



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

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 drye aged 10oz of ribeye served with crispy fried onions and peppercorn sauce. -- MK SP CY S

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)

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 €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 (Wheat) 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



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

*Our pasta and pizza may contain Soybean

Service charge of 12.5% for parties of five or more

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

Gluten free pasta, pizza bases and bread are available.