

pinzimini

PRIVATE DINING OPTIONS



Pinzimini Restaurant & Lounge brings modern Italian cuisine to the heart of the vibrant Ballston neighborhood in Arlington, Virginia. In addition to our main dining room, Pinzimini offers the ideal setting for family celebrations and business occasions with our Private and Semi-Private Dining Rooms. Used separately or paired together, these spaces create an enjoyable ambiance for you and your guests.

Private Dining Room — Comfortably seats 10-30 guests behind private doors and frosted glass windows.

Semi-Private Dining Room — Comfortably seats 10-20 guests, separated by a curtain and wooden partition, overlooking the patio and courtyard.

Menus — Executive Chef Bobbie Miller has prepared a collection of menus customizable for your event. Choose from our Lunch and Dinner a la carte menus, or our 3-course prix fixe options.

Book your private event today by calling us at 703-537-4225 or email us at dine@pinzimini.com

Pinzimini Restaurant and Lounge is located at 801 N. Glebe Road, Arlington, VA 22203

Menu Disclaimers:

Gluten Free: We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

For parties of 6 or more, an 18% gratuity will be added to your check.

Private Dining Lunch Menu

Soups & Salads

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| Minestrone , Vegetable and cannellini bean soup with basil pesto | 7 |
| Chefs Soup of the Day - please ask your server for today's selection | 7 |
| Caesar Salad , baby romaine lettuce, polenta croutons, House-Made Dressing | 8 |
| Arugula Salad , with pears, walnuts and gorgonzola | 7 |
| Baby Field Greens , Cucumber, Tomato, Prosecco Vinaigrette | 5 |

Panini, Sandwiches & Burgers

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| Pinzo Burger* , our signature burger 8oz creekstone all beef patty with Pancetta, fontina, lettuce, tomato, pesto aioli, on toasted brioche | 11 |
| Caprese Panini , heirloom tomatoes, fresh mozzarella, basil | 12 |
| Florentina Panini , roasted chicken, arugula, fontina, basil pesto, tomatoes | 11 |
| TBLT , turkey, Applewood bacon, bibb lettuce, beefsteak tomato, pesto aioli On multigrain bread | 9 |

Flatbread Pizza

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| Salsiccia , tomato sauce, spicy sausage, mozzarella, caramelized onions | 10 |
| Margherita , Tomato Sauce, Mozzarella, Basil | 10 |
| BBQ Chicken , Grilled Chicken, bbq sauce, caramelized onions, mozzarella | 11 |

Entrées

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| Gnocchi Tuscany , crispy potato gnocchi, pancetta, frisee lettuce, Garlic and parsley | 16 |
| Bolognese , Hearty Sauce with Tomato, Beef* and Pork, over spaghetti alla citharra Pasta | 17 |
| Roasted chicken , over raisin-pinenut, orange couscous finished with rosemary beurre blanc | 24 |

Dessert Selections

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| Italian Gelato & Sorbetti , Two scoops of our seasonal flavors, biscotti | 6 |
| Tiramisu , whipped crème, espresso shot | 6 |
| Chocolate flourless cake , whipped crème, fresh raspberries | 6 |

Private Dining Dinner Menu

Insalate e Zuppa

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| Insalata Di Rucola , arugula with thin sliced pears, walnuts gorgonzola | 9 |
| Insalata Caprese , locally grown heirloom tomatoes, buffalo mozzarella basil, toasted pine nuts and balsamic glaze | 10 |
| Insalata Cesare , baby romaine lettuce, polenta croutons, parmigiana reggiano | 9 |
| Minestrone Di Pesto , traditional vegetable and cannellini bean soup with basil pesto | 7 |

Antipasti / Small Plates

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| Tuffo Della Casa , fontina, artichoke, grilled flat bread | 9 |
| Carpaccio Di Manzo , shaved angus beef, black olive tapenade, arugula and parmesan | 14 |
| Arancini Risotto Balls , with Fontina and Fresh Mozzarella | 5 |

