

AUTENTICAMENTE ITALIANO

Italian dishes, flavours and charms

PACiNi

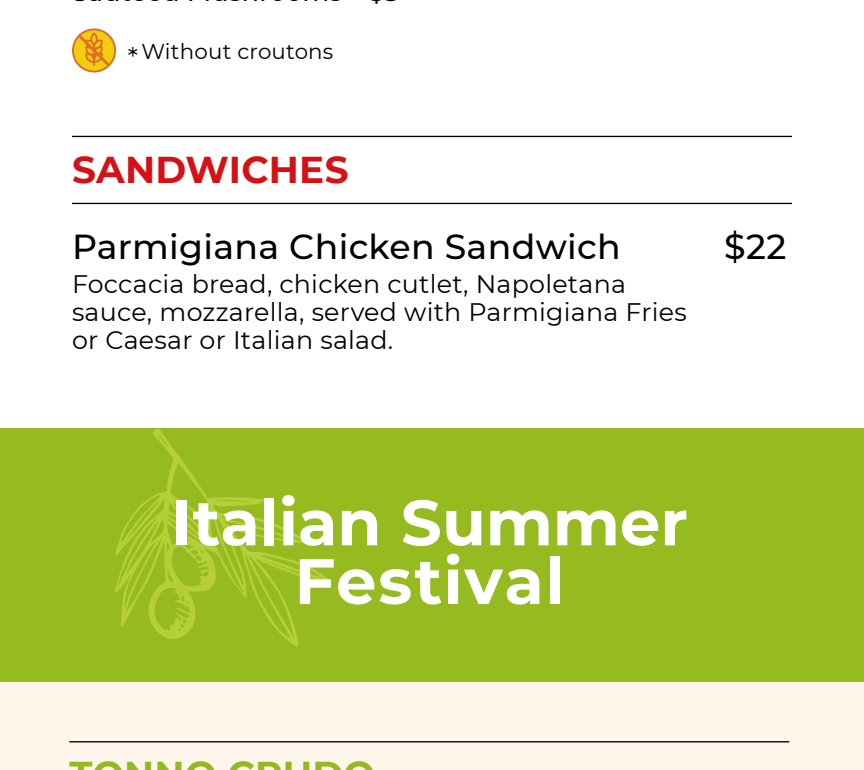
À LA CARTE MENU

ANTIPASTI

Arancini	\$17
Fried risotto balls. Ask your server about the flavour.	
Caesar Salad ●*	\$11
Italian Salad ●	\$9
Lemon vinaigrette, balsamic glaze and fresh vegetables.	
Kale Salad al Limone ●	\$10
Asiago, lemon vinaigrette, dried blueberries, pistachios.	
Minestrone or Cream Soup of the Day	\$9
Mozzarella Pomodoro	\$18 ⁵⁰
Mozzarella fior di latte, tomato bruschetta, focaccia-style bread.	
Parmigiana Chicken Wings (6)	\$17
Parmigiana Fondant	\$10
Parmesan fondue with pasta chips.	
Parmigiana Fries	\$11
Shoestring Fries, julienned zucchini and fried onion, parmesan, fine herbs.	
Piatto di salumi	\$25
Variety of deli meats and accompaniments.	
Spinach Artichoke Cheese Dip	\$16
Veal Meatballs (7)	\$13
Napoletana sauce with arugula and marinated onion.	

● Gluten-friendly option available * Without croutons

● Vegan



INSALATE MEAL

Caesar Salad ●*	\$17
Grilled chicken breast + \$8	
Grilled salmon filet + \$10	
5 oz Italian crusted cod + \$8	
Kale Salad al Limone	\$18
Asiago, lemon vinaigrette, dried blueberries, pistachios, Grilled chicken breast + \$8	
Shrimp (10) + \$6 5 oz Italian crusted cod + \$8	
Duck Confit and Goat Cheese Salad	\$26
Heritage lettuce blend, onion, cucumber, lemon vinaigrette, balsamic glaze, Sautéed Mushrooms + \$3	

