



PACINO'S

— CLASSIC ITALIAN —

ANTIPASTI

Antipasto Italiano GF 13
Seasonal Meats, Cheeses, Olives

Siciliana Meatballs 11
Veal, Beef, Pork, San Marzano Tomatoes

Calabrese Pepperoni 12
Sausage, Mix Peppers, Onions,
Potatoes, Garlic Wine

Siciliana Artichoke GF 10
Baked Artichoke, Chef's Sauce

Calamari Fritti 13
Spicy Tomato Sauce

Cozze alla Pacino's GF 14
Mussels, White Wine Garlic Or Marinara Sauce

Burratta 16
Fresh Mozzarella & Prosciutto

Bruschetta alla Romana 8
Garlic, Tomato, Basil, Capers

Calamari alla Griglia 14
Grilled Calamari, Mixed Greens,
White Wine & Garlic Sauce

Arancini con Ricotta 11
Rice Ball Stuffed With Ricotta Cheese, Marinara,
Honey Glaze

DINNER MENU

PIZZA

Pizza al Pepperoni 18
San Marzano Sauce, Pepperoni, Parmesan,
Mozzarella, Garlic, Basil

Pizza della Mamma 19
Sausage, Peppers, Mozzarella, Marinara

Margherita 17
San Marzano Sauce, Fresh Mozzarella, Basil

Pizza Vegetarian 18
San Marzano Sauce, Chef's Choice of
Three Vegetables

Pizza al Mamas Meatballs 21
San Marzano Sauce, Meatballs, Giardiniera,
Ricotta, Parmesan

Quattro Formaggi 20
Fresh Mozzarella, Parmesan, Gorgonzola,
Fontina

Calzone con Salsiccia 19
Sausage, Peppers, Mozzarella, Marinara

*Gluten-Free Pizza Available Upon Request

INSALATE

Insalate della Casa GF 9
Mixed Greens, Tomato, Cucumber, House
Dressing

Insalate di Arugula GF 10
Arugula, Shaved Parmesan, Cherry Tomatoes,
Carrots, Lemon / EVOO

Insalate di Cesare 9
Romaine, Parmesan, Homemade Croutons Add
Chicken 4 / Shrimp 6

Insalate Barbabietole 12
Beet Salad With Dill, Parsely, Mint, Feta
Cheese, Olive, Red Onions, Lemon, EVOO

Insalate di Spinaci e Fragole 13
Spinach, Avocado, Strawberry, Sprinkle Of
Almonds Crisps, Lemon, EVOO

Asparagi e Prosciutto GF 14
Prosciutto Wrapped Asparagus,
Roasted Red Peppers, Gorgonzola, EVOO

Caprese di Bufala GF 14
Buffalo Mozzarella, Tomato, Basil

Zuppa del Giorno (Soup Of The Day) 7

CONTORNI

Grilled Asparagus | Sautéed Spinach
Brussels Sprouts | Potato Vesuvio
Steamed Broccoli | Roasted Cauliflower | 7

PASTA

Cacio e Pepe 17
Spaghetti, Garlic, Parmesan, Black Pepper, EVOO

Penne Arrabiata 16
Cherry Tomato, Garlic, Basil, EVOO, Red Spice
Pepper

Bucatini Bolognese 18
San Marzano Tomato Meat Sauce of Veal, Lamb, and
Pork

Rigatoni Vodka 18
Homemade Italian Sausage, Vodka Sauce, Peas,
Parmigiano

Spaghetti Carbonara 17
Guanciale, Pecorino, Egg Yolk, Black Pepper

Fettucini Alfredo 23
Shrimp, Broccoli, Alfredo Sauce

*Gluten Free / Vegan Pasta Available

Lasagna alla Bolognese 17
Classic Baked Lasagna, Meat Sauce

Eggplant Parmigiana 16
Baked Eggplant, Spaghetti, Marinara

Risotto Siciliana GF 19
Sausage, Cayenne Pepper, Light Tomato Sauce

Risotto Pescatore GF 24
Calamari, Shrimp, Scallops, Clams, Mussels, Light
Tomato Sauce

Risotto Salmon 27
Fresh Salmon, Brandy Sauce

Linguini alla Asparagi 18
Chicken, Asparagus, Red Spicy Pepper, Garlic,
Parsley, Basil

Rigatoni Calabrese 18
Chicken, Cherry Tomatoes, Calabrese Peppers,
White Wine Sauce

Gnocchi Pesto 23
Shrimp, Pesto Sauce, Sun-Dried Tomato, Goat Cheese

Linguini alla Vongole 23
Fresh Clams, White Wine Or Marinara Sauce

Linguini Frutti di Mare 24
Shrimp, Calamari, Clams, Mussels, White Wine Or
Marinara Sauce

Ravioli Aragosta al Profundo Di Grappa 28
Lobster Ravioli, Mushroom, Asparagus, Marinara Grappa
Cream Sauce

Linguini Neri con Capesante 26
Black Ink Pasta, Scallops, Shrimp, Crab Meat, Brandy
Sauce, Touch Of Cream & Tomato

CARNE | POLLO | PESCE

***NY Strip** 36

***Filet Mignon** 45

Pacino's Burger 15
Lettuce, Tomato, Caramelized Shallots,
Cheddar Cheese, House Sauce, French Fries

Pollo Vesuvio 19
Chicken Breast, Sweet Peas, Rosemary

Involtni di Pollo 24
Goat Cheese Stuffed Chicken Breast, Spinach, Sausage,
Sun-Dried Tomatoes, Vodka Sauce, Vegetables

