



À LA CARTE MENU

ANTIPASTI

PIZZA GARLIC BREAD €6 (V)(V)

Grilled pizza bread with garlic and cheese. Vegan option available. *G MK*

AVOCADO SALAD CAPRESE €8 (V)(V)

Beef tomatoes with avocado and fresh basil, served with extra virgin olive oil, cheese and balsamic drizzle. *G SP*

BRUSCHETTA CLASSICA AL POMODORO €9 (V)(V)

Bruschetta with fresh plum tomatoes on the vine, garlic, basil and balsamic cream. *G*

MARINATED OLIVES €6 (V)(V)

Mixed Italian olives and sun-dried tomatoes. *G*

BEEF CARPACCIO €13

Dry-aged 100% Irish-Piedmontese beef fillet, mixed baby leaves, red grape, cherry tomatoes, pecorino cheese, and balsamic cream. *MK SP*

MOZZARELLA FRITTA €9 (V)

Mozzarella coated in breadcrumbs and fried, served with a rich tomato sauce. *G E MK*

ITALIAN CHARCUTERIE BOARD

(To share) €19

Finest Italian artisan salumi, cheeses, olives and pickles, with grilled rustic bread and balsamic cream. *G E MK*

BURRATA, PARMA HAM & MELON €13.50

Whole burrata wrapped in parma ham with melon, pomegranate seeds and crispy flat bread. *MK G N SP*

TARTARE DI SALMONE E AVOCADO €13.50

Smoked salmon and avocado tartare marinated in lime juice and mint, with onion and yoghurt sauce. *F MK*

TRADITIONAL ITALIAN MINISTRONE SOUP €7 (V)

Made fresh daily with seasonal vegetables and served with grilled rustic bread. *G MK CY*

PRIMI PIATTI

SPAGHETTI MEATBALLS €18

Spaghetti pasta with meatballs made from 100% Irish mince beef with bourbon, Caciotta black pepper, cheese, black olives, mint, capers and rich tomato sauce. *G MK SP*

LENTIL SPAGHETTI BOLOGNESE €16 (V)(V)

Spaghetti pasta with a rich lentil 'Bolognese' sauce, topped with fresh cherry tomatoes and vegan cheese. *G*

PENNE POLLO E FUNGHI €16

Penne pasta with chicken, mushrooms, cherry tomato and a touch of cream. *G MK SP*

MUSHROOM TORTELLONI €18 (V)

Hand-made Porcini-Mushroom Tortelloni with a touch of cream, cherry tomatoes, grapes, baby leaves, and white truffle oil. *C CY F G E N M MK P SP*

GNOCCHI WITH PRAWNS & BURRATA €25

Fresh homemade gnocchi with Dublin Bay Prawns, burrata cheese, courgette, and cherry tomatoes. *G C MK*

SPAGHETTI ALL' ASTICE €29

Spaghetti with fresh lobster from the West of Ireland, brandy, garlic, basil and tomato sauce. *C G M MK*

PACCHERI ALLA AMATRICIANA €19

Large Macaroni, with guanciale, tomato sauce, onion and pecorino cheese. *MK*

LINGUINE AI FRUTTI DI MARE €25

Linguine with king prawns, calamari, mussels, Irish clams tomato and white wine sauce. *G C ML SP MK*

SECONDI PIATTI

10oz GRILLED PIEDMONTSE FILLET €33

With roasted red pepper and red onion, mushrooms, potatoes and a choice of sauce. *G MK P S SS SP*

FISH OF THE DAY (€ DAILY)

Please ask your server for details

10oz DEXTER STRIPLOIN STEAK €28

Dry aged striploin from Tipperary with Portobello mushrooms, fried onions, homemade chips and a choice of sauce. *G MK SP*

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

COSTOLETTE DI AGNELLO IN CROSTA DI PISTACCHIO €28

Roasted Irish rack of Lamb with pistachio crumb served with vegetable, mashed potato and gravy. *M P S SS SP*

COSCIA D'ANATRA CON SALSA ALL'ARANCIA €18

Duck leg with baby spinach, roast potatoes, oranges, and wild berry sauce. *M P S SS SP*

SALTIMBOCCA ALLA ROMANA €18

Free range pork medallions from Andarl Farm in Co. Mayo with Parma Ham, sage, mashed potatoes and white wine sauce. *G(Wheat) MK SP S*

FILLET OF SALMON €20

Irish organic salmon fillet with green peas and spicy Ventricina salami served with creamy mashed potato and garlic. *F G MK P S SS SP*

SIDES €5

French Fries/ Mashed Potato/ Mixed Salad/ Grilled Vegetables/ Roasted Potatoes/ Sweet Potato Fries/ Garlic Bread

PIZZA

HAWAIIAN €17 (V)

White base, mozzarella Fior di Latte, ham, pineapple, and honey balsamic vinegar reduction. *G MK SP*

SCUGNIZZI €18

White base, mozzarella Fior di Latte, basil, grilled aubergine and ham. Crust stuffed with salame Napoli and ricotta cheese. *G MK SP*

CALZONE €18 (V)

Pacino's tomato sauce, mozzarella Fior di Latte, ricotta cheese, ham or salami, parmesan cheese and basil. Veg Calzone option available upon request. *G MK SP*

MORTADELLA €18

White base, crushed pistaccio, mozzarella Fior di Latte, Mortadella (Italian artisan salumi) rocket leaves and burrata. *G(Wheat) N(Pistachio) MK*

MARINARA €13 (V)

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

NAPOLETANA €16

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

MEDITERRANEAN €17 (V)

Pacino's tomato sauce, mozzarella Fior di Latte, grilled red peppers, aubergines, courgettes and basil. Vegan option also available.

MICHELANGELO €17

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

HAM & MUSHROOM €17

Pacino's tomato sauce, mozzarella Fior di Latte, ham and mushrooms. *G MK SP*

CAPRICCIOSA €18

Pacino's tomato sauce, mozzarella Fior di Latte, artichokes, ham, black olives, red peppers, and mushrooms. *G MK SP*

PARMA HAM €18

Pacino's tomato sauce, mozzarella Fior di Latte, parma ham, rocket leaves, parmesan cheese and basil. *G MK SP*

FRESH JALAPENO €18

White base, mozzarella Fior di Latte, basil, spicy seasoned pancetta, cherry tomatoes and fresh jalapenos. *G MK SP*

PEPPERONI & GORGONZOLA €18

Pacino's tomato sauce, mozzarella Fior di Latte, pepperoni, gorgonzola cheese and basil. *G MK SP*

QUATTRO STAGIONI €18

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

QUATTRO FORMAGGIO €18

Four cheeses: Pacino's tomato sauce, gorgonzola, mozzarella Fior di Latte, goat cheese, and ricotta cheese. *G MK SP*

MARGHERITA €14 (V)

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

CALABRESE €14 (V)

Pacino's tomato sauce, mozzarella Fior di Latte, fresh red chilli, fresh garlic and basil. *G MK*

DIAVOLA €16

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

EXTRA TOPPINGS

Meat €2 / Vegetable €1

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

All 14 allergens are openly used throughout our kitchen and trace amounts may be present at all stages of cooking.

Service charge of 12.5% for parties of six or more.