Cheese and Crudo

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| Cheese Board , assortment of Italian cheeses, grape marmalade, cranberry pistachio chips | 15 |
| Crudo Board , Speck, cured Sausage, & salmais, Pickled cornichons, marinated olives, mustard, grilled ciabatta | 16 |

Pinzimini Entrée Selections

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| Pollo Al Mattone , chicken cooked under brick with fingerling potatoes, pancetta frisse | 26 |
| Strozzapreti Con Asparago E Pomodoro secco , Kale, oven roasted tomato, asparagus, toasted pine nuts | 15 |
| Ribeye Bistecca* , 16oz served with lemon roasted potatoes, Zinfandel sauce ^{GF} | 32 |
| Bolognese , our classic meat ragu over spaghetti | 18 |

^{GF} **Branzino Alla Griglia**, Mediterranean grilled branzino,

Dessert Selections

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| Vanilla Bean Panna Cotta , fresh seasonal berries, balsamic glaze | 6 |
| Chocolate Flourless Cake , whipped crème, fresh raspberries | 6 |

Dinner Menu Option 1

FIRST COURSE

Choice of one of the following:

Insalata Cesare, baby romaine lettuce, polenta croutons, House-Made Dressing

Soup of the day

Vegan option: Roasted Beets, Arugula, Prickly Pear Vinaigrette, Black Salt

SECOND COURSE

Choice of one of the following:

Braciole Al Mirtilli ~ pork chop, roasted apples, gorgonzola mashed potatoes, port wine jus

Pollo Al Mattone, chicken cooked under brick with fingerling potatoes, pancetta fries

Gnocchi Tuscany, crispy potato gnocchi, pancetta, frisee lettuce, garlic and parsley

Vegan option: Linguini Puttanesca

DESSERT

Choice of one of the following:

Chocolate Flourless cake, whipped crème, fresh raspberries, raspberry sauce

Vanilla Bean Panna Cotta, fresh seasonal berries, balsamic glaze

Vegan option: Sorbet (Mango, Raspberry)

\$50.00 per Person

Plus tax & service charge

Dinner Menu Option 2

FIRST COURSE

Choice of one of the following:

Insalate Caprese, locally grown heirloom tomatoes, buffalo mozzarella basil, toasted pine nuts and balsamic reggiano

Minestra Pomodoro, traditional san manzano tomato soup with focaccia croutons

Vegan option: Mixed Greens and Rosemary Roasted Pear Salad with Cherry Vinaigrette, Candied walnuts

SECOND COURSE

Choice of one of the following:

Bolognese with Thick Ragu of Beef, over spaghetti alla chitarra

🌱 Branzino Alla Griglia, Mediterranean grilled branzino, reggiano polenta, salsa verde

New York Alla Griglia, 12oz served with lemon roasted potatoes, zinfandel sauce

Vegan option: Mediterranean Quinoa

DESSERT

Choice of one of the following:

Vanilla Bean Panna Cotta, fresh seasonal berries, balsamic glaze

Chocolate Flourless cake, whipped crème, fresh raspberries, raspberry sauce

Vegan option: Sorbet (Mango, Raspberry)

\$55.00 per Person

Plus tax & service charge

Dinner Menu Option 3

FIRST COURSE

Choice of one of the following:

Insalata Caprese, locally grown heirloom tomatoes, buffalo mozzarella basil, toasted pine nuts and balsamic glaze

Soup of the day

SECOND COURSE

Choice of one of the following:

Tagliatelle Nere Allo Scodlio, black linguine with shrimp, scallops, and mussels

Ribeye Bistecca, 16oz, served with lemon roasted potatoes, zinfandel sauce

Strozzapreti Con Asparago e Pomodoro Secco, strozzapreti pasta, kale, over oven roasted tomatoes, asparagus, toasted pine nuts

Vegan option: Fettuccini with wild mushroom ragu

DESSERT

Choice of one of the following:

Ricotta cheesecake, pistachio crust, caramel sauce

Vanilla Bean Panna Cotta, fresh seasonal berries, balsamic glaze

Vegan option: Sorbet (Mango, Raspberry)

\$58.00 per Person

Plus tax & service charge