



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 'NDUJA E BIRRA €13

Homemade beef and Calabrian 'nduja meatballs in a beer-braised tomato and onion sauce with Italian Rosetta 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 CAPOCOLLO, STRACCIATELLA E FIGHI €15

Toasted sourdough with capocollo IGP, stracciatella cheese, fig compote
G MK SP

ARANCINI AI FUNGHI €14

Golden risotto croquettes filled with wild mushrooms, spicy arrabbiata sauce
G MK E

CACIOCAVALLO FRITTO €12 (V)

Crisp Caciocavallo cheese in golden breadcrumbs, sun-dried tomato and pepper sauce, pickled red onions, basil oil
G (Wheat) E MK

ANTIPASTO ALL'ITALIANA (To share) €20

(Vegetarian option available)

Selection of Italian cured meats and cheeses, olives, grilled vegetables and sundried tomato pesto served with warm selection of bread
G (Wheat) MK SP

BURRATA PESCHE GRIGLIATE E DATTERINI CONFIT (TO SHARE) €20

Italian burrata for two, grilled peach, confit Datterini tomato, basil oil, toasted sourdough bread
G MK SP

CARPACCIO DI MANZO €16

Carpaccio of Irish Hereford Prime beef, light lemon cream, Worcestershire sauce
MK E

SIDES €6 EACH

French Fries / Mashed Potato (MK) / Organic Roasted Potatoes (MK) / Grilled Veg / Focaccia Bread (G) / Sautéed Garlic Mushrooms (MK) / Mixed Salad / Garlic Bread (G)

PASTA

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

TAGLIATELLE SALSICCIA E FUNGHI €24

Home-made tagliatelle egg pasta, mushroom, pork sausage, Datterini tomato sauce, parmesan cheese
G MK SP E

LINGUINE AI FRUTTI DI MARE €30

Linguine, king prawns, calamari, mussels, Irish clams, tomato, white wine sauce
G (Wheat) C ML SP

PACCHERI PASTA GENOVESE €25

Paccheri pasta, slow-cooked Irish beef and onion sauce, pecorino cheese
G MK CY

PACCHERI AL PISTACCHIO E GAMBERI €28

Paccheri pasta with stracciatella cheese, Dublin Bay prawns, pistachio pesto, sun-dried tomatoes, crushed pistachio
G N MK SP F C

MACCHERONCINI CON CREMA DI PEPERONI €20 (V)(V)

Fresh home-made maccheroncini pasta, roasted red peppers, mint oil, toasted almonds flakes
G N (almond)

AGNOLOTTI DI AGNELLO AL SUGO DI ARROSTO €27

Hand-made Agnolotti egg pasta filled with Irish spring lamb, lamb and mint jus, pecorino cream
G (Wheat) E SP MK CY

SPAGHETTONI CACIO E PEPE €22

Fresh home-made spaghetti pasta, Pecorino Romano and black pepper sauce
G MK

BUCATINI ALLA AMATRICIANA €26

Fresh home-made bucatini pasta, guanciale, tomato sauce, Pecorino Romano
G MK SP

PORTATA PRINCIPALE

SOVRACOSCE DI POLLO €28

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

BRANZINO,GAZPACHO E ZUCCHINE €28

Pan-seared Sea bass, charred courgette, served over a chilled tomato and red pepper gazpacho
F SP

COSTINA DI MANZO €30

Slow-braised beef short rib, creamy potato purée, red wine jus drizzle
MK CY SP

CONTROFILETTO DI MANZO €37

Chargrilled 10oz Irish beef striploin, crispy fried onions, peppercorn sauce
MK SP CY S

PIZZA

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

CALZONE CLASSICO €19 (Vegetarian option available)

Pacino's tomato sauce, mozzarella Fior di Latte, ricotta, ham, mushroom, parmesan, basil
G (Wheat) MK SP

MORTADELLA €19

White base, crushed pistacchio, mozzarella Fior di Latte, mortadella, rocket leaves, burrata
G (Wheat) N (Pistachio) MK SP

MARINARA €15 (V)(V)

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

NAPOLETANA €18

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

MEDITERRANEA €18 (V) (Vegan option available)

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

MICHELANGELO €19

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

PACINOS €19

Focaccia base made with olive oil, black pepper, oregano, rocket, capocollo, sundried tomatoes, cherry mozzarella
G (Wheat) MK SP

PROSCIUTTO & FUNGHI €18

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

MARGHERITA €16 (V)

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

CAPRICCIOSA €19

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

CRUDO E RUCOLA €19

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

JALAPEÑO €19

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

PROVOLA E ZUCCHINE €19

White base, mozzarella Fior di Latte, provolone, courgette, black pepper and mint ricotta
G (Wheat) MK SP

QUATTRO STAGIONI €19

"The four seasons"

Pacino's tomato sauce, mozzarella Fior di Latte, artichokes, ham, salami Napoli, mushroom
G (Wheat) MK SP

QUATTRO FORMAGGI €19

"Four cheeses"

White base, Gorgonzola, mozzarella Fior di Latte, goat's cheese, ricotta
G (Wheat) MK

CALABRESE €17

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

DIAVOLA €18

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

ARICCIA €19

White base, mozzarella Fior di Latte, porchetta, Pecorino Romano, crispy onions, Irish roast potatoes, black pepper
G (Wheat) MK SP

LUCIFER €19

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

EXTRA TOPPINGS

Meat €3 / Vegetable €1.50

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 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

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