



À LA CARTE MENU

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 AL SUGO DI POMODORO €13
Italian meatballs 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

OLIVE MARINATE €7 (V)(V)
Mixed Italian olives and sun-dried tomatoes.

CROSTINI AL SALMONE €14
Toasted sourdough topped with chives, melted goat's cheese, smoked salmon and caramelized onions.
G MK F

ARANCINI AI FUNGHI €14
Crispy risotto balls filled with mushroom served with arrabiata sauce.
G MK E

MOZZARELLA FRITTA €12 (V)
Mozzarella coated in breadcrumbs and fried, served with a rich tomato sauce.
G (Wheat) E MK

ANTIPASTO ALL'ITALIANA (To share) €20 (Vegetarian option available)
Finest Italian artisan salumi, cheeses, olives and pickles with grilled rustic bread.
G (Wheat) MK SP

PANINETTI CON PORCHETTA €14
Sourdough with porchetta, provolone cheese, rocket salad and spicy mayo.
G MK SP E

CAPOCOLLO BURRATA AFFUMICATA (To share) €19
Artisan Italian cured meat served with smoked burrata and focaccia.
G MK SP

CARPACCIO DI MANZO €15
Carpaccio of Irish Hereford Prime beef fillet with truffle parmesan sauce
MK

PRIMI PIATTI

MACCHERONCINI AI FUNGHI €20 (V)
Maccheroncini pasta with a mushroom sauce and pecorino cheese
G MK SP

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 E MK CY

RAVIOLI VEGANI €21 (V)(V)
Vegan ravioli filled with shallots and peas, served with datterino sauce and vegan cheese.
G S

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

TAGLIATELLE AL RAGÙ DI AGNELLO, CARCIOFI E PECORINO €27
Tagliatelle pasta in a white lamb ragu, artichoke sauce and pecorino cheese.
G (Wheat) E MK CY

TORTELLONI CON SALMONE €26
Tortelloni pasta filled with ricotta and asparagus served with fresh tomato, datterino sauce and salmon.
G MK E SP F

SECONDI PIATTI

SUPREMA DI POLLO €26
Sous vide chicken supreme served with celeriac puree, baby carrots, steamed broccoli and gravy.
G (Wheat) MK SP CY S

PESCATO DEL GIORNO € DAILY
Grilled market fish of the day served with vegetable caponata.
F MK CY

CONTROFILETTO DI MANZO €36
Grilled 10oz Hereford Prime Irish striploin served with crispy fried onions and peppercorn sauce.
MK SP CY S

SIDES €6
French Fries / Sweet Potato Fries / Truffle Mashed Potato (MK) / Mashed Potato (MK) / Roasted Potatoes (MK) / Caponata di Verdure/ Sautéed Garlic Mushrooms (MK) / Steamed Broccoli / Mixed Salad / Garlic Bread (G)

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

MEDITERRANEA €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, caramelized red onions, goat’s 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

CRUDO E RUCOLA €19

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

JALAPEÑOS €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: White base, 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

PUGLIESE €18

Mozzarella fior di latte, sundried tomato, capocollo and caciocavallo shavings.
G (Wheat) MK SP

EXTRA TOPPINGS

Meat €3 / Vegetable €1.50

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

Gluten free pasta, pizza bases & bread available.

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.