TRADITIONAL PIZZA	Μ	L
super special Tomato, mozzarella, ham, mushroom, capsicun and anchovies	18 n, salami, c	21 olives
meat lovers Tomato, mozarella, ham, bacon, salami and BB	18 Q sauce.	21
bbq chicken Tomato, mozarella, chicken, pineapple and BB0	17 Q sauce.	19
margherita Tomato, mozarella and herbs.	15	17
capricciosa Tomato, mozarella, ham, mushroom, olives and	17 I anchovies	19 S.
americana Tomato, mozarella and salami.	17	19
aussie Tomato, mozarella, ham and egg.	17	19
hawaiian Tomato, mozarella, ham and pineapple.	17	19
mexican Tomato, mozarella, salami, capsicum and chilli.	17	19
napoletana Tomato, mozarella, olives, anchovies and herbs	16	18
vegetarian Tomato, mozarella, mushroom, capsicum, Spanish onion and olives.	17	19
the lot Tomato, mozarella, ham, salami, mushroom, ca onion, pineapple, bacon and anchovies	19 psicum, ol	22 ives,
garlic or herb focaccia	13	15

extras charged accordingly: HALF/ HALF 2 GLUTEN FREE 5

GOURMET PIZZA	L
Ortolana (V) Fior di latte, roasted capsicum marinated with garlic and parsley, eggplant, zucchini, pumpkin and basil.	23
Frutti di Marre Salsa di pomodoro, local mussels, king prawns, calamari, clams, fish, roquette.	28
Tuscan alla Chicken Tomato, mozarella, chicken, Spanish onion, olives roasted capsicum marinated with garlic and parsley.	23
Chorizo e Gamberi Pizza bianco, fior di latte, sliced tomato chorizo and king pr marinated in pesto, chilli, garlic. Garnished with basil and b pepper.	
Patate e Pancetta Fior di latte, pancetta, potato, garlic, caramelized onion, rosemary.	23
prosciutto Tomato, mozarella, prosciutto, rocket and parmesan cheese	21
Gamberi Salsa di pomodoro, fior di latte, king prawns, cherry tomato chilli and garlic.	25 Des,
Tandoori Chicken Tomato, mozarella, chicken, Spanish onion, red peppers, s dried tomato & yoghurt.	23 un
Gluten free \$5 Vegan Cheese \$4	



TAKEAWAY MENU

11 am to 10 pm (03) 9376 4888

Order online at pacinos.melbourne

* PUBLIC HOLIDAY SURCHARGE 15% 28/300 Epsom Road, Flemington VIC 3031

STARTERS

Homemade garlic bread (v)	8
Antipasto Board Our chef's favourite salumi, cheese and Antipasti with focca	45 icia
Bruschetta (V) House made bread, smoked fior di latte, tomato and salsa verde.	16
Arancini (V) Homemade Sicilian rice balls with ragu, mozzarella with Sauce Formagi. (3 Pcs)	18
Polpette Italian style meatballs with tomato sugo andsourdough brea	18 ad
Calamari Fritti (GF opt) Flash fried and served with chilli mayo	20
Local Mussels with tomato and chilli, served with sourdough bread	22

SALADS

Lamb Salad (GF) (DF opt)	26
Char-grilled lamb, baby spinach, roquette, cherry tomatoes,	
Spanish onion, cucumber, roasted rosemary pumpkin, pine	
nuts, Feta cheese and pomegranate with lemon and herb	
dressing	
Caesar Salad	20
Baby cos lettuce, prosciutto, soft poached egg, parmesan	
cheese, croutons and anchovies	

Add chicken +5 25 Char-grilled chicken tenderloins, mixed salad leaves, avocado, Feta cheese, cherry tomato, Kalamata olives, Spanish onion, cucumber and a lemon and herb dressing

Sicilian Calamari Salad (GF opt)	26
Semolina dusted calamari, roquette, Spanish onion,	
semi sun-dried tomato and citrus aioli	

BURGERS

Chicken Burger

Brioche bun, southern fried thigh fillet, bacon, lettuce, tomato, avocado, tasty cheese and pesto, aioli, served with chips

22

24

Angus Burger

Brioche bun, 180g Black Angus beef patty, bacon, carumlised onion, lettuce, tomato, tasty cheese, ketchup and aioli, served with chips

MAINS

MAINS	
Riverine Rib Eye 400 Gms Mb3+	48
Served with parmesan smashed potatoes and choice	of sauce.
Riverine Porterhouse 300 Gms Mb3+ Served with parmesan smashed potatoes and choice of sauce. Sauces : Mushroom Peppercorn Sticky Rib	38
Surf 'n' Turf	48
Riverine porterhouse 300 gms Mb3+ with creamy garl prawns and scallops, served on beer battered chips	
Veal Scallopini Pan seared veal medallions with lemon, capers, vino b served on bed of mash topped with wilted spinch	38 ianco
Lamb Rump Roasted lamb rump on the bed of truffle mash, with broccolini and pan jus	36
BBQ Pork RibsHalf 48USA cut BBQ pork ribs with our famousmarinade, served with chips and salad.	Full 65
Salt & Pepper Calamari (GF opt) Flash fried, seasoned with salt and pepper, served with salad and citrus aioli	32 h chips,
Garlic Prawns (GF) Seared king prawns in a creamy garlic sauce,jasmine r salad.	34 rice with
Chicken Parmigiana Chicken schnitzel topped with Napoli sauce and mozz cheese, served with chips and salad	28 arella
Parmigiana di Melanzane (V) Layers of eggplant, mozzarella, tomato sugo and fresh Served with roquette and parmesan salad.	28 1 basil.
SIDES	
Beer battered chips with truffle aioli	12
French fries with truffle aioli	10
Mashed potato	10
Garden salad	10
Greek salad	14
Roquette and parmesan salad	12

Brocollini tossed in garlic and chilli topped with pangrattato

Parmesan - pangrattato smashed potato
Sautéed vegetables

14

12

PRIMI

Gnocchi Gratinati (V) Oven baked homemade potato gnocchi in sugo al pomodor buffalo mozzarella, basil.	28 0,
Gnocchi Zucca E` Spinaci (V) Lightly fried with pumpkin and spinach, topped with goat's c & balsamic reduction	26 urd
Spanish Risotto (GF) King prawns, mussels, chicken, chorizo, red peppers, peas, saffron and arborio rice	31
Chicken & Mushroom Risotto (GF) Arborio rice cooked with chicken breast pieces and sautéed mushrooms	30
Rigatoni All'amatriciana Handmade rigatoni tossed in Napoli sauce, with fresh chilli, onion, red peppers and bacon	27
Seafood linguine Mussles, calamari, king prawns, fish, cherry tomatoes and wh wine garlic and parsley.	34 nite
Gnocchi Beef Cheeks Slow cooked beef cheeks, pancetta served on homemade gnocchi	31
Spaghetti Meatballs Spaghetti tossed with homemade meatballs	28
Spaghetti Bolognese Spaghetti tossed in our traditional minced beef sauce	25
Spaghetti Gamberi Squid ink spaghetti tossed with cherry tomatoes, king prawn chilli, garlic, vino bianco and ribbons of zucchini.	31 S,
Fettucine Carbonara Bacon, egg, onion, garlic & fresh cream.	25
Lasagne Layered fresh home made pasta, bolognese ragu mozzarell and parmesan cheese. Served with roquette and parmesan salad.	28 a
– GLUTEN FREE GNOCCHI \$5 – GLUTEN FREE, VEGAN CAVATELLI \$5	