



1990 M Street NW Washington, DC 20036

202-450-1994 / www.pinesofflorencecdc.com

Mon-Fri 11:30AM-10PM / Sat-Sun 12PM-10PM

WE ACCEPT



*3% Surcharge May Apply for Credit Card Transactions

APPETIZERS

Steamed Mussels (SF)	\$12
Fresh mussels cooked with garlic, parsley, Italian herbs and tomato sauce	
Steamed Clams (SF)	\$15
Fried Calamari (SF)	\$14
Fresh squid dipped in beaten eggs and flour in olive oil	
Fried Calamari & Zucchini (SF)	\$14
Fried Zucchini (SF)	\$8
Fresh zucchini covered with Italian bread crumbs and fried to a golden finish	
Shrimp Cocktail	\$15
Mozzarella Caprese	\$9
Fresh mozzarella, tomato and basil	
Fagioli Bianchi Appetizer	\$9
White beans seasoned with onions and Italian herbs	
Roasted Red Peppers	\$8
Red peppers with garlic, olive oil and Italian herbs	
Sauteed Mushrooms	\$8
Bruschetta	\$8
Fresh Tomatoes, Basil & Toasted Bread topped with Extra Virgin Olive Oil	
Eggplant Parmigian	\$14
White Fontina Pizza	\$13
Garlic Bread	\$5
French Fries	\$4

SOUP/SALAD

Add Grilled Chicken to any Salad	\$4
Add Grilled Shrimp to any Salad	\$6
House Salad	\$8
Greek Salad	\$12
Fresh seasonal greens, feta, olives, peppers and onions	
Mediterranean Salad	\$14
Mixed greens, eggplant, capers, olives, sundried tomato, red onion, feta cheese and homemade balsamic vinaigrette Vegetarian	
Caesar Salad	\$9
Romaine, croutons, cheese and Caesar dressing Anchovies upon request	
Pasta Fagioli Soup	\$7
Minestrone Soup	\$7
Lobster Bisque Soup (SF)	\$9

LINGUINI

Linguini w/Tomato Sauce	\$14
In tomato sauce with Italian herbs	
Linguini w/Butter Sauce	\$14
Linguini w/Aglio Olio	\$14
Tossed with garlic and imported olive oil	
ADD CHICKEN \$4 or SHRIMP: \$5 (SF)	
Linguini w/Meat Sauce	\$17
Tomato sauce with fresh tomatoes, ground beef and Italian herbs	
Linguini w/Meatballs	\$17
A blend of fresh ground beef with Italian herbs and tomato sauce	
Linguini w/Pesto Sauce (TN)(M)	\$17
With out special mix of Italian herbs, fresh basil, pine nuts and cream sauce	
ADD CHICKEN \$4 or SHRIMP: \$5 (SF)	
Linguini w/Meatsauce & Mushroom(M)	\$18
Tomato sauce with fresh tomatoes, ground beef, mushrooms and Italian herbs	
Linguini a la Carbonara Pollo (E)(M)	\$18
Chicken, onion, parsley, Parmesan cheese, eggs and Italian herbs	
Linguini Florence (M)	\$18
Tossed with chunks of fresh chicken breast, green peppers, onions, mushrooms and imported Parmesan cheese in pink sauce	
Linguini Ascuita	\$16
Celery, green peppers, olives, basil , cooked in olive oil ADD CHICKEN \$4 or SHRIMP: \$5 (SF)	

HOMEMADE PASTA

Manicotti	\$16
Pasta stuffed with ricotta, Parmesan, Romano and mozzarella cheese Served with marinara sauce	
Eggplant Parmigiana	\$17
Fresh eggplant fried in olive oil and covered in mozzarella Served with Linguini and Marinara Sauce	
Meatball & Eggplant Parmigiana	\$20
Served with Linguini and Marinara Sauce	
Cheese Ravioli w/Marinara	\$17
Spinach Ravioli w/Marinara	\$18
Lobster Ravioli w/Pink Sauce (SF)(M)	\$19
Combo Ravioli (SF)(M)	\$21
Lobster, Cheese & Spinach Ravioli in Pink Sauce	
Meat Lasagna	\$18
Veggie Lasagna	\$17
Fettuccine Alfredo (M)	\$17
Fresh fettuccine noodles tossed with Parmesan cheese and thick cream sauce	
ADD CHICKEN \$4 or SHRIMP: \$5 (SF)	
Fettuccini Florence (SF)(M)	\$20
Tossed with shrimp, green peppers, onions, mushrooms and imported Parmesan cheese in pink sauce	
Fettuccine Primavera (M)	\$18
Pasta in Pink Sauce with fresh broccoli, cauliflower, carrots, and zucchini	
Baked Penne	\$17
Mixed with fresh ground beef and Italian herbs Topped with melted mozzarella	
Gnocchi Marinara	\$17
Potato pasta with Italian herbs and marinara sauce	
Tortellini a la Panna	\$17
Spinach, cheese and pasta in a rich cream sauce	
Penne Tetrazzini (Baked) (M)	\$17
Chicken, green onions, mushrooms, cheese and cream sauce	

Allergy Index

(W) - Wheat (F) - Fish (SF) - Shellfish (P) - Peanuts (E) - Egg
(T) - Tree Nut (SB) - Soybean (M) - Milk (S) - Sesame

