

A la Carte Menu

Aperitives

Aperol Spritz € 10.90

Aperol, Prosecco Valdobbiadene, Soda water and rocks.

Bitter Campari Orange € 10.90

Bitter Campari, Gin, fresh orange juice and rocks.

Mojito € 10.90

Matusalem Platino Rum, fresh lime, fresh mint, sugar syrup, muddled and topped with Soda water.

Amaretto Sour € 10.90

Amaretto di Saronno shaken with fresh lemon juice, sugar and dash of bitters.

Limonito € 10.90

Luxardo Limoncello, fresh lemon juice, sugar, fresh basil, topped with ginger ale.

Negroni Tweest - Milano da bere € 10.90

Bitter Campari and sweet Vermouth stirred with orange and topped with Prosecco Valdobbiadene.

Bellini € 10.90

Created in Harry's bar in Venice, this is an Italian icon! Peach puree topped with Prosecco Valdobbiadene.

Pacino's Cosmopolitan € 10.90

Roberto Cavalli Vodka, triple sec, shaken with cranberry juice and fresh lime.

Please consult the last page of the menu for suppliers and allergens.

Bruschetta and pizza bread

Salsa con 'nduja, olive nere marinate e pane abbrustolito (v) € 6.95

'Nduja, Kalamata black olives and grilled rustic garlic bread. G MK

Pane abbrustolito con aglio e olio oliva extra vergine (v) € 4.95

Grilled rustic bread (add Mozzarella €5.50 MK). G

Pane di pizza con aglio (v) € 5.95

Pizza-bread with garlic (add Mozzarella €6.95). MK G

Bruschetta al pomodoro San Marzano, aglio e basilico (v) € 7.55

Bruschetta, tomatoes on the vine, garlic and basil. MK G

Bruschetta con Bufala, pomodori e basilico (v) € 8.95

Bruschetta with thinly sliced Buffalo mozzarella, tomatoes, basil and garlic.
G MK

Zuppe - Soups

Minestrone di verdure (v) € 5.95

Italian traditional vegetables soup.

Zuppetta allo scoglio € 10.95

Italian traditional seafood soup (king prawns, calamari and large mussels). C

Insalate - Salads

Insalata Pacino's (v) € 8.95

Green leaves, courgette, aubergines, San Marzano tomato, red onion, cucumber, black olives, and mozzarella cheese.

Insalata di Rucola, Pomodorini e Pecorino (v) € 9.95

Rocket salad with cherry tomatoes and black pepper Pecorino cheese.

Insalata all'anatra. € 9.95

Roasted duck salad with orange, lettuce, red grape, red onion, tomatoes, Pecorino cheese and cucumber. MK N

Antipasti - Starters

Mozzarella di Bufala alla Caprese (v) € 8.95

Buffalo mozzarella, Roma tomatoes on the vine and basil served with green salad.
MK

Antipasto all'italiana € 12.95

Selection of Italian cured meat and cheese, grilled vegetables and sun half-dried tomato pesto and rustic bread. G SP MK

Parmigiana di melanzane (v) € 9.95

Baked layered aubergines with mozzarella cheese, basil, tomato-sauce and Parmesan. MK

Carpaccio di manzo con rucola e pecorino al pepe nero € 12.95

Fillet of Irish beef Carpaccio with rocket, cherry tomatoes and "black pepper Pecorino cheese". MK

Tortelli, Ravioli and baked pasta

Tortelloni ai porcini e olio al tartufo bianco (v) € 15.95

Large tortelli with cep-mushrooms served with cream, rocket, cherry tomatoes and white truffle oil. MK E

Tortelloni alla Zucca e Amaretto (v) € 15.95

Large tortelli with Pumpkin served with a touch of cream, rocket, cherry tomatoes, Amaretto, red chili Caciotta cheese and extra virgin olive oil. MK E

Lasagna alla Bolognese € 13.95

Traditional lasagna "Bolognese" served with french fries or small mix salad. MK E N

