherry cipollini onions, hasselback potato, grilled asparagus (GF, P)

18oz. Bone-In Ribeye* \$49

house cut ribeye with seared fingerling potatoes, Pinky's steak butter, lemon-parmesan arugula (GF, P)

Halibut Cartoccio \$36

traditionally prepared "in the bag" with saffron, fennel, white wine butter sauce, herbs, heirloom cherry tomato, shallots served with grilled asparagus, and grilled crostini (GFO)

Crispy Chicken Piccata \$28

fried chicken thigh, lemon-caper butter sauce, broccolini, crispy Parmigiano-Reggiano roasted potatoes, served with roasted garlic aioli* (GF)

SANDWICHES

Gluten free roll optional for all sandwiches +\$2

Served with lemon dill dressed greens

Prosciutto Panino \$16

prosciutto di parma, serrano ham, smoked speck, roasted red peppers, red onion, red wine vinaigrette, shredded romaine, manchego, roasted garlic aioli*, Pinky's baguette, panini pressed (GFO, P)

Crispy Chicken and Chile \$16

chile whole grain mustard, arugula, pickled Fresno chiles, asiago, citrus honey drizzle, grilled Pinky's baguette (GFO)

Mushroom and Goat Cheese \$16

grilled shiitake mushroom, fennel, grilled radicchio, charred spring onion vinaigrette, herbed goat cheese, Calabrian chile, arugula, grilled Pinky's baguette (GFO, V, VEGAN option)

Char-Grilled Chicken \$16

serrano ham, pickled Fresno chile, herbed goat cheese, arugula, chile whole grain mustard, grilled Pinky's baguette (GFO, P)

Pinky's BLT \$15

crispy pork belly, pickled shallots, charred spring onion vinaigrette, manchego, Calabrian chile mayonnaise, heirloom cherry tomatoes, arugula, grilled Pinky's baguette (GFO, P)

Veggie Muffuletta Panino \$15

Fresh basil, grilled zucchini, dill havarti, fennel, roasted red peppers, red onion, pickled radish, lemon dill vinaigrette, shredded romaine, roasted garlic aioli*, panini pressed (GFO, V, VEGAN option)

Shaved Ribeye* Ras El Hanout \$18

harissa aioli*, herbed goat cheese, grilled shiitake mushroom, red onion, arugula, grilled Pinky's baguette (GFO)

SIDES

All sides are GF, crostini is GFO

Grilled Crostini \$4 (GFO) • Sautéed Broccolini \$8 • House salad \$6 • Grilled Asparagus with Lemon Dill Aioli \$8

\$6 Fries + dipping sauce: *house made ranch, lemon dill aioli*, roasted garlic aioli*, harissa aioli*, citrus honey, calabrian chile mayonnaise, or Pinky's hot sauce.* Make 'em cheesy fries + \$2 (with Asiago + Manchego)

GF - gluten free • GFO - gluten free option • V - vegetarian • P - contains pork or is cooked with pork • VEGAN • T - contains tree nuts

our fryer is always 100% gluten free.

celiac/extreme sensitivity/any allergy: please let your server know to prevent cross contamination | all parties of 8+ are subject to an automatic 20% gratuity

**consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness*

PINKYSRVA.COM