CHICKEN	All chicken dishes are served with a side of Linguini)	
*Substitute w/ Angel Hair Pasta	\$2	
*Substitute w/ Whole Wheat or Gluten-Free Penne	\$4	
Chicken Francese (E)	\$19	
Chicken dipped in eggs, cooked with capers, oregano, dry basil flakes, red peppers and sauteed in lemon and butter		
Chicken Marsala	\$19	
Chicken breast sauteed with mushrooms and Marsala wine		
Chicken Parmigiana (E)	\$18	
Chicken covered with bread crumbs and baked with mozzarella cheese		
Chicken Pizzaiola	\$18	
Chicken pounded in small pieces cooked in marinara sauce		
Chicken Piccata	\$18	
Breast of chicken cooked with capers, oregano, dry basil flakes, red peppers and sauteed in lemon and butter		
Chicken Cacciatore	\$18	
Green peppers, mushrooms, onions, white wine and tomato sauce		
Grilled Chicken	\$18	
Grilled chicken breast with vegetables		
VEAL	(All veal dishes are served with a side of Linguini)	
*Substitute w/ Angel Hair Pasta	\$2	
*Substitute w/ Whole Wheat or Gluten-Free Penne	\$4	
Veal Française (E)	\$23	
Fresh veal dipped in eggs, cooked with capers, oregano, dry basil flakes, red peppers and sauteed in lemon and butter		
Veal Scallopini Picatta	\$23	
Fresh scallopini of veal cooked with capers, oregano, dry basil flakes, red peppers and sauteed in lemon and butter		
Veal Parmigiana (E)	\$23	
Covered with bread crumbs and baked with mozzarella		
Veal Scallopini Marsala	\$23	
Fresh veal with mushrooms and Marsala		
Ossobuco Veal Shank	\$30	
Veal shank cooked with green pepper, onion, mushrooms, garlic and tomato sauce		
SEAFOOD	(All seafood dishes are served with a side of Linguini)	
*Substitute w/ Angel Hair Pasta	\$2	
*Substitute w/ Whole Wheat or Gluten-Free Penne	\$4	
Mussels (SF)	\$19	
Steamed and served with your choice of marinara or white wine sauce		

Clams (SF)	\$23	
Steamed with your choice of our red or white sauce		
Mussels & Calamari (SF)	\$22	
Steamed with your choice of our red or white sauce		
Shrimp Garlic Butter (SF)	\$23	
Shrimp Marinara (SF)	\$23	
Shrimp Fradiavalo (SF)	\$23	
Steamed shrimp with Italian spices		
Shrimp Parmigiana (SF)	\$23	
Shrimp covered in Italian bread crumbs and Parmesan cheese Fried and served with our marinara sauce		
Shrimp & Scallops (SF)	\$24	
Steamed and served with your choice of marinara sauce with Italian spices or our white sauce of garlic, butter and Italian herbs		
Linguini Pescatora (SF)	\$25	
Combination of shrimp, scallops, calamari with your choice of Red, White or Pesto (M) sauce		
Zuppa de Pesce (SF)	\$28	
Fresh mussels, clams, scallops, squid and shrimp with your choice of Red, White or Pesto (M) sauce		
CHEF'S SPECIALS		
Risotto Pescatora	\$35	
Lamb Rack w/Linguini	\$28	
Whole Branzino	\$32	
Served w/ grilled veggies & pasta		
Baked Salmon w/Lemon Butter Sauce	\$27	
Served w/ grilled veggies & pasta		
Lamb Chops	\$35	
Grilled & topped with Marsala Sauce, served with Linguini and Veggies		
TRADITIONAL HOMEMADE PIZZA		
w/ Our Homemade Marinara Sauce and Mozzarella Cheese		
	Cheese Pizza	Additional Toppings
Small 10"	\$12	\$2
Large 14"	\$15	\$3
Extra Toppings:		
Extra Cheese, Extra Sauce, Feta Cheese, Beef Pepperoni, Beef Sausage, Chicken, Meatball, Mushroom, Green Pepper, Roasted Red Peppers, Red Onion, Black Olives, Sliced Tomato, Fresh Basil, Spinach, Zucchini, Eggplant, Arugula		

CHEF'S SPECIALTY PIZZAS 10"		
Margarita Pizza	\$17	
Fresh Mozzarella, Basil and Slice Tomatoes over our tomato sauce		
Pizza Zarwa	\$18	
Pesto sauce, spinach, roasted red peppers and black olives		
Pizza Arugula	\$17	
Arugula, red peppers, Eggplant, and mushrooms		
GLUTEN FREE CRUST	\$14	
Add any topping for \$200		
HOMEMADE SUBS		
Chicken Cutlet Sub	\$14	
Chicken covered with eggs & bread crumbs and baked with mozzarella		
Meatball Sub	\$14	
Grill Chicken Sub	\$14	
Grilled chicken breast topped with Mozzarella cheese		
Eggplant Parmigiana Sub	\$14	
Fried Eggplant in bread crumbs & egg and baked with Mozzarella Cheese		
Steak & Cheese Sub	\$14	
DESSERT		
Cannoli	\$7	
Cheesecake	\$7	
Tiramisu	\$8	
Pistachio Cake	\$8	
Spumoni/Tartufo	\$9	
Scoop of Vanilla Ice Cream	\$7	
BEVERAGES		
Fresh Lemonade	\$4	
Shirley Temple	\$5	
Frozen Mint Lemonade	\$8	
Coke, Diet Coke, Sprite	\$4	
Pellegrino Mineral Water	\$7	
Iced Tea/Coffee	\$5	
Lavazza Espresso	Single \$6	Double \$8
Cappuccino	\$8	
Affogato	\$10	
Vanilla Ice Cream w/Shot of Espresso		