



**2109 N Pollard St, Arlington, VA 22207 703-
5660456 www.pinesofflorencearlingtonva.com
Open 7 Days a Week 12 PM - 10 PM Daily**



***3% Surcharge May Apply for Credit Card Transactions**

APPETIZERS

Mozzarella Caprese	\$12
Fresh mozzarella, tomato and basil	
Fagioli Bianchi Appetizer	\$12
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 (M)	\$8
Fresh Tomatoes, Basil & Toasted Bread topped with Extra Virgin Olive Oil, melted mozzarella cheese	
Fried Zucchini (SF)	\$12
Fresh zucchini covered with Italian bread crumbs and fried to a golden finish	
Fried Calamari (SF)	\$16
Fresh squid dipped in beaten eggs and flour in olive oil	
Fried Calamari & Zucchini (SF)	\$17
Steamed Clams (SF)	\$16
Fresh clams cooked with garlic, parsley, Italian herbs and white sauce	
Steamed Mussels (SF)	\$15
Fresh mussels cooked with garlic, parsley, Italian herbs and white sauce	
Frito Misto (SF)	\$18
Fresh squid, scallops, shrimp and zucchini dipped in beaten eggs and flour	
White Fontina Pizza	\$16
Garlic Bread	\$5
French Fries	\$5.

SOUP/SALAD

Add Grilled Chicken to any Salad	\$5
Add Grilled Shrimp to any Salad	\$6
House Salad	\$8
Greek Salad	\$14
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	\$8
Minestrone Soup	\$8
Lobster Bisque Soup (SF)	\$10



Allergy Index

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

HOMEMADE SPECIALTIES

TRADITIONAL LINGUINI

- Linguini w/Tomato Sauce** \$15
In tomato sauce with Italian herbs
- Linguini w/Butter Sauce** \$15
- Linguini w/Aglio Olio** \$16
Tossed with garlic, Italian herbs and imported olive oil
- Linguini w/Meat Sauce** \$19
Made with our fresh tomato sauce, ground beef and Italian herbs
- Linguini w/Meatballs** \$19
A blend of fresh ground beef with Italian herbs and tomato sauce
- Linguini w/Meatsauce & Mushroom(M)** \$20
Made with our fresh tomato sauce, ground beef, mushrooms and Italian herbs
- Linguini a la Carbonara Pollo (E)(M)** \$19
Our take on this Italian classic with chicken Alfredo parm cheese and eggs.
- Linguini Florence (M)** \$20
Tossed with chunks of fresh chicken breast, green peppers, onions, mushrooms and imported Parmesan cheese in pink sauce
- Linguini Ascuita (ah-shoota) (SF)** \$17
Celery, green onions, roasted red peppers, olives, basil ,cooked in olive oil
ADD CHICKEN \$5 or SHRIMP: \$6
- Linguini w/Pesto Sauce (TN)(M)** \$19
With our special mix of Italian herbs, fresh basil, pine nuts and cream sauce

SIGNATURE PASTAS

- Manicotti** \$18
Pasta stuffed with ricotta, Parmesan, Romano and mozzarella cheese. Served with marinara sauce
- Eggplant Parmigiana** \$18
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** \$18
- Spinach Ravioli w/Marinara** \$19
- Lobster Ravioli w/Pink Sauce (SF)(M)** \$22
- Combo Ravioli (SF)(M)** \$24
Lobster, Cheese & Spinach Ravioli in Pink Sauce
- Meat Lasagna** \$20
- Veggie Lasagna** \$18
- Fettuccine Alfredo (M)** \$17
Fresh fettuccine noodles tossed with Parmesan cheese and thick cream sauce.
Add Chicken \$5 Add Shrimp \$6
- Baked Penne** \$20
Mixed with fresh ground beef and Italian herbs. Topped with melted mozzarella
- Gnocchi Marinara** \$18
Potato pasta with Italian herbs and marinara sauce
- Fettuccine Primavera (M)** \$19
Pasta in Pink Sauce with fresh broccoli, cauliflower, carrots, and zucchini.
- Tortellini a la Panna** \$18
Spinach, cheese and pasta in a rich cream sauce
- Penne Tetrizzini (Baked) (M)** \$20
Chicken, green onions, mushrooms, cheese and cream sauce
- Fettuccini Florence (SF)(M)** \$24
Tossed with shrimp, green peppers, onions, mushrooms and imported Parmesan cheese in pink sauce



CHICKEN

(All chicken dishes are served with a side of H.M Linguini)

*Substitute w/ Angel Hair Pasta \$2

*Substitute w/ Whole Wheat or Gluten-Free Penne \$4

Chicken Francese (E) \$23

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) \$19

Chicken covered with bread crumbs and baked with mozzarella cheese

Chicken Pizzaiola \$19

Chicken pounded in small pieces cooked in \ marinara sauce.

