

## À LA CARTE MENU

FOR CONDIMENTS AND COOKING WE ARE USING  
100% EXTRA VIRGIN OLIVE OIL.

Please ask your waiter to inform our chefs if you have  
any food allergies or are coeliac or vegan.



Menu subject to change and Availability.



VEGETARIAN 



VEGAN  



CHILLI 

### ANTIPASTI


**PIZZA GARLIC BREAD €6**  
Grilled pizza bread with garlic.  
  Contains G

**AVOCADO SALAD CAPRESE €7**  
Beef tomatoes with avocado and fresh basil, served with extra virgin olive oil,  
cheese and balsamic drizzle.  
  Contains G SP


**BRUSCHETTA CLASSICA AL POMODORO €9**  
Bruschetta with fresh plum tomatoes on the vine, garlic, basil and balsamic cream.  
  Contains G SP

**MARINATED OLIVES €6**  
Mixed Italian olives and sun-dried tomatoes.  
  Contains G

**BEEF CARPACCIO €13**  
Dry-aged 100% Irish-Piedmontese beef fillet, mixed baby leaves, red grape,  
cherry tomatoes, pecorino cheese, and balsamic cream.  
Contains MK SP


**MOZZARELLA FRITTA €9**  
Mozzarella coated in breadcrumbs and fried, served with a rich tomato sauce.  
 Contains G E MK

**ITALIAN CHARCUTERIE BOARD €13**  
Finest Italian artisan salumi, cheeses, olives and pickles, with grilled rustic bread and balsamic cream.  
Contains G MK SP  
Vegetarian Option upon request.

**ARTICHOKE & GOAT CHEESE SALAD €13**  
Mixed green leaves, cucumber, Roquito peppers, asparagus, hazelnuts and dressed with red pepper  
dressing.  
 Contains MK N (**hazelnuts**)

**BURRATA, PARMA HAM & MELON €13.50**  
Whole burrata wrapped in parma ham with melon, pomegranate seeds and crispy flat bread  
Contains M MK G S SS SP

**BURREN HOUSE SMOKED SALMON €13**  
Smoked salmon and traditional organic Irish brown soda bread, served with artisan goats cheese,  
mixed leaves, sun-dried tomatoes and balsamic cream.  
Contains F MK G N SP

**TRADITIONAL ITALIAN MINISTRONE SOUP €7**  
Made fresh daily with seasonal vegetables and served with grilled rustic bread.  
 Contains G MK CY

## PRIMI PIATTI



### SPAGHETTI CON POLPETTE E BOURBON €18

Spaghetti pasta with meatballs made from 100% Irish Dexter with bourbon, Caciotta black pepper, cheese, black olives, mint, capers and rich tomato sauce.

Contains G MK SP 

### LENTIL SPAGHETTI BOLOGNESE €16

Spaghetti pasta with a rich lentil 'Bolognese' sauce, topped with fresh cherry tomatoes and vegan cheese.

Contains G  


### LASAGNE BOLOGNESE €18

Hand-made lasagne with Bolognese sauce, béchamel, mozzarella cheese, tomato sauce, nutmeg and DOP Parmigiano Reggiano. Served with a choice of french fries or side salad.

Contains G E MK SP

### SPAGHETTI POMODORO €16

Spaghetti with Napoli tomato sauce, cherry tomatoes and basil, topped with grated parmesan.

Vegan option available upon request. Contains G (**wheat**) MK 

### PASTA ITALIANA €16

Penne pasta with kale pesto, black olives, cherry tomatoes, mixed baby leaves and vegan cheese.

Contains G N  

### TORTELLONI AI FUNCHI PORCINI E TARTUFO €18

Hand-made Porcini-Mushroom Tortelloni with a touch of cream, cherry tomatoes, grapes, baby leaves, and white truffle oil.

Contains C CY F G E N M MK P SP 

### SPAGHETTI ALL'ASTICE €28

Spaghetti with fresh lobster from the West of Ireland, brandy, garlic, basil and tomato sauce.

Contains C G M MK 

### PASTA, FAGIOLI e SALSICCIA €17

A traditional Italian peasant dish with mezzi rigatoni pasta, Brugnolo Italian sausage, pancetta, cannellini beans, capers and oregano.