● * Without croutons

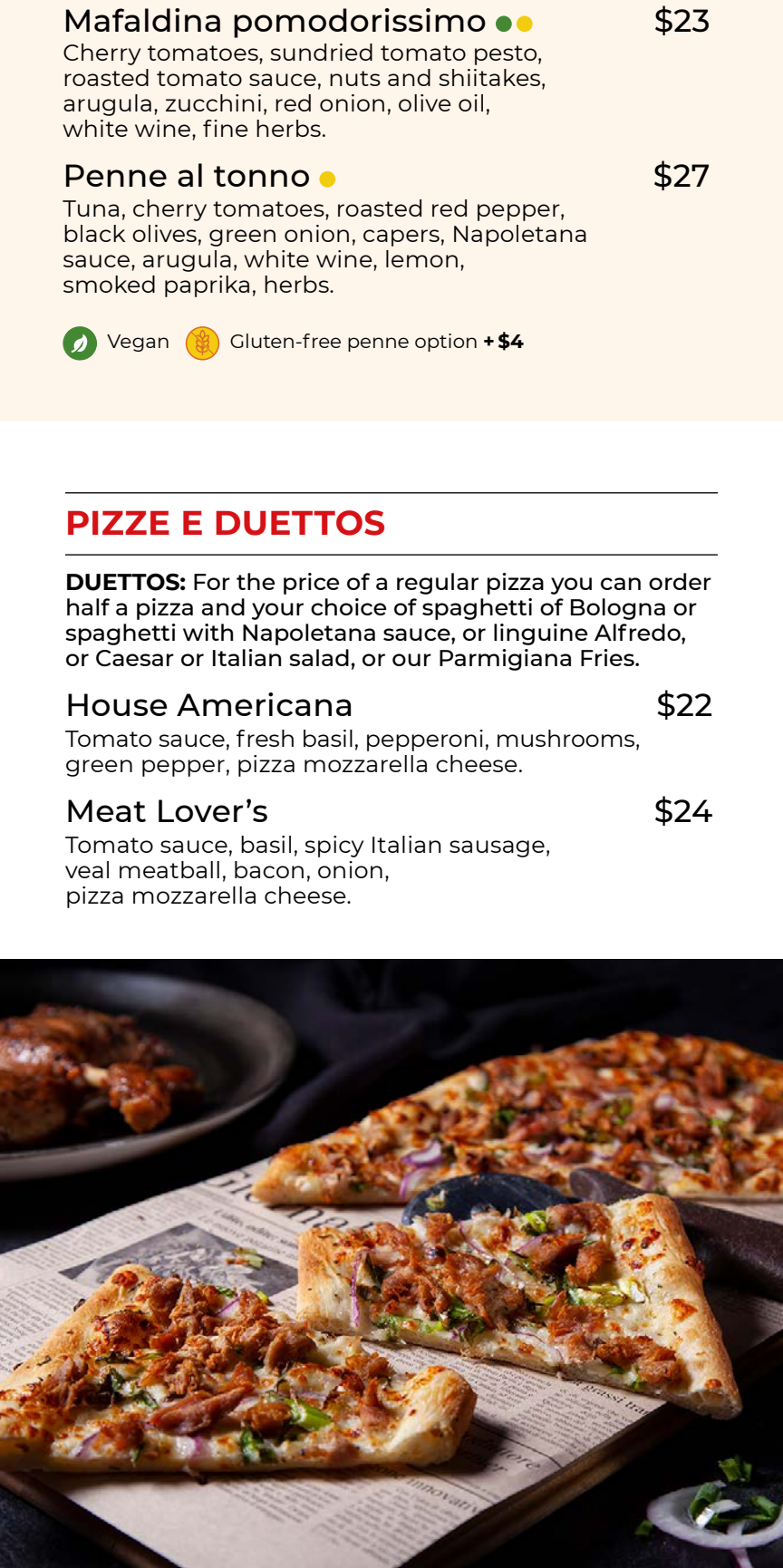
SANDWICHES

Parmigiana Chicken Sandwich	\$22
Focaccia bread, chicken cutlet, Napoletana sauce, mozzarella, served with Parmigiana Fries or Caesar or Italian salad.	

Italian Summer Festival

TONNO CRUDO

Tonno crudo (appetizer)	\$14
Raw tuna, bruschetta, lemon vinaigrette, cucumber, capers, green onion, fried lasagna strips.	
Tonno crudo (meal)	\$25
Raw tuna, bruschetta, lemon vinaigrette, cucumber, arugula, capers, green onion, fried lasagna strips.	
Poke italiano	\$27
Orzo with pesto and lemon, raw tuna, cucumber, zucchini, cherry tomatoes, arugula, capers, green onion, Caesar dressing, fine herbs.	



