

Antipasti (Appetizer)

✕ TINO'S ANTIPASTO

Prosciutto, salami, mozzarella, Kalamata olives, pepperoncini, roasted red peppers, artichokes & tomatoes 10.95

✓ BRUSCHETTA

Italian toast topped with fresh tomatoes, basil, garlic, salt, pepper & mozzarella cheese 7.95

NEW ARANCINI BALLS

✓ Italian rice balls stuffed with mozzarella cheese and breaded with panko, fried to a golden brown and served with marinara sauce 7.95

FRIED CALAMARI

Fresh calamari lightly dusted in flour, fried to a golden brown & served with marinara & lemon 11.95

✕ SHRIMP COCKTAIL

Chilled large shrimp with cocktail sauce & lemon 9.95

✕ MUSSELS

Choice of Oreganato, Marinara, White Wine sauce, Fra Diavolo or Steamed 9.95

✕ MOZZARELLA CAPRESE

✓ Fresh mozzarella, vine-ripened tomatoes & fresh basil drizzled with olive oil and balsamic glaze 9.95

✓ MOZZARELLA FRITTI

Fresh mozzarella hand-breaded in Tino's Italian bread crumbs, fried to a golden brown & served with marinara 8.95

TINO'S HOMEMADE MEATBALLS

Fifth generation family recipe served with Italian toast 9.95

Insalata (Salads)

HOMEMADE DRESSINGS

Italian, Caesar, Balsamic Vinaigrette, Bleu Cheese, Ranch, Lemon Oil, Raspberry Vinaigrette or Tino's House Dressing

ADD TO ANY SALAD

Grilled Chicken 3.95 • Blackened Chicken 3.95
Grilled Shrimp 3.95 • Pan-Seared Salmon 4.95
Blackened Salmon 4.95 • Grilled Filet Mignon 5.95

GARDEN SALAD Side 2.95 Full 7.95
Tomatoes, cucumbers, onions, Kalamata olives, carrots, green peppers & pepperoncini over spring mix

CAPRESE SALAD Side 4.95 Full 9.95
Vine-ripened tomatoes & mozzarella tossed with olive oil & balsamic vinaigrette over spring mix

NEW **SPINACH SALAD** Side 4.95 Full 8.95
Baby spinach, grilled onions, diced tomatoes, bacon, hard-boiled egg, dried cranberries and goat cheese served with raspberry vinaigrette dressing

SICILIAN SALAD Side 6.95 Full 12.95
Grilled shrimp, salami, provolone, tomatoes, pepperoncini, cucumbers, green peppers, onions, Kalamata olives & carrots over spring mix with Tino's dressing

ITALIAN CAESAR SALAD Side 4.95 Full 9.95
Romaine, roasted red peppers, croutons, fresh mozzarella with homemade Caesar dressing

***ALL SALADS CAN BE MADE GLUTEN FREE

CAESAR SALAD Side 2.95 Full 7.95
Crisp Romaine, croutons, parmigiana & homemade Caesar dressing

TINO'S INSALATA SPECIALE Side 4.95 Full 8.95
Red onions, tomatoes, roasted red peppers & feta cheese over spring mix with balsamic vinaigrette

NEW **GREEK SALAD** Side 4.95 Full 8.95
Fresh romaine lettuce, tomatoes, onions, cucumbers, Feta cheese, Kalamata olives, banana peppers and pepperoncini's over fresh salad greens topped with balsamic vinaigrette

CHEF SALAD Side 5.95 Full 10.95
Green peppers, carrots, Kalamata olives, tomatoes, onions, pepperoncini, cucumbers, Genoa salami, ham & mozzarella over spring mix with Italian dressing

NEW **TINO'S GYRO SALAD** Side 6.95 Full 11.95
Grilled gyro meat with sautéed tomatoes, onions and peppers, feta cheese, Kalamata olives and pepperoncini peppers over Romaine lettuce and field greens topped with balsamic vinaigrette and toasted pita bread

Zuppa (Soups)

	8oz. Cup	14oz. Bowl
MINISTRONE SOUP	4.95	6.95
MARYLAND CRAB SOUP	5.95	8.95
ITALIAN WEDDING SOUP	4.95	6.95
SOUP OF THE DAY	4.95	6.95

Create Your Own Pasta

#1 CHOOSE PASTA

Spaghetti • Penne • Linguini • Angel Hair • Fettuccini • Fusilli • Wheat Penne	9.95
Tortellini • Gnocchi • Ravioli •	12.95
Gluten-Free Penne • Gluten-Free Fettuccine • Gluten-Free Cheese Ravioli	14.95

