



RESTAURANT, BAR
VENUE

À LA CARTE MENU

ANTIPASTI

PIZZA GARLIC BREAD €7 (V)

(Vegan option available)

Pizza bread with garlic and cheese.

G (Wheat) MK

POLPETTE AL SUGO DI POMODORO €13

Italian meatball in rich tomato sauce served with garlic bread.

G (Wheat) MK SP

BRUSCHETTA DELLA CASA €12 (V)

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

G (Wheat) MK

MARINATED OLIVES €7 (V)(V)

Mixed Italian olives and sun-dried tomatoes.

CROSTINI STRACCIATELLA €14

Toasted sourdough bread topped with Stracciatella cheese, Cantabrian anchovies, and sun-dried tomatoes

G MK F

MOZZARELLA FRITTA €12 (V)

Mozzarella coated in breadcrumbs and fried, served with a rich tomato sauce.

G (Wheat) E MK

ITALIAN CHARCUTERIE BOARD

(To share) €20 *(Vegetarian option available)*

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

G (Wheat) MK SP

ARANCINI AI FUNGHI CON SALSALIA AL GORGONZOLA €14

Crispy risotto balls filled with mushroom served with gorgonzola sauce.

G MK E

SALMONE MARINATO AGLI AGRUMI €15

House cured salmon served with radish yoghurt and dill oil.

F MK

CARPACCIO DI MANZO €15

Carpaccio of Irish fillet beef with Truffle Parmesan sauce

MK

SIDES €6

French Fries w Garlic Dip (E) / Sweet Potato Fries w Garlic Dip (E) / Truffle mashed Potato (MK) / Mashed Potato (MK) / Roasted Potatoes (MK) / Caponata di Verdure/ Sautéed Garlic Mushrooms (MK) / Steamed Broccoli / Mixed Salad / Garlic Bread (G)

PASTA

TRECCE CON CREMA DI DATTERINO FRESCO, GAMBERI, STRACCIATELLA E POLVERE DI BASILICO €28

Trecce pasta with fresh datterino cherry tomato sauce, prawns, stracciatella cheese and basil powder.

G MK F C

LINGUINE AI FRUTTI DI MARE €28

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

G (Wheat) C ML SP

PACCHERI PASTA GENOVESE €22

Paccheri pasta with slow-cooked Irish beef and onion sauce, topped with Pecorino cheese

G MK CY

PASTA E FAGIOLI €20 *(Vegan/Vegetarian option available)*

Creamy Italian pasta soup with cannellini beans, Italian sausages and light tomato sauce topped with pecorino cheese

G MK CY SP

AGNOLOTTI DI CARNE AL SUGO DI ARROSTO €26

Agnolotti pasta filled with beef and pork, served with a parmesan cream sauce.

G (Wheat) E SP MK CY

PAPPARDELLE AL RAGÙ DI CERVO €26

Pappardelle pasta in a venison red wine ragu, pecorino cheese and a touch of cream.

G (Wheat) E MK CY

RAVIOLI AL TARTUFO €26

Truffle ravioli in a rich Parmesan sauce

G MK E SP

LAND & SEA

ROLLÈ DI POLLO RIPIENO DI PROSCIUTTO SCAMORZA €26

Chicken breast stuffed with scamorza cheese, ham and spinach in a golden crumb, served with crushed rosemary baby potatoes and a mushroom sauce.

G (Wheat) E MK SP

PESCATO DEL GIORNO € DAILY

Grilled market fish of the day served with vegetable caponata.

F MK CY

AGNELLO GRIGLIATO CON PISELLI VERDI, CARCIOFI e CREMA DI CAROTE €26

Grilled rump of lamb served with green peas, artichoke, creamy carrot puree and red wine jus.

CY MK SP E G(Wheat)

GUANCIA DI MANZO 10oz €33

Slow-cooked beef cheek in red wine sauce, served with mashed potatoes and baby carrots

MK SP CY

PIZZA

CALZONE €19 *(Vegetarian option available)*

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

MORTADELLA €19

White base, crushed pistachio, mozzarella Fior di Latte, Mortadella (Italian artisan salumi) rocket leaves and burrata.
G (Wheat) N (Pistachio) MK SP

MARINARA €15 (V)(V)

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

NAPOLETANA €18

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

MEDITERRANEAN €18 (V) *(Vegan option available)*

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

MICHELANGELO €19

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

PACINOS €19

White base, mozzarella Fior di Latte, fontina cheese, porcini mushroom, Italian pork sausage
G (Wheat) MK SP

PROSCIUTTO & FUNGHI €18

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

MARGHERITA €16 (V)

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

CAPRICCIOSA €19

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

PARMA HAM €19

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

FRESH JALAPENO €19

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

SALAME PICCANTE e GORGONZOLA €19

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

QUATTRO STAGIONI €19

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

QUATTRO FORMAGGI €19

Four cheeses: Gorgonzola, mozzarella Fior di Latte, goat cheese, and ricotta cheese.
G (Wheat) MK

CALABRESE €16 (V)

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

DIAVOLA €18

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

EXTRA TOPPINGS

Meat €3 / Vegetable €1.50

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

**Gluten free pasta, pizza bases & bread available.
Vegan menu available, please ask your server for more info**

**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 five or more.