Pollo / Vitello Parmigiana 19 | 26
Breaded Chicken Or Veal, Mozzarella,
Marinara, Pasta

Pollo / Vitello Milanese 19 | 26
Breaded Chicken Or Veal, Arugula,
Cherry Tomato Salad

Pollo / Vitello Saltimbocca 19 | 26
Chicken Or Veal, Prosciutto di Parma, White Wine,
Sage, Vegetables

Pollo / Vitello Marsala 19 | 26
Chicken Or Veal, Mushrooms, Marsala Wine
Sauce, Vegetables or Mashed Potatoes

Salmon alla Safron 27
Served With Fresh Vegetables

Pesce del Giorno MP
Fish of the Day & Fresh Vegetables

Zuppa di Pesce 28
Mussels, Shrimp, Calamari, Clams

Whitefish Piccata 24
Whitefish, Lemon Caper Sauce, Pasta Or Fresh
Vegetables

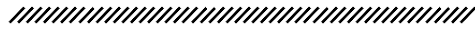
*These items cooked to order consuming raw or uncooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of food borne illness,
especially if you have a medical condition.

GF These are gluten-free menu options to the best of our knowledge, we
are not a gluten-free kitchen. Cross-contamination could occur and our
restaurant is unable to guarantee that any item can be completely free of
allergens.



PACINO'S
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DRINK MENU

SPARKLING



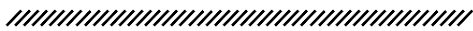
Prosecco Brut Alexa, Veneto (187ml)	9
Sparkling Rose Brut Alexa, Veneto (187ml)	9
Prosecco Brut Adami Bosco Gica, Veneto	34
Lambrusco Villa di Corleto, Italy	36
Champagne Moet Chandon, France	95
Champagne Veuve Clicquot, France	135

ROSE



Rosé Canicatti Delicio, Italy	10/38
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WHITE

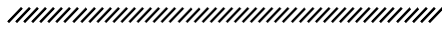


Riesling Hirschbach Spatlese, Germany	8/32
Soave La Cappucina (Organic), Italy	8/32
Moscato D'Asti Saracco, Piedmont	8/32
Sauvignon Blanc Natale Verga, Veneto	9/34
Pinot Grigio Riff by Alois Lageder, Veneto	9/34
Chardonnay Raymond R Collection, Sonoma	12/46

Bottles Only

Gavi di Gavi Villa Sparina, Piedmont	36
Sauvignon Blanc Raymond RC, Napa	40
Sauvignon Blanc Twomey by Silver Oak, Napa	56
Vermentino Aia Vecchia, Tuscany	38

RED

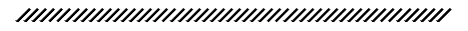


Chianti Casale Sparviero, Tuscany	8/32
Merlot DeLoach, California	8/32
Syrah Canicatti, Sicily	8/32
Montepulciano D'Abruzzo Podere Ronchi,	9/34
Barbera D'Asti Agostino Pavia, Piedmont	9/34
Malbec Santa Julia Riserva, Mendoza	10/38
Super Tuscan Carpineto Dogajolo, Tuscany	10/38
Cabernet Sauvignon Substance "Elemental", Washington	12/46
Pinot Noir A to Z, Oregon	12/46

Bottles Only

Nero D'Avola Cva Canicatti, Sicily	37
Dolcetto D'Alba Vietti, Piedmont	40
Rosso Di Montalcino Ridolfi, Tuscany	43
Primitivo Botromagno, Puglia	46
Valpolicella Superiore Montere', Veneto	48
Chianti Classico Riserva Carpineto, Tuscany	50
Nebbiolo Boniperti, Colline Novaresi	58
Super Tuscan Le Volte dell'Ornellaia, Tuscan	64
Vino Nobile di Montepulciano Poliziano, Italy	66
Rosso di Montalcino Altesimo, Tuscany	68
Rosso Riserva Castello Colle Massari, Tuscan	72
Barbaresco Fontanabianca, Piedmont	75
Pinot Noir Balade, Santa Maria Valley	80
Valpolicella Ripasso Ca' del Laito, Veneto	81
Pinot Noir Emeritus, Russian River	84
Barolo Castiglione Falletto Vietti, Piedmont	88
Brunello di Montalcino Le Bruciate, Tuscany	105
Amarone della Valpolicella La Bastia, Veneto	118
Cabernet Sauvignon Silver Oak, Alexander	150
Zinfandel Home Ranch, Alexander	185

COCKTAILS



Smokey Negroni 12
Mezcal, Campari, Sweet Vermouth, Orange Bitters, Orange Peel

Cloud Cover 12
Gin, Giffard, Lime, Lemon Twist

Pacino's Whiskey Sour 12
Bourbon, Lemon, Honey, Lemon Peel

Candied Bacon Old Fashioned 14
Bourbon, Maple Syrup, Orange Bitters, Candied Bacon, Orange Peel

Contessa 12
Gin, Campari, Sweet Vermouth, Prosecco, Orange Peel

Limoncello Martini 12
Citrus Vodka, Limoncello, Simple Syrup, Lemon Peel

Pacino's Sunrise 13
Rye Whiskey, Aperol, Amaro, Lemon

CANS / BOTTLES



White Claw Mango	6	Stella Artois	6
White Claw Black Cherry	6	Amstel Light	6
Delirium Tremens	8	Budweiser	5
Guinness	6	Michelob Ultra	5
Virtue Cider	6	Heineken	6
Bud Light	5	Heineken 0.0	5
Birra Moretti	6	Corona	6
Dolomiti Pils	6	3 Floyds Gumballhead	6
Dolomiti Rossa	7	La Fin Du Monde	6