#2 CHOOSE SAUCE

Fra Diavolo, Marinara, Tomato Sauce, Lemon Wine, White Wine, Garlic & Oil	<i>No Charge</i>
Alfredo (1.95)	Pesto (3.95)
Rose Cream (1.95)	Chesapeake (4.95)
Vodka (1.95)	Marsala (1.95)
Bolognese (3.95)	Meat Sauce (2.95)

#3 CHOOSE MEATS & SEAFOOD






• Meatballs, Italian Sausage	2.95 each
• Grilled Chicken, Sautéed Chicken, Blackened Chicken	3.95 each
• Mussels, Calamari, Clams, Blackened Salmon, Crabmeat, Scallops, Salmon Medallions, Grilled Shrimp, Sautéed Shrimp	5.95 each

#4 CHOOSE VEGETABLES

Artichokes, Banana Peppers, Black Olives, Green Peppers, Red Onions, White Onions, Tomatoes, Asparagus, Broccoli, Spinach, Mushrooms, Roasted Red Peppers	.95 each
---	----------

Specialty Pasta

 Gnocchi Caprese	15.95
 <i>Potato dumplings, sautéed with fresh mozzarella, diced tomatoes & basil in garlic and oil or marinara sauce</i>	
Tortellini Bolognese	16.95
<i>Cheese tortellini sautéed with ground veal in a rose cream sauce</i>	
 Ravioli Chesapeake	17.95
<i>Homemade cheese ravioli sautéed with lump crab meat in a rose cream sauce</i>	
 FUSILLI PRIMAVERA	16.95
 <i>Fresh zucchini, carrots, mushrooms, peas and broccoli in a light marinara sauce with fusilli pasta</i>	

 FETTUCINE ALFREDO	11.95
 <i>Egg noodles in a cheese and cream sauce</i>	
SPAGHETTI WITH MEATBALLS	11.95
<i>Homemade tomato sauce with spaghetti, topped with homemade meatballs</i>	
 PENNE VODKA	11.95
<i>Penne in a rose sauce with a touch of Vodka, with or without sliced prosciutto</i>	
 RAVIOLI ROSE	14.95
 <i>Homemade cheese ravioli in marinara sauce with a touch of cream</i>	

Baked Dishes

BAKED ZITI

✓ Penne pasta with tomato sauce and ricotta cheese topped with mozzarella then baked 12.95

BAKED RAVIOLI

✓ Tino's Homemade cheese ravioli in tomato sauce then topped with mozzarella cheese and baked 11.95

LASAGNA

Made with beef and sausage 14.95

EGGPLANT PARMIGIANA

✓ Fresh sliced eggplant, battered then fried, topped with tomato sauce and melted mozzarella cheese over spaghetti 13.95

Pollo (Chicken) & Vitello (Veal)

PARMIGIANA lightly breaded & fried golden brown, served with tomato sauce, mozzarella and spaghetti

Chicken 16.95/Veal 19.95

MARSALA sautéed with mushrooms in a Marsala wine sauce, served with spaghetti

Chicken 16.95/Veal 19.95

CHESAPEAKE sautéed with crab meat and roasted red peppers in a rose cream sauce, served over angel hair pasta

Chicken 18.95/ Veal 21.95

PICCATA sautéed with capers in a lemon white wine sauce, served with spaghetti

Chicken 16.95/Veal 19.95

NEW CACCIATORE Fresh bone in chicken or tender Veal

medallions with mixed peppers, mushrooms and onions in marinara sauce served with white rice

Chicken 16.95/Veal 19.95

SALTIMBOCCA sautéed in Marsala wine sauce, topped with spinach, prosciutto & mozzarella, served with spaghetti

Chicken 17.95/Veal 20.95

ALFREDO sautéed with creamy Alfredo sauce, served over fettuccini

Chicken 16.95/Veal 19.95

NEW FRANCESE sautéed in a lemon wine sauce, served with chopped asparagus over fettuccini

Chicken 16.95/Veal 19.95

NEW FLORENTINA topped with spinach & Mozzarella,

baked in a sherry cream sauce, served over fettuccine

Chicken 16.95/Veal 19.95

NEW CAPRESE sautéed with fresh mozzarella, diced

tomatoes and basil in garlic and oil or marinara sauce served with gnocchi

Chicken 17.95/ Veal 20.95

WITH BROCCOLI sautéed with broccoli in a rose cream sauce over penne

Chicken 16.95/ Veal 19.95

PESTO sautéed with mushrooms in a pesto cream sauce tossed with penne pasta

Chicken 17.95/ Veal 20.95

Di Mare (Seafood)

SHRIMP SCAMPI 17.95

Large shrimp sautéed with garlic & lemon, over linguini

SHRIMP PARMIGIANA 17.95

Large shrimp fried to a golden brown with mozzarella & tomato sauce, over linguini

