# **STARTERS**

#### CALAMARI FRITTI

Traditional or Cajun, crispy lightly floured calamari with spicy marinara 11

#### ROASTED BRUSSELS

Pan seared sprouts with pancetta and balsamic reduction 10

#### SPINACH & ARTICHOKE DIP

Served with crostini 10

#### **BAKED BRIE CHEESE**

Wrapped in puff pastry, topped with a fig spread and cashews 9

#### MUSSELS

Black mussels in either a spicy red sauce or bianco white sauce 11

#### AL'S GRILLED CHEESE

Made with house ciabatta, house mozzarella, prosciutto and roasted peppers 10

#### PROSCIUTTO & MELON

Drizzled with balsamic reduction 11

#### **BUFFALO WINGS**

Choose from Italian style or traditional hot 10

#### **CHARCUTERIE BOARD** serves 3-4

Assorted imported meats, cheese, olives, artichokes, roasted tomatoes, marcona almonds, fig spread and crostini 15

## ASSORTED CHEESES, FRUIT & NUT BOARD

Served with assorted crackers and fig jam 13

#### TOAST BOARD (choose 4) 15

- ·Tomato, basil, avocado
- ·Brie, apple, fig
- ·Mascarpone, smoked salmon
- ·Ricotta, dates, pistachios
- Whipped goat cheese, roasted peppers
- ·Herb, pesto, salami

# **OUR BALLS**

Choose 3 Meat or Lamb - 10

#### **CHOOSE YOUR SAUCE**

Marinara, Pesto, Vodka or Creamy Parmesan

#### **CHOOSE YOUR BED**

Risotto, Creamy Polenta or Romaine Wedge

# REFRESHING SALADS

#### CLASSIC CAESAR

With house croutons and Parmesan 8 Add Chicken +3, Shrimp +5

#### **ROMAINE WEDGE**

With bacon, grape tomatoes, red onions and blue cheese crumbles 10

#### ROASTED BEETS

With arugula, shaved fennel and almond crusted goat cheese 11

#### GRILLED SALMON

With mixed field of greens, grape tomatoes and red onion 14

#### CHOPPED ANTIPASTO

Mixed field of greens, salami, ham, mortadella, provolone, onions, tomatoes, olives, cherry peppers and pepperoncinni 11

#### STRAWBERRY CHICKEN

Mixed field of greens, fresh berries and goat cheese 12

#### MOZZARELLA CAPRESE

Fresh house made mozzarella, tomatoes and basil 10

#### APPLE GORGONZOLA

Fresh apples, gorgonzola, candied pecans and arugula 11

# 12" Hand Tossed

#### PEPPERONI PAPA

Pizza sauce, mozzarella and lots of pepperoni 12

#### MARGHERITA

House made mozzarella, tomatoes, basil, fresh garlic and evoo 13

#### TRE CARNE

Meatballs, sausage, pepperoni, meatballs, pizza sauce and mozzarella 15

#### **DEVIL'S AVOCADO**

Mozzarella, grilled chicken, chopped tomatoes and avocado 15

#### STINKING ROSE

Pesto base, marinated artichokes, roasted garlic, sun-dried tomato, red onion, feta and mozzarella 16

#### **BADA BING**

Buffalo chicken, diced carrot, celery, blue cheese crumbles and mozzarella 16

#### WHITE STONE

Ricotta, mozzarella, fresh spinach, parmigiano reggiano and evvo 15

#### **QUATTRO FORMAGGIO**

Mozzarella, gorgonzola, provolone and parmigiano 15

# **PASTABILITIES**

Gluten Free pasta +3.00 | Add House or Caesar salad +3.00

#### LITTLE EARS

Orecchiette pasta, fresh sausage, spinach, kalamata olives, garlic, butter and white wine 17

#### PAPPARDELLE BOLOGNESE

Thick pasta noodles smothered in our homemade meat sauce 17

#### **CHICKEN TETRAZZINI**

A family favorite! Chicken, mushrooms, romano cheese, blush sauce and spaghetti 17

#### FETTUCCINI ALFREDO

Fettuccini pasta coated in our real cream Alfredo sauce 16 Add Chicken +3

#### SHRIMP & SCALLOP FRA DIAVOLO

Sautéed shrimp and scallop in a spicy tomato sauce 22

#### TASTE OF ITALY

Fettucini Alfredo, Chicken Parm and Lasagna 20

## SPAGHETTI WITH MAMA'S MEATBALLS

House made meatballs with marinara sauce 15

#### LOBSTER RAVIOLI

Ravioli stuffed with real lobster in a brandy cream sauce 21

#### PENNE ALLA VODKA

Penne pasta in a blush vodka sauce 16 Add Chicken +3, Shrimp +5

#### SHRIMP SCAMPI

Linguini pasta with sautéed shrimp, fresh garlic, evoo and lemon juice 19

#### LINGUINI WITH CLAMS

Linguini pasta sautéed with fresh garlic, evoo, herbs, leeks, sundried tomato, butter and white wine 19

#### PORTABELLO MUSHROOM

Ravioli tossed in a brandy cream sauce 18

# SPECIALTY MENU

#### FLAME GRILLED SIRLOIN

10 oz. USDA choice served with roasted potatoes and veggies 19

#### SURF & TURF

10 oz. USDA choice sirloin served with grilled shrimp and veggies 25

#### RIBEYE

14 oz. USDA choice boneless ribeye served with roasted potatoes and veggies 29

#### NY STRIP LOIN

10 oz. USDA choice topped with diver scallops served with veggies 29

#### GRILLED SALMON & ARTICHOKES

Served over creamy risotto and veggies 22

#### BLACKENED SALMON & SHRIMP

Served over creamy risotto 27

#### CHICKEN SPACCARELLI

Chunks of chicken, sausage, potatoes, cherry peppers, pepperoncini, lemon and butter sauce 19

