## APPETIZERS

CHARCUTERIE PLATE PERFECT TO SHARE Italian Meats, Cheeses, Olives and Veggies, Crackers and Bread. \$35

## MEATBALLS \& MARINARA

Served with Melted Fresh Whole Milk Mozzarella. \$19

## CAPRESE

Roma Tomatoes, Fresh Whole
Milk Mozzarella and Organic Basil. \$19

## PROSCIUTTO FLATBREAD

Grilled Onions, Prosciutto and Gorgonzola. \$19

## MARINARA \& FLATBREAD

Pacioni's Marinara Sauce with Pacioni's Flatbread. \$16

## BRUSCHETTA

Tomato, Feta, Basil, Garlic and Balsamic Gastrique. \$19
ARTICHOKE PEPPERONCINI DIP
Served with Bread. \$19

## PANINIS

Half / Whole
Served with Pasta Salad

## ROASTED TURKEY

Sliced Roasted Turkey Breast, Fresh Roma Tomatoes, Sweet
Onions and Provolone.
\$14/\$18
Pposclutro
Prosciutto, Basil Pesto, Roasted Red Peppers and Provolone. \$14/\$18

## vegetarian

Hummus, Fresh Roma Tomatoes, Sweet Onions, Locally Grown Organic Basil and Provolone. \$14/\$18


HUMMUS \& FLATBREAD
Housemade Roasted Garlic Hummus Served with Pacioni's Flatbread. \$16 ROASTED GARLIC
Whole Clove Garlic Slowly Roasted and Served with Pacioni's Flatbread. \$19

## CHEESY BREAD

Pacioni's Own Pizza Crust Covered in Shredded Fresh Mozzarella and Parmesan Cheese and Served with Our Own Marinara Sauce. \$17 BAKED PORTOBELLO MUSHROOM
Stuffed with Ricotta Cheese, Roasted Red Peppers, Red Onions, Garlic, Roma Tomatoes, Fresh Basil and Feta Cheese Drizzled with a Balsamic Gastrique. \$20

## BLACK FOREST HAM \& SWISS

Sliced Black Forest Ham, Fresh Roma Tomatoes, Sweet Onions and Swiss Cheese. \$14/\$18
NEW YORK STYLE REUBEN
Thinly Sliced Pastrami, Sauerkraut and Swiss Cheese. Served with 1000 Island Dressing. \$15/\$19

## PACIONI'S SPICY PANINI

Pepperoni, Salami, Ham, Red Onions, Jalapeños, Swiss Cheese and Creamy Italian Dressing. \$15/\$19

## TOASTED CHICKEN SALAD

Chicken, Mayonnaise, Celery, Walnuts, Garlic, Lemon and Provolone.
\$15/\$19

KIDS' CHEESE PIZZA
\$12 - Add Topping. \$4

## SPAGHETTI \& MARINARA <br> \$12 - Add Meatball. \$6 <br> FETTUCCINE ALFREDO <br> $\$ 13$ <br> HUMMUS WITH CARROTS \& CELERY <br> \$10 <br> NOODLES \& BUTTER <br> \$10

## LUNCH SPECIALS

11am-4pm

## SOUP \& SALAD

With Spring Mix Salad and Bread cup $\$ 14$ / bowl $\$ 16$
Substitute Greek, Caesar or
Spinach Salad add \$5

## HALF A PANINI

With Soup or Spring Mix Salad \$16
Substitute Greek, Caesar or
Spinach Salad add \$5

## SOUPS \& SALADS



Add Salad to Any Entrèe: Spring Mix Salad (or Soup) \$6 Greek, Caesar or Spinach Salad $\$ 8$

## TOMATO BASIL BISQUE

Cup or Bowl Served with Bread \$10/\$12
SOUP OF THE DAY
Cup or Bowl Served with Bread \$12/\$14

## SPRING MIX SALAD

Sweet and Bitter Baby Lettuce Leaves, