

**Pino's Contemporary Italian Restaurant & Wine Bar**  
**presents**  
**The Feast of the Seven Fishes**  
**Sunday, December 8 and December 15, 2024**  
**Dinner at 4:30 pm (doors open at 3:45 pm)**

**Benvenuto**

Prosecco Toast  
Lump Crab Salad Profiterole  
Baked Calamari, lemon parsley, blistered tomato, parmesan crust  
Key West Shrimp, horseradish cocktail sauce

**Dinner – Part One**

Stargazer Fillet, poached in lobster butter  
Rotolo di Pasta with shrimp, spinach & shrimp nantua

**Intermezzo**

Escarole & endive, fennel, orange  
honey white balsamic vinaigrette

**Dinner – Part Two**

Paupiette of Mediterranean Branzino, tomato basil coulis  
Scallop Wellington, creamed leeks, saffron cream sauce

**Dessert**

Spumante Dolce  
Brachetto sparkling red wine, Maraschino cherry ice cream

This is a seven course sit-down dinner – Menu modifications are not permitted

Price per person: **\$150 all-inclusive** (food, tax & gratuity)

**\*\*\*Guests are permitted to BYOB (wine & beer only) at no charge\*\*\***

Wine, beer & spirits will be available for purchase

By Prepaid Reservation Only

This is an all seafood menu--if you have dietary concerns or allergies please contact the restaurant in advance before you consider making a reservation.