

# Pacino's

## Starters

Crispy Calamari  
Lightly floured and fried  
\$10

Eggplant Involtini  
Stuffed with ricotta and mozzarella  
\$9

Formaggio & Olives  
Assorted cheese and olives  
\$9

Fried Stuffed Gnocchi  
Stuffed with gorgonzola and  
roasted peppers  
\$10

Beef Carpaccio  
Thinly sliced beef, evoo,  
shaved reggiano  
\$9

Mussels Arrabiata  
Steamed mussels in  
spicy marinara  
\$8

Roasted Brussel Sprouts  
Sauteed with pancetta  
and onions  
\$8

Meatball Caprese  
Mama's meatballs over  
roasted tomatoes  
\$8

Spinach & Artichoke Dip  
Creamy, rich, served with  
crostini  
\$7

Sautéed Baked Mushrooms  
Sauteed and baked with smoked mozzarella  
\$9

Caprese Salad  
Fresh mozzarella, tomatoes, basil, red onion  
Balsamic reduction and olive oil  
\$9

## Bruschetta

3 for \$15

Meatball & Jalapeno  
Brie, Apples, Fig Spread  
Ricotta, Dates, Pistachios

Tomato, Basil, Avocado  
Roasted Peppers, Goat Cheese  
Prosciutto & Mascarpone

## Sides

Spinach Rossi (garlic & evoo) \$6  
Sauteed Broccoli \$6  
Side of Meatballs \$6  
Side of Italian Sausage \$6  
Side Caesar \$3  
Side Mixed Field Greens \$3

## Kids \$6

Spaghetti w/Meatballs  
Pasta w/Butter & Cheese  
Cheese Pizza  
Cheese Ravioli



## Salads

<b>Chopped Antipasto</b> Italian cold cuts, roasted peppers, tomatoes, olives, pepperoncinis, Spring mix, red onions, and provolone. Pacino's house dressing	\$10
<b>Pear &amp; Gorgozola</b> Arugula, fresh pears, gorgonzola, house white vinaigrette, pecans	\$10
<b>Roasted Beet</b> Red and golden beets, arugula, warm almond-crusted goat cheese tossed in our homemade white balsamic vinaigrette	\$10
<b>Romaine Wedge</b> Half romaine wedge, salt pepper, oil, onion, bleu cheese dressing pancetta and gorgonzola	\$8
<b>Kale Caesar</b> Kale, croutons, white anchovies and shaved grana padano (With Chicken \$11 With Shrimp \$12)	\$7

## Pizza

Gluten free crust available for \$3

<b>Pepperoni Papa</b> Mozzarella, Lots of Pepperoni, Pizza Sauce	\$14
<b>Tre Carne</b> Pepperoni, sausage, Meatballs, Fresh Basil, Mozzarella, Pizza sauce	\$15
<b>Margheritta</b> Fresh Mozzarella, Basil, Garlic, tomatoes, evoo	\$13
<b>Dame Edna</b> Mozzarella, Parma prosciutto, arugula, and shaved Parmigiana Reggiano	\$16
<b>Al Fresco</b> Mascarpone, Roasted Mushrooms, Caramelized onions, arugula, Fig glaze	\$16
<b>Toscana</b> Mozzarella, Roasted mushrooms, fennel sausage, Parmigiana Reggiano	\$15
<b>Capricciosa</b> Roasted Peppers, Mozzarella, gorgonzola, prosciutto, evoo	\$15



## Pastablities

Pasta Trio	\$17
Mushroom ravioli, butternut squash ravioli, gnocchi, with brown butter sage	
Baked Three Meat Lasagna	\$16
Pacino's blend of beef, pork, and veal, béchamel, ricotta, mozzarella	
Lobster Ravioli	\$19
Real Lobster filled ravioli in a creamy brandy sauce topped with shrimp	
Linguini Vongole (Red or White)	\$17
Linguini, pasta, whole and chopped clams, white wine, garlic	
Shrimp Fra Diavolo	\$18
Jumbo Shrimp sautéed in a spicy marinara sauce over linguini	
Bucatini Ala Salmone	\$16
Thick spaghetti with chunks of salmon, peas ala vodka sauce	
Tortellaci Di Carne	\$18
Beef stuffed pasta with a mushroom truffle sauce	
Papadelle Tre Carne	\$16
Egg pasta in our very own Bolognese sauce	
Portobello Mushroom Ravioli	\$16
Portobello stuffed ravioli in a blush sauce	
Spaghetti with Mama's Meatballs	\$15
Tre Carne meatballs in our rich Marinara Sauce	
Bucatini Carbonara	\$15
Thick spaghetti, broth, with sautéed pancetta ,onions, peas	
Gorgonzola Stuffed Gnocchi	\$16
Stuffed with Gorgonzola, roasted peppers brown butter sage	
Spaghetti Amatriciana	\$15
Pancetta, caramelized onions, basil, tomatoes shaved Parmigiana	
Little Ears	\$15
Small shell pasta with sauted spinach, sausage, white wine	
Fettuccine Alfredo	\$14
Traditional with garlic and parmesan. (Add chicken for \$3)	

Gulten free Penne available for \$3  
Add a House Salad for \$2.00



## Classics

### Chicken Parmigiana

Breaded and Baked served with spaghetti  
\$17 With Veal \$21

### Chicken Marsala

Sauteed with marsala wine mushrooms served with roasted potatoes and vegetables  
\$17 With Veal \$21

### Chicken Piccata

Sauteed with lemon, butter, white wine, served with roasted potatoes and vegetables  
\$17 With Veal \$21

### Sausage & Peppers Risotto

Arborio rice, italian sausage, roasted peppers, mushrooms  
\$18

### Pork Oso Buco

Braised Pork shank over risotto  
\$24

### Grilled Salmon & Artichoke Hearts

Lightly Seasoned served with potatoes and vegetables  
\$19

## Signature

### Chicken Spaccarelli

Chunks of chicken, Italian sausage, potatoes, pepperoncini, cherry peppers  
\$17

### Mixed Grill

NY Strip, Chicken breast, sausage served over mushroom and truffle risotto  
\$22

### Chicken Milanese

Breaded chicken breast topped with Kale salad and Pecorino cheese  
\$17

### Eggplant Involtini with Gnocchi

Stuffed eggplant with potato gnocchi and marinara sauce  
\$16

### Steak Gorgonzola

NY Strip with Portobello mushroom ravioli  
\$21

### Taste of Italy

Combination of: Baked Lasagna, Chicken Parmigiana and Fettuccini Alfredo  
\$19

### Cioppino

A Delightful Stew of : Clams, Mussels, Shrimp, Salmon, and Calamari over Linguini  
\$24