



À LA CARTE DINNER

ANTIPASTI

PIZZA AGLIO E OLIO €7 (V) (Vegan option available)

Gluten free option (12 inch) +€2.00
9 inch pizza bread with garlic and cheese G (Wheat) MK

POLPETTE 'NDUJA E BIRRA €13

Homemade beef and Calabrian 'nduja meatballs in a beer-braised tomato and onion sauce with Italian Rosetta bread G (Wheat) MK SP

BRUSCHETTA DELLA CASA €13 (V)

Toasted, rustic bread topped with plum tomato, garlic, olive oil, basil, mozzarella and black olives G (Wheat) MK

OLIVE MARINATE €7.50 (V)(V)

Mixed Italian olives and sun-dried tomatoes

CROSTINI CAPOCOLLO, STRACCIATELLA E FIGHI €15

Toasted sourdough with capocollo IGP, stracciatella cheese, fig compote G MK SP

ARANCINI AI FUNGHI €14

Golden risotto croquettes filled with wild mushrooms, spicy arrabbiata sauce G MK E

CACIOCAVALLO FRITTO €12 (V)

Crisp Caciocavallo cheese in golden breadcrumbs, sun-dried tomato and pepper sauce, pickled red onions, basil oil G (Wheat) E MK

ANTIPASTO ALL'ITALIANA (To share) €20

(Vegetarian option available)

Selection of Italian cured meats and cheeses, olives, grilled vegetables and sundried tomato pesto served with warm selection of bread G (Wheat) MK SP

BURRATA PESCHE GRIGLIATE E DATTERINI CONFIT (TO SHARE)

(V) €20

Italian burrata for two, grilled peach, confit Datterini tomato, basil oil, toasted sourdough bread G MK SP

CARPACCIO DI MANZO €16

Carpaccio of Irish Hereford Prime beef, light lemon cream, Worcestershire sauce MK E

SIDES €6 EACH

French Fries / Mashed Potato (MK) / Organic Roasted Potatoes (MK) / Grilled Veg
/ Focaccia Bread (G) / Sautéed Garlic Mushrooms (MK) / Mixed Salad
/ Garlic Bread (G)

PASTA

All our pasta is made fresh, in-house every morning

TAGLIATELLE SALSICCIA E FUNGHI €24

Home-made tagliatelle egg pasta, mushroom , pork sausage, Datterini tomato sauce, parmesan cheese G (*Wheat*) MK SP E

LINGUINE AI FRUTTI DI MARE €30

Linguine, king prawns, calamari, mussels, Irish clams, tomato, white wine sauce
G (*Wheat*) C ML SP

PACCHERI PASTA GENOVESE €25

Paccheri pasta, slow-cooked Irish beef and onion sauce, pecorino cheese G (*Wheat*) MK CY

PACCHERI AL PISTACCHIO E GAMBERI €28

Paccheri pasta with stracciatella cheese, Dublin Bat prawns, pistachio pesto, sun-dried tomatoes, crushed pistachio G (*Wheat*) N MK SP F C

MACCHERONCINI CON CREMA DI PEPERONI €20 (V)(V)

Fresh home-made maccheroncini pasta, roasted red peppers, mint oil, toasted almonds flakes G (*Wheat*) N (*almond*)

AGNOLOTTI DI AGNELLO AL SUGO DI ARROSTO €27

Hand-made Agnolotti egg pasta filled with Irish spring lamb, lamb and mint jus, pecorino cream G (*Wheat*) E SP MK CY

SPAGHETTONI CACIO E PEPE €22

Fresh home-made spaghetti pasta, pecorino romano and black pepper sauce G (*Wheat*) MK

BUCATINI ALLA AMATRICIANA €26

Fresh home-made bucatini pasta, guanciale, tomato sauce, pecorino romano G MK SP

PORTATA PRINCIPALE

SOVRACOSCE DI POLLO €28

Chargrilled chicken thighs , organic Irish roast potatoes, lemon-parsley vinagrette MK SP