SEAFOOD MARE BELLA 21.95

Shrimp, scallops & crab meat sautéed in a light marinara over angel hair pasta

NEW SHRIMP CHESAPEAKE 19.95

Fresh shrimp and lump crabmeat in a rose cream sauce tossed with angel hair pasta

SALMON ROSE 17.95

Salmon medallions sautéed in a rose cream sauce, over penne

SHRIMP & ASPARAGUS RISOTTO 18.95

Large steamed shrimp over risotto with olive oil, onions, saffron & vegetable bouillon

FRUITTI DI MARE 18.95

Large shrimp, clams & calamari sautéed in marinara, over linguini

SHRIMP FRA DIAVALO 17.95


Large shrimp sautéed in a spicy marinara, over linguini

STEAMED CLAMS 17.95


Fresh clams in a light marinara sauce (Red) or a wine sauce (White), over linguini

Healthy Selections


SALMON AND SPINACH

 Grilled salmon filet served with spinach in garlic and oil 13.95


CHICKEN AND BROCCOLI

 Fresh chicken breast, grilled and served with sautéed broccoli 12.95


SHRIMP AND GRILLED VEGETABLES

 Grilled jumbo shrimp served with grilled seasonal vegetables 15.95

STEAK AND ASPARAGUS 5 oz 14.95 Two 5oz 19.95

 Grilled 5oz petit filet served with grilled asparagus topped with parmigiana cheese

ATKINS SPECIAL

 Meatballs, chicken, and sausage in tomato sauce, topped with mozzarella cheese then baked 13.95

vegetable choices may be substituted

Pizza


PLAIN 10" 10.95 • 14" 14.95 • 18" 16.95 • Sicilian (Deep Dish) 16" 20.95 • GF Personal 14.95

TOPPINGS Personal 1.00 • Medium 1.50 • Large 2.00 • Sicilian 2.00



Artichokes • Black Olives • Basil • Green Peppers • Banana Peppers • Marinara (extra) • Pineapple • Olive Oil • Onion (Red) • Onion (White) • Anchovies • Bacon • Broccoli • Chicken Parm • Eggplant • Extra Cheese • Grilled Chicken • Ground Beef • Ham • Mozzarella (Fresh) • Meatball • Mushroom • Pepperoni • Tomatoes (Diced or Sliced) • Ricotta • Roasted Red Pepper • Salami • Sausage • Spinach




Specialty Pizza

	10"	14"	18"
MARGHERITA PIZZA	12.95	17.95	20.95
<i>Pizza sauce, fresh basil & fresh mozzarella</i>			
 WHITE PIZZA	10.95	14.95	16.95
<i>Hand stretched dough with mozzarella cheese</i>			
 TINO'S WHITE PIZZA	12.95	16.95	19.95
<i>Broccoli spears, sliced Roma tomatoes, ricotta & mozzarella</i>			
 TINO'S DELUXE	15.95	19.95	22.95
<i>Pepperoni, sausage, meatball, green peppers, onions and mushrooms & pizza sauce</i>			
VEGGIE PIZZA	12.95	17.95	21.95
<i>Broccoli, artichokes, mushrooms, tomatoes, black olives, green peppers, onions, mozzarella & pizza sauce</i>			

	10"	14"	18"
BRUSCHETTA PIZZA	12.95	16.95	19.95
<i>Olive oil, basil, chopped plum tomatoes & mozzarella</i>			
"SIGNATURE" MEATBALL	12.95	17.95	20.95
<i>Double portion of Tino's meatballs, mozzarella & pizza sauce</i>			
 ULTIMATE MEAT PIZZA	15.95	19.95	22.95
<i>Pepperoni, ham, bacon, ground beef, sausage & mozzarella</i>			
BBQ CHICKEN PIZZA	12.95	16.95	18.95
<i>Plain white pizza topped with grilled chicken, mozzarella cheese, BBQ sauce and shredded cheddar</i>			
HAWAIIAN PIZZA	12.95	16.95	18.95
<i>Ham, pineapple, mozzarella & pizza sauce</i>			

Calzone & Stromboli

 Cheese Calzone	9.95
<i>Ricotta, mozzarella and parmigiana cheese</i>	
Meat Calzone	12.95
<i>Cheese calzone with pepperoni, sausage and ground beef</i>	
 Veggie Calzone	11.95
<i>Broccoli, spinach & mushrooms</i>	

 Cheese Stromboli	9.95
<i>Mozzarella and parmigiana cheese</i>	
Meat Stromboli	12.95
<i>Mozzarella cheese with pepperoni, sausage & ground beef</i>	
 SPINACH ROLL	10.95
 <i>Spinach, ricotta and mozzarella cheese</i>	

