



À LA CARTE MENU

APERITIVO

PIZZA GARLIC BREAD €6 (V) (V)

Grilled pizza bread with garlic and cheese. Vegan option available. *G(Wheat) MK*

MARINATED OLIVES €6 (V) (V)

Mixed Italian olives and sun-dried tomatoes. *G(Wheat)*

BRUSCHETTA CLASSICA AL POMODORO

€9 (V) (V)

Bruschetta with fresh plum tomatoes on the vine, garlic, basil and balsamic cream. *G(Wheat)*

MOZZARELLA FRITTA €9 (V)

Mozzarella coated in breadcrumbs and fried, served with a rich tomato sauce. *G(Wheat) E MK*

ANTIPASTI

SLOW COOKED PORK BELLY €14

Glazed with honey Dijon mustard, carrot puree, apple cider sauce and caramelised apple. *MK SP M S*

PIEMONTESE BEEF TARTARE €15

With Burrata, hazelnut and black truffle shavings. *MK N(Hazelnut) SP*

GRILLED OCTOPUS €15

With creamy potato, parsley and garlic waffle. *F MK G(Wheat)*

LEEK AND POTATO SOUP €8

With roast butternut squash served with rustic garlic bread. *G(Wheat) MK CY*

PAN FRIED SCALLOPS €15

With butter and saffron sauce and, beetroot pearls caviar. *F MK*

ITALIAN CHARCUTERIE BOARD

(To share) €19

Finest Italian artisan salumi, cheeses, olives and pickles, with grilled rustic bread and balsamic cream.

G(Wheat) E MK

MAIN COURSE

SPAGHETTI MEATBALLS €19

Spaghetti pasta with meatballs made from 100% Irish mince beef with bourbon, Caciotta black pepper, cheese, black olives, mint, capers and rich tomato sauce. *G(Wheat, Triticale) MK SP N(Nutmeg)*

PAPPARDELLE OF VENISON RAGÙ €22

Pappardelle pasta with rich wild Wicklow Venison with pecorino Romano shavings. *G(Wheat, Triticale) MK SP CY E*

LENTIL SPAGHETTI BOLOGNESE €16 (V) (V)

Spaghetti pasta with a rich lentil 'Bolognese' sauce, topped with fresh cherry tomatoes and vegan cheese. *G(Wheat, Triticale)*

PORCINI TORTELLONI €22 (V)

Hand-made Porcini-Mushroom Tortellini, a touch of cream, cherry tomatoes, grapes, baby leaves with fresh black truffle shavings. *C CY F G(Wheat, Triticale) E N(Nutmeg) M MK P SP*

SPAGHETTI ALL' ASTICE €29

Spaghetti with fresh lobster from the West of Ireland, brandy, garlic, basil and tomato sauce. *C G(Wheat, Triticale) MK*

LINGUINE AI FRUTTI DI MARE €25

Linguine with king prawns, calamari, mussels, octopus, with a tomato and white wine sauce. *G(Wheat, Triticale) C ML SP MK*

8oz GRILLED PIEDMONTESE FILLET €33

With sauté spinach, roast potato, black truffle shaving and gravy. *G(Triticale) MK SP*

PAN FRIED IRISH SALMON FILLET €22

With grilled asparagus, seasonal mixed leaf, parsley & garlic vinaigrette, and a side of mash potatoes. *F MK*

SIDES €5

French Fries / Mixed Salad / Grilled Vegetables / Roasted Potatoes / Sweet Potato Fries / Garlic Bread

(V): Vegetarian (V) (V): Vegan

PIZZA

HAWAIIAN €17 (V)

White base, mozzarella Fior di Latte, ham, pineapple, and honey balsamic vinegar reduction.

G(Wheat) MK SP

SCUGNIZZI €18

White base, mozzarella Fior di Latte, basil, grilled aubergine and ham. Crust stuffed with salami

Napoli and ricotta cheese. *G(Wheat) MK SP*

CALZONE €18 (V)

Pacino's tomato sauce, mozzarella Fior di Latte, ricotta cheese, ham or salami, parmesan cheese and basil. Veg Calzone option available upon request.

G(Wheat) MK SP

MORTADELLA €18

White base, crushed pistachio, mozzarella Fior di Latte, Mortadella (Italian artisan salumi) rocket

leaves and burrata. *G(Wheat) N(Pistachio) MK SP*

MARINARA €13 (V)

Pacino's tomato sauce, oregano, fresh garlic, basil and extra virgin olive oil. *G(Wheat)*

NAPOLETANA €16

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

G(Wheat) MK F

MEDITERRANEAN €17 (V)

Pacino's tomato sauce, mozzarella Fior di Latte, grilled red peppers, aubergines, courgettes and

basil. Vegan option also available. *G(Wheat) MK*

MICHELANGELO €17

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

G(Wheat) MK SP N(Cashew)

HAM & MUSHROOM €17

Pacino's tomato sauce, mozzarella Fior di Latte, ham and mushrooms. *G(Wheat) MK SP*

CAPRICCIOSA €18

Pacino's tomato sauce, mozzarella Fior di Latte, artichokes, ham, black olives, red peppers, and

mushrooms. *G(Wheat) MK SP*

PARMA HAM €18

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

FRESH JALAPEÑO €18

White base, mozzarella Fior di Latte, basil, spicy seasoned pancetta, cherry tomatoes and fresh

jalapeños. *G(Wheat) MK SP*

PEPPERONI & GORGONZOLA €18

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

G(Wheat) MK SP

QUATTRO STAGIONI €18

"The four seasons". Pacino's tomato sauce, mozzarella Fior di Latte, artichokes, ham, sweet

salami, and mushroom. *G(Wheat) MK SP*

QUATTRO FORMAGGIO €18

Four cheeses: Pacino's tomato sauce, gorgonzola, mozzarella Fior di Latte, goat cheese, and ricotta

cheese. *G(Wheat) MK SP*

MARGHERITA €14 (V)

Pacino's tomato sauce, mozzarella Fior di Latte and basil. *G(Wheat) MK*

CALABRESE €14 (V)

Pacino's tomato sauce, mozzarella Fior di Latte, fresh red chilli, fresh garlic and basil. *G(Wheat) MK*

DIAVOLA €16

Pacino's tomato sauce, mozzarella Fior di Latte, pepperoni and basil. *G(Wheat) MK SP*

EXTRA TOPPINGS

Meat €2 / Vegetable €1

(V): Vegetarian (V) (V): Vegan

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

Gluten = G / Crustaceans = C / Mustard = M / Sesame

Seeds = SS / Eggs = E / Fish = F / Sulphites = SP

Lupin = L / Celery = CY / Molluscs = ML / Soybeans = S /

Peanuts = P / Nuts = N / Milk = MK

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

Service charge of 12.5% for parties of six or more.