BRANZINO,GAZPACHO E ZUCCHINE €28

Pan-seared Sea bass, charred courgette, served over a chilled tomato and red pepper gazpacho F SP

COSTINA DI MANZO €30

Slow-braised beef short rib, creamy potato purée, red wine jus drizzle MK CY SP

CONTROFILETTO DI MANZO €37

Chargrilled 10oz Irish beef striploin, crispy fried onions, peppercorn sauce MK SP CY S

PIZZA

All our pizza dough is made fresh, in-house every morning

CALZONE CLASSICO €19

(Vegetarian option available)

Pacino's tomato sauce, mozzarella Fior di Latte, ricotta, ham, mushroom, parmesan, basil
G (Wheat) MK SP

MORTADELLA €19

White base, crushed pistacchio, mozzarella Fior di Latte, mortadella, rocket leaves, burrata
G (Wheat) N (Pistachio) MK SP

MARINARA €15 (V)(V)

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

NAPOLETANA €18

Pacino's tomato sauce, mozzarella Fior di Latte, anchovies, capers, black olives, basil
G (Wheat) MK F

MEDITERRANEA €18 (V)

(Vegan option available)

Pacino's tomato sauce, mozzarella Fior di Latte, grilled red peppers, aubergine, courgette,
basil G (Wheat) MK

MICHELANGELO €19

Pacino's tomato sauce, mozzarella Fior di Latte, pepperoni, caramelized red onions, goat's
cheese, parmesan, basil pesto G (Wheat) MK SP P N(Cashew)

PACINOS €19

Focaccia base made with olive oil, black pepper, oregano, rocket, capocollo, sundried
tomatoes, cherry mozzarella G (Wheat) MK SP

PROSCIUTTO & FUNGHI €18

Pacino's tomato sauce, mozzarella Fior di Latte, ham, mushroom G MK SP

MARGHERITA €16 (V)

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

CAPRICCIOSA €19

Pacino's tomato sauce, mozzarella Fior di Latte, artichoke, ham, black olives, red peppers,
mushroom
G (Wheat) MK SP

CRUDO E RUCOLA €19

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

JALAPEÑO €19

White base, mozzarella Fior di Latte, basil, spicy pancetta, cherry tomatoes, fresh jalapeño peppers
G (Wheat) MK SP

PROVOLA E ZUCCHINE €19 (V)

White base, mozzarella Fior di Latte, provolone, courgette, black pepper and mint ricotta.
G (Wheat) MK SP

QUATTRO STAGIONI €19

“The four seasons”

Pacino's tomato sauce, mozzarella Fior di Latte, artichokes, ham, salami Napoli, mushroom
G (Wheat) MK SP

QUATTRO FORMAGGI €19

“Four cheeses”

White base, Gorgonzola, mozzarella Fior di Latte, goat's cheese, ricotta
G (Wheat) MK

CALABRESE €17

Pacino's tomato sauce, mozzarella Fior di Latte, 'nduja Calabrese, caramelized onions, spicy Ventricina salame, basil G (Wheat) MK SP

DIAVOLA €18

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

ARICCIA €19

White base, mozzarella Fior di Latte, porchetta, pecorino romano, crispy onions, Irish roast potatoes, black pepper
G (Wheat) MK SP

LUCIFER €19

Pacino's tomato sauce, mozzarella Fior di Latte, pepperoni, Gorgonzola, spicy honey, black pepper, walnuts
G (Wheat) MK SP N (Walnuts)

EXTRA TOPPINGS

Meat €3 / Vegetable €1.50



Suppliers

Beef Michael Joyce Farmer Co Kilkenny
Organic Vegetables Glebe Organic Farm North Dublin,
Fish Wrights of Marino Dublin,
Italian Products Cordelia Foods & Italicatessen
Chicken Manor Farm Co Cavan

Menu subject to change and availability.

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

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 meats are 100% Irish and we support the best local suppliers we can find.

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

Discretionary service charge of 12.5% for parties of five or more

(V): Vegetarian (V): Vegan

Gluten free pasta, pizza bases and bread are available.