Sides

✗ ITALIAN SAUSAGE	4.95	✓✗ SAUTÉED SPINACH	6.95
✓✗ SAUTÉED ASPARAGUS	6.95	✓✗ MUSHROOMS	5.95
✓✗ BROCCOLI	5.95	FRENCH FRIES	2.95
MEATBALLS (2PCS)	5.95	✓✗ MIXED VEGETABLES	7.95
✗ SAUSAGE PEPPERS & ONIONS	5.95		

Kids Menu (12 years & under)

✗ PIZZA (CHEESE OR WHITE)	6.95	PENNE WITH MEATBALL (1)	6.95
CHICKEN FINGERS & FRENCH FRIES	6.95	✗ PENNE WITH BUTTER	6.95
✗ MACARONI & CHEESE	6.95	✗ FETTUCINE ALFREDO	6.95
✗ CHEESE RAVIOLI	6.95		

8" Italian Hoagies

MEATBALL PARMIGIANA	8.95	NEW GRILLED CHICKEN CAESAR WRAP	8.95
✓ EGGPLANT PARMIGIANA	8.95	<i>Lettuce, tomato, shaved parmigiana cheese and Caesar dressing</i>	
CHICKEN PARMIGIANA	8.95	NEW TINO'S GYRO	8.95
VEAL PARMIGIANA	8.95	<i>Gyro meat with sautéed peppers, tomatoes and onions with lettuce wrapped in pita bread served with a side of Tzatziki sauce</i>	
STEAK & CHEESE	8.95	NEW MOZZARELLA CAPRESE SUB	8.95
GRILLED CHICKEN	8.95	<i>Fresh mozzarella cheese, sliced tomato and basil with balsamic vinaigrette.</i>	
SAUSAGE PARMIGIANA	8.95	<i>Add prosciutto for \$3</i>	
<i>Sliced Italian sausage with tomato sauce and melted mozzarella cheese</i>			
ITALIAN COLD CUT	8.95		
<i>Mortadella, Capicola, Salami and ham with provolone cheese</i>			

Make any sub a wrap at no additional charge

Please specify toppings: Lettuce, tomato, raw onions, fried onions, banana peppers, hot pepper relish, mushrooms (\$.50), green peppers (\$.50), pickles, mayonnaise, ketchup, mustard, oil, vinegar, bacon (\$1),

American cheese, Provolone cheese, Mozzarella cheese

All subs include fries. Side House or Caesar salad may be substituted instead of fries for \$2

Substitute asparagus (\$4), broccoli (\$2), mushrooms (\$2), zucchini (\$2), pasta with marinara (\$3), or veggies (\$3) instead of fries

NEW = new items

✗ = can be made Gluten Free

✓ = Vegetarian

Beverages

Pepsi	\$2.50 (free refills)	Dr. Pepper	\$2.00 (20oz Bottle)
Diet Pepsi	\$2.50 (free refills)	Bottles Water	\$2.00 (20oz Bottle)
Sierra Mist	\$2.50 (free refills)	Apple Juice	\$2.50
Ginger Ale	\$2.50 (free refills)	Orange Juice	\$2.50
Soda Water	\$2.50 (free refills)	Cranberry Juice	\$2.50
Lemonade	\$2.50 (free refills)	Pineapple Juice	\$2.50
Mountain Dew	\$2.50 (free refills)	San Pellegrino	\$3.25
Iced Tea	\$2.50 (free refills)	San Pellegrino	\$4.25
Mug Root Beer	\$2.00 (20oz Bottle)		

Weekly Events and Specials

MONDAY

Foundation Nights—Tino's co-hosts events with local organizations, charities and non-profits. Tino's proudly donates 10% of the entire days' sales. For inquiries email fundraising@tinositalianbistro.com

TUESDAY

Purchase any Large 18" pizza and get a 2nd of Equal or Lesser Value for only \$2. *Carryout and Delivery only*

WEDNESDAY

Kids eat FREE with purchase of an adult entrée. 1 child per adult. *Dine In only*

THURSDAY

Free appetizer with purchase of two dinner entrees. *Dine In, Carryout and Delivery.*

SUNDAY

15% off any order over \$50. *Take out or Delivery only.*

Wine Night—1/2 Price bottles of wine all day on Sunday with any purchase. *Dine In Only*

Join us Monday thru Friday from 2pm until 6pm for Happy Hour. Discounted appetizer and drink specials.

Every Saturday and Sunday, 11am until 3pm, join us for Brunch featuring fresh squeezed orange juice mimosas and omelets made with the freshest ingredients.

Ask your server about our catering services. Let our Catering Division, L & E Catering, take the stress out of any event you may have. Office lunches, holiday parties, weddings, tailgates, etc... Email Seth@landecatering.com with any questions or for any information you may need.