pacino à litalian family restaurant

# Happy FATHERS Day

- Pacinos Family Restaurant #ilovepacinos
- pacinosflemington
- www.pacinos.melbourne

### **STARTERS**

Garlic or Herb Foccacia (V)	16
Antipasto Board Our chef's favourite salumi, cheese and Antipasti with foccacia	15
Mixed Olives 8	3
Bruschetta (V) Tomato, onion, basil, roquette & parmesan cheese	16
Arancini (V)  Fried rice balls with mozzarella, red peppers, sun-dried tomatoes and pesto aioli	.8
<b>Gamberoni</b> Char-grilled king prawns, with Calabrian chilli butter sauce.	24
Calamari Fritti (GF opt) Flash fried and served with chilli mayo	21
Baked Scallops (GF) Served in their shell with garlic butter	8.
<b>Local Mussels</b> with tomato and chilli, served with sourdough bread	22
<b>Costolette</b> Char-grilled rosemary lamb cutletts, grilled peppers and ler	<b>24</b> nor

# FROM THE CHAR-GRILL

Scotch Fillet 350g With silky mash, sautéed vegetables and your choice of mushroom sauce, pepper sauce OR garlic butter	48 (GF)
Surf 'N' Turf 350g Scotch fillet grass-fed steak with creamy garlic prawns and scallops, served with beer battered chips	52
BBQ Pork Ribs USA cut BBQ pork ribs with our famous marinade, served with fat chips and salad	59

# SALADS

Caesar Salad Baby cos lettuce, prosciutto, soft poached egg, parmesan cheese, croutons and anchovies	20
·	chicken +5
Sicilian Calamari Salad (GF opt) Semolina dusted calamari, roquette, Spanish onion, semi sun-dried tomato and citrus aioli	27

# **SIDES**

Shoestring French Fries	11
Mashed Potato	12
Greek Salad	14
Garden Salad	11
Roquette & Parmesan Salad	11
Sautéed Vegetables	13

### **PASTA**

Spanish Risotto (GF) King prawns, mussels, chicken, chorizo, red peppers, peas, saffron and arborio rice	36
Risotto Verde (V) (GF) Arborio rice cooked with spinach, peas, green beans, basil and pine nuts, topped with goat's curd	29
Gnocchi Zucca & Spinaci (V) Lightly fried gnocchi with pumpkin and spinach, topped with goat's curd & balsamic reduction	29
Gnocchi Alla Sorrentina (V) Baked homemade gnocchi in a tomato sugo with fiore di Latte, parmesan, fresh basil and cherry tomatoes.	31
<b>linguine Gamberi</b> Squid ink linguine with king prawns, cherry tomatoes, white wine and dry vermouth	42
Seafood linguine Mussles, calamari, king prawns, flate head tails, cherry tomatoes and white wine garlic and parsley.	38
Spaghetti Bolognese Spaghetti tossed in our traditional minced beef sauce	27
Rigatoni Broccoli Handmade rigatoni tossed with broccoli, crispy prosciutto, fresh chilli and olive oil	26
Fettucine Carbonara Bacon, egg, onion, garlic & fresh cream, garnished with crispy prosciutto	28
Lasagne Layered fresh home made pasta, bolognese ragu mozzarella and parmesan cheese	32
- GLUTEN FREE GNOCCHI \$5	
MAIN MEALS	
	38
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Crumbed veal fillets served with coleslaw salad and

chat potatoes

TRADITIONAL PIZZA	M
<b>Super Special</b> Fomato, mozzarella, ham, mushroom, capsicum, salami, olives and anchovies	22
<b>Meat Lovers</b> Tomato, mozarella, ham, bacon, salami and BBQ sauce	22
BBQ Chicken Tomato, mozzarella, chicken, pineapple and BBQ sauce	21
Margherita (V) Tomato, mozzarella and herbs	19
Capricciosa Tomato, mozzarella, ham, mushroom, olives and anchovies	21
<b>Americana</b> Tomato, mozzarella and salami	21
<b>Aussie</b> Tomato, mozzarella, ham and egg	21
<b>Hawaiian</b> Tomato, mozzarella, ham and pineapple	21
Mexican Tomato, mozzarella, salami, capsicum and chilli	21
Napoletana Tomato, mozzarella, olives, anchovies and herbs	21
<b>Vegetarian (V)</b> Tomato, mozzarella, mushroom, capsicum, Spanish onion and olives	21
<b>Mediterranean</b> Tomato, mozzarella, salami, mushroom, sliced tomato and pesto	21
The Lot Tomato, mozzarella, ham, salami, mushroom, capsicum, olives, onion, oineapple, bacon and anchovies	23
- GLUTEN FREE PIZZA BASE \$5	- HALF/HALF \$2
- VEGAN CHEESE \$4	
GOURMET PIZZA	М
Seafood Mozzarella, sliced tomato, fresh seafood and garlic	25
<b>Tandoori Chicken</b> Tomato, mozarella, chicken, Spanish onion red peppers, sun dried tomato and yoghur	
Pumpkin (V) Tomato, mozzarella, pumpkin, potato, Feta cheese and baby spinach	24
<b>Smoked Salmon</b> Tomato, mozzarella, smoked salmon, Spanish onion, capers and basil	25
<b>Chorizo</b> Tomato, mozzarella, chorizo, olives, caramelized onion, rocket and Feta cheese	<b>25</b>
Rosemary & Potato (V) Mozzarella, bocconcini, potato, rosemary, garlic and caramelized onion	24
Prosciutto Tomato, mozzarella, prosciutto, rocket	25

and parmesan cheese

### **BAMBINI**

Spaghetti Bolognese	16
Fettucine Carbonara	16
Rigatoni Napolitana	15
Chicken Tenders and Chips	16
Small Hawaiian Pizza	17
Small Margherita Pizza	17

### **DIETARY INFORMATION -**

Please inform us of any allergies when placing your order.

- GLUTEN FREE PIZZA BASE \$5
- HALF/HALF \$2
- NO HALF/HALF ON GOURMET
- ALL EXTRAS CHARGED ACCORDINGLY
- VEGAN CHEESE \$4

# Banquete Menu \$59 PP

# Pizza and Pasta Menu

\*Gluten free options available ( Strictly 8 guests or more )

### **Entree**

Fried calamari and Aranchini to share

### First Course

pasta share platters

# **Second Course**

A mix of Italian Pizzas includes Insalata Mista and chips

### **Dessert**

Choose one of the following Traditional Tiramisu or Panna Cotta

# **NO SPLIT BILL**