#### CHICKEN PARMIGIANA

Breaded breast of chicken topped with marinara and mozzarella served with side of angel hair 18

#### CHICKEN MARSALA

Sautéed chicken breast with mushrooms and marsala wine served with angel hair 18

#### CHICKEN PICCATA

Sautéed chicken breast with white wine, lemon, butter and capers served with angel hair 18

#### CHICKEN SALTIMBOCCA

Breast of chicken pan seared with prosciutto, provolone, sage and spinach served with side of angel hair 19

#### SEARED DIVER SCALLOPS

Grilled scallops served on creamy risotto 25

#### EGGPLANT PARMIGIANA

Lightly floured eggplant stuffed with ricotta and mozzarella baked to perfection, served with a side of pasta 17

#### BAKED 3 MEAT LASAGNA

Layers of pasta, marinara, bolognese, ricotta, mozzarella and béchamel 18

#### DA PACINO BURGER

 $\frac{1}{2}$  lb. of fresh ground beef, lettuce, tomato and avocado on a Brioche bun 13

# **DESSERTS**

#### MINI CANNOLI'S

Three mini's filled with our very own ricotta and mascarpone 5

TIRAMISU The pick me up cake 8

MILE HIGH CHOCOLATE CAKE 8

### LIMONCELLO MASCARPONE CAKE

Light and fluffy 8

SALTED CARAMEL CHEESECAKE 8

VANILLA GELATO WITH FRESH BERRIES 6

# PACINO'S ALL NEW LUNCH MENU SERVED 11-3 MONDAY-SATURDAY APPETIZERS

TOMATO & AVOCADO TOAST 7 CALAMARI FRITTI 8

MUSSELS ARRABIATA OR BIANCO 9 BUFFALO WINGS 7

**SALADS** 

MOZZARELLA CAPRESE 8 STRAWBERRY CHICKEN 11

CLASSIC CAESAR 7 CHOPPED ANTIPASTO 9

GRILLED SALMON 12 GRILLED STEAK 12

SHRIMP & WATERMELON 11 APPLE GORGONZOLA 10

PASTA & MORE

SPAGHETTI & MEATBALLS 10 FETTUCCINI ALFREDO 11

PENNE ALLA VODKA 11 LITTLE EARS 11

PENNE PRIMAVERA 11 SHRIMP SCAMPI 12

CHICKEN PICCATA 12 CHICKEN MARSALA 12

PIZZA

CHEESE 8 PEPPERONI 9 SAUSAGE 9 MUSHROOM 9 MARGHERITA 10

**CALZONES** 

CHEESE 8 PEPPERONI 9 SAUSAGE 9 MUSHROOM 9 combo 10

**SANDWICHES & BURGERS** 

MEATBALL PARM 8 EGGPLANT PARM 8 SAUSAGE & PEPPERS, onion 8

NY STEAK(peppers & onions) 9 PHILLY STEAK(mushrooms, onions cheese) 9 CALIFORNIA STEAK(cherry peppers, pepperoncini, cheese) 9 MUFFALATTA(ham, salami, mortadella, provolone, argula) 8

AL'S GRILLED CHEESE 8 CHICKEN & AVOCADO 9 PACINO BURGER (lettuce, tomato, onion, roasted pepper aioli) 9 PB&J burger 9 PICO DI GALLO BURGER 9

### ALL NEW BRUNCH MENU

# SERVED SUNDAYS FROM 10-2PM BREAKFAST CHOICES

BACADO OMLETTE. BACON AVOCADO CHEDDAR. SOURCREAM TOPPED W/SIDE OF PICO DE GALLO. 9.99

DENVER OMLETTE.. Breakfast sausage,roasted red Peppers, tomatos, mozzarella 9.99

HAM & CHEESE OMLETTE.. BOILED HAM AND CHEDDAR CHEESE 8.99

CHORIZO OMLETTE..CHORIZO. GREEN CHILI, ONIONS, AVOCADO, CHEDDAR 9.99

BHLTI..BACON, MAYO LETTUCE, TOMATO TOPPED WITH FRIED EGG..8.99

VERY VEGGIE FRITADDA..ONIONS, SPINACH, MUSHROOMS, CHEDDAR 8.99

SALMON FRITADDA..SMOKED SALMON. SHALLOTS. TOMATDES. MOZZARELLA 9.99

LEMON RICOTTA PANCAKES..4 LARGE LEMON RICOTTA PANCAKES 7.99

COBB SALAD..BACON. BOILED EGG. BLUE CHEESE CRUMBLES, AVOCADO, TURKEY, TOMATOES 9.99

STRAWBERRY FIELDS...MIXED FIELD OF GREENS, STRAWBERRIES, GOAT CHEESE, GRILLED CHICKEN 10.99

CLUB SANDWICH..MAYO. BACON. TURKEY. AVOCADO. LETTUCE. 9.99

THE MUFFALATA., HA.M. SALAMI, MORTADELLA, PROVOLONE, ARGULA, OLIVE SPREAD 9.99.

DA BURGER.. ½ POUND GROUND BEEF, BACON AND FRIED EGG 9.99

AL'S GRILLED CHEESE..PROSCUITTO , FRESH MOZZARELLA AND ARGULA 9.99

GUINESS MAC & CHEESE..ORCHETTA PASTA SMOTHERED IN A CREAMY CHEESE SAUCE 9.99

SIDES.. HOME POTATOES COTTAGE CHEESE OR FRESH FRUIT 4.99

#### COCKTAILS

TRADITIONAL BLOODY MARY 6 BACON BLOODY MARY 7 MIMOSA 6 MANMOAS 7 PEACH BELLINI 7