



## 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*

#### **SPAGHETTI ALLA CHITARRA CON RAGU DI CERVO E FUNGHI PORCINI €24**

Egg spaghetti with venison ragu and porcini mushrooms. *G(Wheat), E, CY, MK*

#### **GNOCCHI CON CREMA DI ZUCCHINE AL LIMONE, COZZE E NERO DI SEPPIA €23**

Gnocchi potatoes with courgette and lemon sauce, mussels and squid ink. *E, G(Wheat), MK, ML, F*

#### **RAVIOLI DI ZUCCA BURRO, SALVIA, OLIO AL TARTUFO E PARMIGIANO €18(V)**

Pumpkin ravioli with butter and sage sauce, truffle oil and parmesan shaving. *G(Wheat), E, MK*

#### **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

#### **STUFATO DI AGNELLO CON CASTAGNE E PUREA DI PATATE €22**

Slow cooked lamb stew with chestnut and vegetables served with creamy mash potatoes. *CY, MK, N(Chestnut)*

#### **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*

**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**