



CHRISTMAS 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 AL SUGO DI POMODORO €13
Italian meatball in rich tomato sauce served with garlic 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 AL SALMONE €15
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 €13 (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

CAPOCOLLO BURRATA AFFUMICATA (To share) €20
Artisan Italian cured meat served with smoked burrata and focaccia.
G MK SP

CARPACCIO DI MANZO €16
Carpaccio of Irish Hereford Prime beef with truffle parmesan sauce.
MK

SIDES €6.50
French Fries / Truffle Mashed Potato (MK) / Champ Potato (MK)
Roasted Potatoes (MK) / Winter vegetables / Steamed Broccoli
Sautéed Garlic Mushrooms (MK) / Mixed Salad / Garlic Bread (G)

PASTA

MACCHERONCINI AI FUNGHI €22 (V)
Maccheroncini pasta with a mushroom sauce and pecorino cheese
G MK SP

LINGUINE AI FRUTTI DI MARE €30
Linguine with king prawns, calamari, mussels, Irish clams, tomato and white wine sauce.
G (Wheat) C ML SP

PACCHERI PASTA GENOVESE €25
Paccheri pasta with slow-cooked Irish beef and onion sauce, topped with pecorino cheese.
G MK CY

PACCHERI AL PISTACCHIO €24
Paccheri pasta with stracciatella cheese, pistachio pesto, sun-dried tomatoes and crushed pistachio nuts.
G N MK SP

RAVIOLI VEGANI €22 (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 CERVO €28
Fresh tagliatelle pasta served with venison ragu, dark chocolate and pecorino romano cheese.
G SP MK CY

SCRIGNI BURRATA, GAMBERI E SALICORNIA €28
Apulian burrata-filled Scrigni served with prawns, shellfish bisque, samphire and a citrus squid ink crumble.
G MK E SP CY

PORTATA PRINCIPALE

SUPREMA DI POLLO €28
Sous vide chicken supreme served with celeriac puree, baby carrots, steamed broccoli and gravy.
G (Wheat) MK SP CY S

BRANZINO ALLA PUTTANESCA €28
Panfried Sea bass, Puttanesca Sauce, Rosemary Roast Potatoes
F SP

BRASATO DI MANZO €32
Red wine-braised beef served with creamy truffle potato purée and baby carrots.
SP MK CY

ENTRECOTE DI MANZO €39
Chargrilled Kettyle dry aged 10oz of ribeye served with crispy fried onions and peppercorn sauce.
MK SP CY S

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

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 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 €17 (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 MK SP

PUGLIESE €19

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

LUCIFER €19

Pacino’s tomato sauce, mozzarella Fior di Latte, pepperoni, gorgonzola, red chilli and jalapeños, honey, black pepper and walnuts.
G (Wheat) MK SP N (Walnuts)

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.