Mafaldina pomodorissimo ●●	\$23
Cherry tomatoes, sundried tomato pesto, roasted tomato sauce, nuts and shiitakes, arugula, zucchini, red onion, olive oil, white wine, fine herbs.	
Penne al tonno ●	\$27
Tuna, cherry tomatoes, roasted red pepper, black olives, green onion, capers, Napoletana sauce, arugula, white wine, lemon, smoked paprika, herbs.	

● Vegan ● Gluten-free penne option +\$4

PASTA

Mafaldina pomodorissimo ●●	\$23
Cherry tomatoes, sundried tomato pesto, roasted tomato sauce, nuts and shiitakes, arugula, zucchini, red onion, olive oil, white wine, fine herbs.	
Penne al tonno ●	\$27
Tuna, cherry tomatoes, roasted red pepper, black olives, green onion, capers, Napoletana sauce, arugula, white wine, lemon, smoked paprika, herbs.	

● Vegan ● Gluten-free penne option +\$4

PIZZE E DUETTOS

DUETTOS: For the price of a regular pizza you can order half a pizza and your choice of spaghetti of Bologna or spaghetti with Napoletana sauce, or linguine Alfredo, or Caesar or Italian salad, or our Parmigiana Fries.	
House Americana	\$22
Tomato sauce, fresh basil, pepperoni, mushrooms, green pepper, pizza mozzarella cheese.	
Meat Lover's	\$24
Tomato sauce, basil, spicy Italian sausage, veal meatball, bacon, onion, pizza mozzarella cheese.	



Mushrooms and Truffle Oil	\$23
Mushroom sauce with black truffle oil, Paris and Portobello mushrooms, pizza mozzarella cheese.	
Pesto and Goat Cheese	\$23
Tomato sauce, fresh basil, onion, Kalamata olives, tomatoes, roasted red peppers, pesto, goat cheese and pizza mozzarella cheese.	
Pomodoro e Formaggio	\$23
Tomato sauce, basil, Parmigiana Fondant, tomatoes, mozzarella fior di latte, pizza mozzarella cheese.	
Primavera	\$22
Tomato sauce, basil, arugula, onion, zucchini, tomatoes, pizza mozzarella cheese.	
Prosciutto and Arugula	\$25
Tomato sauce, fresh basil, pizza mozzarella cheese, olive oil. Goat or Asiago cheese + \$2.50	
Salsiccia e Portobellos	\$23
Tomato sauce, fresh basil, spicy Italian sausage, Portobello mushrooms, onion, rosemary and pizza mozzarella cheese.	
Duck Confit	\$26
Honey, green and red onions, pizza mozzarella cheese.	

● All whole pizzas are available with a gluten-friendly crust + \$3.50

PASTA & RISOTTI

Shrimp and Arugula Risotto ●	\$29
White wine, tomatoes, basil, garlic.	
Vegetables and Goat Cheese Risotto ●	\$26
White wine, Genovese pesto, zucchini, kale, roasted red peppers, cherry tomatoes, shallots.	

● Gluten-friendly

Mille-Feuilles Lasagna with Shrimp	\$28
Fresh pasta and creamy cheese sauce on a bed of Napoletana sauce, garnished with rosé sauce shrimp, arugula and Asiago cheese.	
Roasted Tomato, Nuts and Shiitake Mille-Feuilles Lasagna	\$22
Fresh pasta and a creamy cheese sauce. Accompanied by our Shiitake sauce, roasted tomatoes and nuts, arugula and Asiago cheese.	

Tradizionale Lasagna \$24

Strips of oven-baked fresh lasagna au gratin, meat and tomato sauce, Parmigiana Fondant.

Every time you order our Tradizionale Lasagna, \$1 is donated to the local community organization supported by this restaurant.



Italian Crusted Cod (5 oz)	\$27 ⁷⁵
Oven-roasted cod, herb and roasted garlic crust, served over linguine with pesto, tomatoes, green onion, basil, wine, Napoletana sauce, or over a Caesar or Italian Salad.	