Contains G SP MK 

### PACCHERI ALLA AMATRICIANA €19

Large Macaroni, with guanciale, tomato sauce, onion and pecorino cheese.

Contains MK

### GNOCCI DI PATATE GAMBERI ZUCCHINE E BURRATA €20

Fresh homemade gnocchi with Dublin Bay Prawns, burrata cheese, courgette, and cherry tomatoes.

Contains G C MK

### LINGUINE AI FRUTTI DI MARE €23

Linguine with king prawns, calamari, mussels, Irish clams tomato and white wine sauce.

Contains G C ML SP MK 

### PENNE POLLO E FUNGHI €17

Penne pasta with chicken, mushrooms, cherry tomato and a touch of cream.

Contains G MK SP 

## SECONDI PIATTI

FILETTO DI MANZO ALLA GRIGLIA €33  
10oz grilled 100% Irish Piedmontese beef served with roasted red  
pepper and red onion, mushrooms, potatoes and peppercorn sauce.  
Contains G MK P S SS SP

PESCE DEL GIORNO € DAILY  
Please ask your waiter/waitress for details of the fish of the day..

TAGLIATA DI MANZO CON RUCOLA POMODORINI E GRANA €32  
PER PERSON SHARING  
Strips of dry aged rib eye beef with parmesan shavings, served with roasted rosemary potatoes or fries,  
sautéed onions, mushrooms and cherry tomatoes  
Contains G MK

GRIGLIATA DI PESCE €22  
Grilled Seafood plate of hake, tiger prawns and squid, served with fries and salad  
Contains G F C ML

PETTO DI POLLO AI FUNGHI PORCINI €19  
Pan-fried breast of chicken, cooked in a white wine Porcini mushroom sauce.  
Served with mashed potato and salad.  
Contains G SP MK

COSTOLETTE DI AGNELLO IN CROSTA DI PISTACCHIO €28  
Roasted Irish Rack of Lamb with pistachio crumb served with vegetable  
ratatouille mashed potato and gravy sauce.  
Contains M P S SS SP

COSCIA D'ANATRA CON SALSA ALL'ARANCIA €19  
Duck leg with baby spinach, roast potatoes, oranges, and wild berries sauce.  
Contains M P S SS SP

SALTIMBOCCA ALLA ROMANA €19  
Free range pork medallions from Andarl Farm in Co. Mayo with Parma ham,  
sage, mashed potatoes and white wine sauce.  
Contains G (**wheat**) MK SP S SP

SALMONE AL FORNO CON INSALATA ALL'ANANAS E AVOCADO MOUSSE €21.00  
Fillet of salmon with lettuce, mixed baby leaves, tomato, onions,  
cucumber, pineapple, baby potatoes and avocado mousse.  
Contains F G MK P S SS SP

## SIDES €5

French fries / Mashed Potato / Mixed Salad /  
Grilled Vegetables / Mediterranean Roasted  
Potatoes / Homemade Sweet Potato  
Fries / Garlic Bread  
Contains G MK

## PIZZA


All of our pizzas are made from fresh homemade traditional Neapolitan style base, Pacino's tomato sauce and Fior di Latte mozzarella.

### GOURMET


#### AMORE €17

Marechiaro sauce (sauté cherry tomatoes, with garlic oil and white wine), mozzarella Fior di Latte, prawns and courgettes. Contains C G MK

#### HAWAIIAN €17

White base, mozzarella Fior di Latte, ham, pineapple, and honey balsamic vinegar reduction. Contains G MK SP 


#### SCUGNIZZI €18

White base, mozzarella Fior di Latte, basil, grilled aubergine and ham. Crust stuffed with salame Napoli and ricotta cheese. Contains G MK SP 

#### CALZONE €18

Pacino's tomato sauce, mozzarella Fior di Latte, ricotta cheese, ham or salami, parmesan cheese and basil. Contains G MK SP

#### VEG CALZONE €18


Pacino's tomato sauce, mozzarella Fior di Latte, ricotta cheese, aubergines, parmesan cheese and basil. Contains G MK SP 

#### MORTADELLA €18


White base, crushed pistaccio, mozzarella Fior di Latte, Mortadella (Italian artisan salumi) rocket leaves and burrata. Contains G (wheat) N (pistachio) MK