Pacino's Pastas

Spaghetti, Pomodoro, Whisky e Pecorino Fresco al Pepe € 15.95

New York-Italian original dish

Spaghetti, Napoli tomato sauce, Jameson whisky, basil and black pepper Pecorino cheese. MK

Penne, pollo, funghi e crema €14.95

Penne pasta with chicken, mushrooms and touch of cream. MK G

Gnocchi di patate con Gorgonzola e spinaci (v) € 14.95

Potato dumplings with Gorgonzola cheese and baby spinach and a touch of cream. MK G

Linguine allo scoglio € 18.95

Seafood linguini (king prawns, calamari and mussels). C MK G

Pasta, fagioli e salsiccia € 14.95

Traditional Italian soup with penne pasta, Italian sausage, pancetta and Cannellini beans. SP G

Tagliatelle alla Romana (v) € 13.95

Tagliatelle egg-pasta with black pepper Caciotta cheese and touch of cream. MK E G

Tagliatelle, polpa di granchio, gamberi, zucchine e zafferano € 17.95

Tagliatelle egg-pasta with king prawns, crab meat, courgette and saffron and a touch of cream. MK E G

Paccheri, salsiccia e peperoni € 17.95

Large macaroni, Italian sausage, red pepper and rich tomato sauce. SP G

Gnocchi, cozze e salsiccia € 17.95

Potato dumplings with large mussels, fresh Italian sausage, black olives and rich tomato sauce. MK SP C G

Poultry, Meat and Fish

Filetto di manzo € 29.95

Grilled 100% Irish fillet of beef (11oz) served with roasted red pepper & red onion, mushrooms, potatoes and special sauce. N MK

Bistecca di manzo € 24.95

Grilled 100% Irish-Piedmontese tender loin served with roasted red pepper & red onion, mushrooms, potatoes and special sauce. N MK

Costolette agnello € 23.95

Grilled lamb chops served with fresh mint, roasted red pepper & red onion, mushrooms, potatoes and special sauce. N MK S

Coscia di Anatra a cottura lenta con spinaci e pinoli € 21.95

Duck leg confit with pan fried baby spinach, pine nuts, potatoes and wild berry sauce. N G

Saltinbocca di maiale alla romana € 19.95

Pork medallions topped with Parma ham and sage served with mashed potatoes and white wine sauce. SP G S

Pollo al Parma e fichi € 15.95

Chicken fillet roll with figs, Gorgonzola and mint. Wrapped with Parma ham and served with salad, mashed potatoes and special sauce on side. F E

Spiedino di pollo € 15.95

Skewered chicken fillet with red pepper, onion and pineapple served with green salad, potatoes and special sauce. F E S

Branzino al forno e verdure grigliate € 23.95

Roasted fillets of sea-bass served with seasonal grilled vegetables, roasted potatoes and Prosecco sauce. F E MK

Salmone al forno con verdure € 19.95

Roasted fillet of farmed salmon served with lettuce, rocket salad, cherry tomatoes and baby roast potatoes. F E

Gamberoni e salsa avocado € 24.95

Skewered large king prawns with pineapple and red pepper served with avocado mousse, rocket and roasted potatoes. C E S

Contorni - Sides € 4.95

Green salad, mixed salad, mediterranean potatoes, fries, mashed potatoes or rocket salad with cherry tomatoes and shaves of pecorino cheese. MK

Pizza's

Margherita (v) € 12.95

Pacino's tomato sauce, Mozzarella cheese, Buffalo Mozzarella and basil. G MK

Calabrese (v) € 12.95

Pacino's tomato sauce, Mozzarella cheese, Buffalo Mozzarella, fresh red chili, fresh garlic and basil. G MK

Diavola € 14.95

Pacino's tomato sauce, grated Mozzarella cheese, Buffalo Mozzarella, spicy Italian pepperoni and basil. G MK SP

Napoletana € 14.95

Pacino's tomato sauce, Mozzarella cheese, Buffalo Mozzarella, anchovies, capers, black olives and basil. G MK F

