



À LA CARTE MENU

ANTIPASTI

PIZZA GARLIC BREAD €6 (V)(V)

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

POLPETTE AL SUGO DI POMODORO €10

Italian meatball in rich tomato sauce served with garlic bread. *G(wheat) MK*

BRUSCHETTA POMODORO, MOZZARELLA E OLIVE NERE €8 (V)

Toasted, rustic bread topped with plum tomato, garlic, olive oil, basil, mozzarella and black olive. *MK G*

MARINATED OLIVES €6 (V)(V)

Mixed Italian olives and sun-dried tomatoes. *G*

CROSTINI CON MARMELLATA DI FICHI CRUDO E STRACCIATELLA €12

Toasted sourdough bread topped with figs jam, parma ham, stracciatella cheese and sun-dried tomato. *MK G SP*

MOZZARELLA FRITTA €9 (V)

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

ITALIAN CHARCUTERIE BOARD (To share) €19

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

TERRINA DI MELANZANE CON POMODORO E CACIOCAVALLO €12 (V)

Grilled aubergine baked in tomato sauce with melted cacao cavallo cheese, basil and oregano served with rustic garlic bread. *G MK*

TARTARE DI SALMONE E AVOCADO €13.50

Smoked salmon and avocado tartare marinated in lime juice and mint, with onion and yoghurt sauce. *F MK*

PRIMI PIATTI

LENTIL SPAGHETTI BOLOGNESE €16 (V)(V)

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

RAVIOLI DI BRANZINO AGLI AGRUMI €25

Ravioli pasta filled sea-bass and citrus in fresh yellow and red baby tomato topped with burrata cheese, basil and black olive powder *G F MK*

GNOCCHI PARMIGIANA €22 (V)

Potato dumplings in rich tomato sauce with fried aubergine and smoked scamorza cheese. *G MK*

ORECCHIETTE CON CREMA DI BROCCOLO ROMANESCO, GUANCIALE E PECORINO €22

Orecchiette pasta with broccolo romanesco sauce, guanciale e pecorino cheese. *G MK SP*

SPAGHETTI ALL' ASTICE €29

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

LINGUINE AI FRUTTI DI MARE €25

Linguine with king prawns, calamari, mussels, Irish clams tomato and white wine sauce. *G C ML SP MK*

SECONDI PIATTI

TAGLIATA DI MANZO 10oz €29

Sliced, grilled strip loin topped with rocket pesto sauce and parmesan shavings served with fries & mushroom sauce. *MK*

BOMBETTE DI POLLO €26

Rolled chicken breast filled with garlic, parsley, smoked cheese and sun-dried tomato, wrapped in pancetta, served with grilled red pepper sauce, mash potatoes and nice grilled veg salad. *MK SP*

FILETTO DI MANZO 8oz €32

Grilled Piedmontese fillet with sauté spinach, roast potato and gravy. *G(Triticale) MK SP*

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

FILETTO DI BRANZINO CON RISOTTO ALLO ZAFFERANO E VERDURE SALTATE €28

Pan fried sea-bass fillet served with saffron risotto and vegetables. *F MK*

SALMONE E AL FORNO €26

Oven baked salmon fillet served with purple mashed potato, steamed asparagus and lemon garlic sauce. *F MK*

SIDES €5

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

PIZZA

SCUGNIZZI €18

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

MARINARA €13 (v)

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

NAPOLETANA €16

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

MEDITERRANEAN €17 (v)

Pacino's tomato sauce, mozzarella Fior di Latte, grilled red peppers, aubergines, courgettes and basil. Vegan option also available.

MICHELANGELO €17

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

HAM & MUSHROOM €17

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

MARGHERITA €14 (v)

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

CAPRICCIOSA €18

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

PARMA HAM €18

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

FRESH JALAPENO €18

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

PEPPERONI & GORGONZOLA €18

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

QUATTRO STAGIONI €18

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

QUATTRO FORMAGGIO €18

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

CALABRESE €14 (v)

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

DIAVOLA €16

Pacino's tomato sauce, mozzarella Fior di Latte, pepperoni and basil. *G 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.