

SPRING 2026  
*Restaurant*  
**WEEK**  
*Portsmouth & The Seacoast*

APRIL 9TH - 18TH, 2026

**THREE  
COURSE  
DINNER**

**MENU**

*Select One From Each Course*

**\$52.00**

**TINOS**  
**KITCHEN + BAR**

SUSTAINABLY  
· SOURCED ·

*Hampton, New Hampshire*

· MADE ·  
FROM SCRATCH



**ONE**

**MANCHEGO CROQUETTES** strawberry jalapeño compote, bean sprouts

**PECORINO BLUE CHEESE PIZZETTE** figs, prosciutto, roquette, balsamic

**ROCK SHRIMP COCKTAIL** smoked paprika aioli, polenta crostini, endive

**TWO**

**GRILLED BLACK BASS** Bang Island mussels, green crab broth

**SPRING LAMB STEW** whipped goat cheese, corn polenta, pea tendrils

**ARTICHOKE RAVIOLI** ricotta, brown butter, parmesan, hazelnuts

**THREE**

**PISTACHIO MERINGUE** espresso gelato, crème anglaise

**LEMON CAKE** strawberry bergamot jelly, goat cheese

**BAKLAVA ROLLS** lemon ricotta, walnut caramel