



# À LA CARTE LUNCH

## ANTIPASTI

### **SCONES €5**

Daily selection of Pacino's freshly baked scones (Please ask your server)  
G MK E

### **FRITTATA ITALIANA €14 (Vegetarian option also available)**

Omelette frittata with red onion, mozzarella cheese, ham, mushrooms and baby spinach, served with toasted rustic bread  
G MK E SP

### **MINISTRONE TRADIZIONALE ITALIANO €9 (V)**

Made fresh daily from seasonal vegetables and served with toasted rustic bread  
G MK CY

### **POLPETTE 'NDUJA E BIRRA €13**

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

### **BRUSCHETTA €13 (V)**

Bruschetta with plum tomatoes, garlic and basil, served on sourdough bread (Add mozzarella for €2 extra)  
G MK

## LE NOSTRE CIABATTE

(Toasted ciabatta served with mixed salad and house dressing)

### **DIAVOLETTO €14**

Ventricina spicy salame, chilli-infused caciotta cheese, rocket salad, spicy mayo  
G MK E SP

### **PARMA €15**

Parma ham, buffalo mozzarella, plum tomato, basil, pesto, rocket salad  
G MK N(Cashew Nuts) SP

### **PORCHETTA €16**

Roast suckling pig, provolone cheese, caramelized onions, rocket salad  
G MK SP

### **ORTOLANO €14**

Grilled courgette, aubergine, peppers, buffalo mozzarella, rocket salad  
G MK

### **POLDO €15**

Grilled chicken, roasted red peppers, lettuce, garlic mayo, melted mozzarella cheese  
G MK E

## PANINO RUSTICO

(Toasted sourdough served with mixed salad and house dressing)

### **SALMONE AFFUMICATO €15**

Avocado mousse, smoked salmon, caramelized onions, sundried tomato pesto  
G MK SP F

### **TRICOLORE €14 (V)**

Basil pesto, buffalo mozzarella, sliced plum tomato, rocket salad  
G MK N(Cashew nuts)

### **VEGANO €14 (V)(V)**

Crushed avocado, roast red peppers, tomato  
G

## LE NOSTRE INSALATE

### **CAESAR €16**

Grilled chicken, Cos lettuce, croutons, parmesan shavings, caesar dressing  
G MK E F SP

### **CAPRESE €14 (V)**

Buffalo mozzarella, tomato and basil  
MK

### **COUS COUS DI VERDURE €14 (V)(V)**

Fresh cous cous, grilled peppers, courgette, aubergine, toasted almond flakes, citrus zest  
G N (almond)

## PORTATA PRINCIPALE

### **SOVRACOSCE DI POLLO €26**

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

### **BRANZINO,GAZPACHO E ZUCCHINE €26**

Pan-seared Sea bass, charred courgette, served over a chilled gazpacho  
F SP

### **COSTINA DI MANZO €28**

Slow-braised beef short rib, creamy potato puree, red wine jus  
F MK CY

### **SIDES €5**

French Fries / Organic Irish Roast Potatoes (MK)  
Mashed Potato (MK) / Green Salad / Grilled Vegetables / Garlic Bread (G) / Wild Rocket Salad, cherry tomato with Parmesan Shavings (MK)

## PASTA

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

### **SPAGHETTI POMODORO €16 (V)**

Spaghetti, Pacino's tomato sauce, cherry tomatoes, parmesan, basil.  
G MK

### **SPAGHETTI CARBONARA €18**

Spaghetti, guanciale, black pepper, pasteurised egg yolk, pecorino cheese.  
G MK E SP

### **PENNE ARRABBIATA €17 (V)**

Penne, Napoli tomato sauce, garlic, chilli, parsley  
G

### **LASAGNA VERDE ALLA BOLOGNESE €18**

The true recipe from Bologna: hand-rolled spinach pasta sheets layered with a rich, 9-hour simmered beef and pork ragù, velvety Béchamel, and a generous dusting of 24-month aged Parmigiano.  
G SP MK E

### **TAGLIATELLE ALLA BOLOGNESE €18**

Fresh house-made egg tagliatelle, slow-cooked traditional beef and pork ragù, braised for 9 hours served topped with parmesan cheese  
G CY MK

### **TORTELLINI IN CREMA DI PARMIGIANO €18 (V)**

Fresh hand-made egg pasta filled with Irish buffalo ricotta, organic baby spinach and chard, served in a Parmigiano Reggiano cream, with freshly grated nutmeg.  
G E MK SP

## PIZZA

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

### **CALZONE CLASSICO €17 (Vegetarian option available)**

Pacino's tomato sauce, mozzarella Fior di Latte, ricotta, ham, mushrooms, parmesan, basil  
G MK SP

### **MARINARA €16 (V)(V)**

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

### **NAPOLETANA €17**

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

### **MEDITERRANEA €17 (V) (Vegan option also available)**

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

### **MICHELANGELO €18**

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

### **PROSCIUTTO E FUNGHI €18**

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

### **CAPRICCIOSA €18**

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

### **CRUDO E RUCOLA €18**

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

### **JALAPEÑO €18**

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

### **SALAME PICCANTE & GORGONZOLA €18**

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

### **QUATTRO STAGIONI €18**

"The four seasons". Pacino's tomato sauce, mozzarella Fior di Latte, artichoke, ham, sweet salami, mushroom  
G MK SP

### **QUATTRO FORMAGGI €18**

Four cheeses: White base, Gorgonzola, mozzarella Fior di Latte, goat's cheese, ricotta.  
G MK SP

### **MARGHERITA €16 (V)**

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

### **CALABRESE €16**

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

### **DIAVOLA €17**

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

### **LUCIFER €19**

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

### **EXTRA TOPPINGS**

Meat €2 / Vegetable €1

### **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

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

**Gluten free pasta, pizza base and 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**

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

If you would like to use a voucher/ticket or avail of a loyalty discount, please let your server know prior to placing your order.