Chicken Piccata \$22

Breast of chicken cooked with capers, oregano, dry basil flakes, red peppers and sauteed in lemon and butter

Chicken Cacciatore \$19

Green peppers, mushrooms, onions, white wine and tomato sauce

Grilled Chicken \$19

Grilled chicken breast with vegetables

Chicken Ala Nancy \$22

Chk Breast w/Alfredo Spinach, Mushrooms & Side of Fettuccine

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) \$26

Fresh milk fed veal dipped in eggs, cooked with capers, oregano, dry basil flakes, red peppers and sauteed in lemon and butter

Veal Scallopini Picatta \$25

Fresh scallopini of milk fed veal cooked with capers, oregano, dry basil flakes, red peppers and sauteed in lemon and butter

Veal Parmigiana (E) \$25

Covered with bread crumbs and baked with mozzarella

Veal Pizzaiola \$25

Fresh milk fed veal, pounded in small pieces, cooked in marinara sauce

Veal Scallopini Marsala \$25

Fresh milk fed veal with mushrooms and Marsala

Veal Milanese \$24

Fresh milk fed veal, breaded and deep fried

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) \$20

Steamed and served with your choice of marinara or white wine sauce

Clams (SF) \$24

Steamed with your choice of our red or white sauce

Mussels & Calamari (SF) \$25

Steamed with your choice of our red or white sauce

Shrimp Garlic Butter (SF) \$25

Shrimp Marinara (SF) \$24

Shrimp Fradiavalo (SF) \$24

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) \$25

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) \$26

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



HOUSE SPECIALS

Risotto Pescatora	\$35
Whole Branzino Served w/ grilled veggies & pasta	\$35
Baked Salmon w/Lemon Butter Sauce Served w/ grilled veggies & pasta	\$28
Stuffed Flounder Flounder stuffed w/.Spinach and Ricotta Cheese w/Linguini	\$35
Lamb Shank Simmered w/Green pepper, mushroom and onion w/ your choice of Rice or Linguini	\$35
Ossobuco Veal Shank Veal shank cooked with green pepper, onion, mushrooms, garlic and tomato sauce	\$35
ASK ABOUT OUR DAILY SPECIALS!	

TRADITIONAL HOMEMADE PIZZA

w/ Our Homemade Marinara Sauce and Mozzarella Cheese

	Cheese Pizza Toppings	Additional
Small 10"	\$11	\$2.00
Medium 12"	\$12	\$2.50
Large 14"	\$14	\$3.00
X-Large 16"	\$16	\$3.50

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	\$18
Fresh Mozzarella, Basil and Slice Tomatoes over our tomato sauce	
Pizza Zarwa	\$18
Pesto sauce, spinach, roasted red peppers and black olives	
BBQ Delight	\$18
Chicken, mushrooms & onions on top of our homemade BBQ Sauce	
Pizza Arugula	\$18
Arugula, red peppers, Eggplant, and mushrooms	
<u>GLUTEN FREE CAULIFLOWER CRUST Add \$4.</u>	

HOMEMADE SUBS



All Subs are served French Fries

Chicken Cutlet Sub \$15

Chicken covered with eggs & bread crumbs and baked with mozzarella cheese

Meatball Sub \$15

Grill Chicken Sub \$15

Grilled chicken breast topped with Mozzarella cheese

Eggplant Parmigiana Sub \$15

Fried Eggplant in bread crumbs & egg and baked with Mozzarella Cheese

Steak & Cheese Sub \$16

KIDS MENU

Linguini Meatball \$12

Linguini w/ Meat Sauce \$12

Linguini Butter Sauce \$12

Manicotti \$12

Cheese Ravioli \$12

Baked Penne w/ Meat Sauce \$12

DESSERT

À La Mode any Dessert \$3

Please ask about our special dessert

Cannoli (H.M)	\$9
Cheesecake (H.M)	\$9
Tiramisu (H.M)	\$9
Pistachio Cake	\$9
Spumoni/Tartufo	\$12
Bread Pudding(H.M)	\$9
Scoop of Vanilla Ice Cream	\$9



BEVERAGES

Fresh Lemonade (NR)	\$5
Shirley Temple (NR)	\$5
Frozen Mint Lemonade (NR)	\$8
Coke, Diet Coke, Sprite (RF)	\$3
Pellegrino Mineral Water (NR)	\$6
Iced Tea/Coffee (RF)	\$4
Lavazza Espresso	Single \$6 Double \$8
Cappuccino	\$8
Affogato	\$10
Vanilla Ice Cream w/Shot of Espresso	

HM: Homemade
NR: No refill
RF: Free refill