Pizza Mediterranea (v) €16.95

Pacino's tomato sauce, Mozzarella cheese, Buffalo Mozzarella, grilled red pepper, aubergines, courgette and basil. G MK

Michelangelo €16.95

Pacino's tomato sauce, Mozzarella cheese, Buffalo Mozzarella, Italian pepperoni, caramelised red onion, goat cheese, Parmesan cheese and basil pesto. G MK

Prosciutto e Funghi € 15.95

Pacino's tomato sauce, Mozzarella cheese, Buffalo Mozzarella, Italian cooked ham and pan-fried mixed mushrooms. G MK SP

Capricciosa € 16.95

Pacino's tomato sauce, Mozzarella cheese, Buffalo Mozzarella, artichokes in oil, ham and pan-fried mixed mushrooms. G MK SP

Parma € 18.95

Pacino's tomato sauce, Mozzarella cheese, Mozzarella, Parma ham, rocket, Parmesan and basil. G MKSP

Cozze e Amore € 16.95

Pacino's tomato sauce, Mozzarella cheese, Mozzarella, New Zealand mussels, grilled aubergines and basil. G MK C SP

Pizza Hawaii € 16.95

Pacino's tomato sauce, Mozzarella cheese, Mozzarella, chicken, ham and pineapple. G SP

Pizza Jalapeño € 16.95

Pacino's tomato sauce, Mozzarella cheese, Mozzarella, Italian cooked ham, Italian pepperoni, jalapeño and basil. G MK SP

Pizza Gorgonzola e Salamino piccante € 16.95

Pacino's tomato sauce, Mozzarella cheese, Buffalo Mozzarella, Italian Pepperoni, Gorgonzola cheese and basil. G MK SP

Desserts

Pacino's "Cappuccino's style" Tiramisu € 6.95

Homemade Tiramisu. G MK E N

Torta al formaggio € 6.95

Homemade baked New York cheese cake served with vanilla ice cream and whipped cream.

G MK E

Torta di mele € 6.95

Homemade apple cake served with vanilla ice cream and whipped cream. G MK E N

Mousse al cioccolato € 6.95

Chocolate mousse served with "biscotti", Amaretto almonds Liqueur, vanilla ice cream and whipped cream. G MK E N

Panna cotta € 6.95

Cooked cream with Amaretto di Saronno and coconut topped with berries.

Served with vanilla ice cream and whipped cream. G MK E N

Gelato misto € 6.95

Selection of ice cream and sorbet (vanilla, chocolate and strawberry) served with whipped cream and caramel sauce. MK E

Formaggi misti € 12.95

Selection of cheese served with fresh and dry fruit, crispy flat bread, marble syrup, fresh red chill and cucumber. G MK E

We are committed to serving only the best quality food from farm to fork. All our meat is 100% Irish and we support the best local suppliers we can find.

Service charge of 12.5% of parties over 6 persons

Our Suppliers:

Irish beef - Kettyle Meats Co. Fermanagh and Piemontese-Irish beef from Tipperary.

Quality Cheese & Cured Meats - Toonsbridge Dairy & Jack McCarthy Kanturk, Co. Cork.

Fresh fruit and vegetables - Matt Butler, Smithfield Market & Foleys of Rush, Co. Dublin

Fish - Wrights of Marino, Howth, Co Dublin

Organic smoked salmon from Burren Smoking House

Vegetables from "In Season Farm" - Brendan Guinan

Gluten Free Pasta and Pizza base: Delicious Gluten Free Bakery, Co. Cork

(V) Denotes dishes suitable for vegetarian.

Please ask your waiter to be advised by Chef if you have food allergies or celiac.

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Menu subject to change.

Please inform your waiter/ess of any dietary restrictions or allergies

"All 14 allergens are openly used throughout our kitchen. Trace amounts may b present at all stages of cooking".

Gluten = G	Crustaceans = C
Eggs = E	Fish = F
Molluscs = M	Soybeans = S
Peanuts = P	Nuts = N
Milk = MK	Celery = CY
Mustard = M	Sesame Seeds = SS
Sulphites = SP	Lupin = L