### TRADITIONAL

#### MARINARA €13

Pacino's tomato sauce, oregano, fresh garlic, basil and extra virgin olive oil. Contains G 

#### MARGHERITA €14

Pacino's tomato sauce, mozzarella Fior di Latte and basil. Contains G MK 

#### CALABRESE €14

Pacino's tomato sauce, mozzarella Fior di Latte, fresh red chilli, fresh garlic and basil. Contains G MK 

#### DIAVOLA €16

Pacino's tomato sauce, mozzarella Fior di Latte, pepperoni and basil. Contains G MK SP

NAPOLETANA €16

Pacino's tomato sauce, mozzarella Fior di Latte, anchovies, capers,  
black olives and basil.  
Contains G MK F

MEDITERRANEAN €16

Pacino's tomato sauce, mozzarella Fior di Latte, grilled red peppers,  
aubergines, courgettes and basil.  
Contains G MK

VEGAN MEDITERRANEAN €17

Made with our own homemade pizza bases and in-house tomato sauce, topped with vegan cheese  
grilled red peppers, aubergines, courgettes and fresh basil.  
Contains G

MICHELANGELO €17

Pacino's tomato sauce, mozzarella Fior di Latte, pepperoni, caramelised red onions, goats  
cheese, parmesan cheese and basil pesto.  
Contains G MK SP P

HAM & MUSHROOM €17

Pacino's tomato sauce, mozzarella Fior di Latte, ham and mushrooms.  
Contains G MK SP

CAPRICCIOSA €18

Pacino's tomato sauce, mozzarella Fior di Latte, artichokes, ham,  
black olives, red peppers, and mushrooms.  
Contains G MK SP

PARMA HAM €18

Pacino's tomato sauce, mozzarella Fior di Latte, parma ham, rocket leaves,  
parmesan cheese and basil.  
Contains G MK SP

FRESH JALAPEÑO €18

White base, mozzarella Fior di Latte, basil, spicy seasoned pancetta,  
cherry tomatoes and fresh jalapeños.  
Contains G MK SP

PEPPERONI & GORGONZOLA €18

Pacino's tomato sauce, mozzarella Fior di Latte, pepperoni, gorgonzola cheese and basil.  
Contains G MK SP

QUATTRO STAGIONI €18

"The four seasons". Pacino's tomato sauce, mozzarella Fior di Latte, artichokes, ham,  
sweet salami, and mushroom.  
Contains G MK SP

QUATTRO FORMAGGIO €18

Four cheeses: Pacino's tomato sauce, gorgonzola, mozzarella Fior di Latte,  
goat cheese, and ricotta cheese.  
Contains G MK SP

**EXTRA TOPPINGS**

Meat €2 / Vegetable €1

## **Service charge of 12.5% for parties of six or more**

We only use 100% Italian Organic Extra Virgin Olive Oil

We are committed to serving only the best quality food from farm to fork.  
All of our meat is 100% Irish and we support the best local suppliers we can find.

### **Our Suppliers:**

Irish beef – Higgin's Butchers Sutton Dublin & Piedmontese Irish beef from Thurles, Co Tipperary  
Quality cheese and cured meats - Italicatessen  
Fresh fruit and vegetables – Curleys Veg of Galway, Co. Galway  
Fish - Wrights of Marino - Dublin  
Organic smoked salmon from Burren Smoke House  
Handmade ice cream from Culcow in Co Offaly  
Gluten-free pasta and pizza bases - Delicious Gluten-Free Bakery, Co. Cork

### **Menu subject to change and Availability.**

Please ask your waiter to inform the chef if you have any food allergies or are a coeliac.  
Please ask to see the allergens folder for more information.

**All 14 allergens are openly used throughout our kitchen and trace amounts  
may be present at all stages of cooking**

<b>Gluten = G</b>	<b>Crustaceans = C</b>	<b>Mustard = M</b>	<b>Sesame Seeds = SS</b>
<b>Eggs = E</b>	<b>Fish = F</b>	<b>Sulphites = SP</b>	<b>Lupin = L</b>
<b>Celery = CY</b>	<b>Molluscs = ML</b>	<b>Soybeans = S</b>	<b>Peanuts = P</b>
	<b>Nuts = N</b>	<b>Milk = MK</b>	

**\*Our pasta and pizza may contain Soybean**