Linguine Alfredo ●	\$22
Cream, parmesan, Asiago and green onion. Grilled chicken breast + \$8 Italian sausage + \$4	
Carbonara ●	\$24
Mafaldina pasta, cream, parmesan, bacon, green onion, egg yolk.	
Linguine with Shrimp ●	\$28
Roasted red peppers, Napoletana sauce, tomatoes, Kalamata olives, garlic, green onion.	
Seafood Linguine ●	\$31
Shrimp, mussels, scallops, Napoletana sauce, cream, parmesan cheese, white wine.	
Penne Alfredo with Pesto and Grilled Chicken	\$29
Alfredo sauce, pesto, cherry tomatoes, mushrooms, zucchini, grilled chicken breast and wine.	
Penne calabrese piccante ●	\$24
Spicy Italian sausage, onion, Kalamata olives, arrabbiata sauce.	
Penne with Duck Confit ●	\$28
Zucchini, green onion, goat cheese, roasted red peppers.	
Penne primavera ●	\$22
Zucchini, Kalamata olives, onion, tomatoes, arugula, kale, green onion, Napoletana sauce, pesto, wine.	
Penne Prosciutto Arugula ●	\$26
Green onion, tomatoes, wine, Asiago or goat cheese.	
Ravioli salsa rosa	\$25 ⁷⁵
Cheese-filled raviolis, cream, parmesan, tomatoes, basil. Shrimp (10) + \$6	
Roasted Tomato, Nuts and Shiitake Spaghetti ●	\$21
There may be health risks associated when consuming this meal. If you suffer from chronic allergic reaction to nuts, you should not order this meal.	
Spaghetti of Bologna ●	\$21
Meat and tomato sauce. Meatballs (7) + \$6 Italian sausage + \$4	

● Gluten-friendly penne option. + \$4 ● Vegan

SUPPLEMENTI

Bread Bar® (with entrée)	+ \$3 ⁵⁰
Goat cheese	+ \$2 ⁵⁰
Au gratin	+ \$4
Half Italian sausage	+ \$4
Veal Meatballs (7)	+ \$6
Grilled Chicken breast	+ \$8
5 oz Italian crusted cod	+ \$8
Shrimp (10)	+ \$6
Grilled salmon filet	+ \$10

CARNI E PESCI

Chicken Parmigiana	\$31
Napoletana sauce au gratin, grilled vegetables, a choice of spaghetti of Bologna or Caesar or Italian salad.	
Grilled Chicken Rosmarino	\$31
Roasted garlic sauce, grilled vegetables, and a choice of linguine and sautéed zucchini, or Parmigiana Fries, or sautéed vegetables alla Pacini.	
Salmone alla griglia (5 oz)	\$34 ⁵⁰
Grilled Atlantic salmon, piccata sauce with wine, capers and tomatoes, with pesto linguine and grilled vegetables.	
NY Strip Cut Steak (10 oz)	\$43
Grilled lemon, arugula, with our Parmigiana Fries and grilled vegetables.	
Steak with Sea Salt from Sicily (9 oz)	\$41
Certified Angus Beef® on arugula, with Parmigiana Fries and grilled vegetables.	
Italian Feast for Two	\$71
Certified Angus Beef® steak (9 oz) grilled with Sicilian sea salt, spicy Italian sausages, garlic shrimp, grilled vegetables, Parmigiana Fries.	

Grain-fed Veal Scaloppini di Parma	\$40
Veal scallopini, roasted garlic sauce, prosciutto, mushrooms, green onion, grilled vegetables with choice of Parmigiana Fries or linguine Napoletana.	
Grain-fed Veal Scallopini with Mushrooms and Truffle Sauce	\$40
Veal scallopini, truffle sauce, white wine, Paris and Portobello mushrooms, grilled vegetables, with Parmigiana Fries, or linguine Napoletana.	

● Prefer gluten-friendly? To accompany these grilled dishes (except the Italian Feast for Two), in addition to grilled vegetables, replace the fries or linguine with crouton-free Caesar salad or kale al limone salad, or balsamic vinegar glazed vegetables.

Gluten-friendly

All our gluten-friendly dishes are made with gluten-friendly ingredients. However, due to possible cross-contamination, they may contain traces. These dishes are primarily meant for People wishing to avoid gluten, not for those who are severely allergic or intolerant.

Menu prices and menu items are subject to change without notice.

PACiNi LOVE THE FOOD LOVE THE PEOPLE