

Tino's Weekly Specials

Featured Drinks

WHITE: Groth Sauvignon Blanc - Napa Valley, CA 2019 – \$14/\$52

An aromatic and enticing Sauvignon Blanc, this wine pairs perfectly with our seafood items and lighter fare dishes.

RED: Tim The Invisible Man Tempranillo - Spain - \$62

Pairing perfectly with our Pork Chop Saltimbocca, this wonderful Tempranillo is an owner's choice to be a featured wine. "Now that is an amazing wine, hard to find a better Tempranillo" - Lance Cook

Cocktail: Cherry Mule - \$10

'Black Infusions' Black Cherry Vodka, Domain de Canton Ginger Liqueur, fresh lime and ginger beer – is the perfect fall mule!

Soup

New England Clam Chowder \$10.95/ \$12.95

Our flavorful New England Clam Chowder is the perfect comfort food-- Made with freshly minced clams, bacon, potatoes and just the right amount of cream

Appetizer

Scallops \$15.95

3 fresh Jumbo scallops wrapped in smoked bacon (*because everything is better with bacon!*), topped with a fresh made lemon butter sauce

Entrée

Seared Tuna Puttanesca \$25.95

Pan seared 8oz Tuna filet served over a mixture of tossed kalamata olives, capers, and anchovies simmered in a light cream and marinara sauce with bowtie pasta

Dessert

Carrot Cake \$9.95

Layers of moist carrot cake studded with raisins and walnuts, topped with a delectable, light cream cheese frosting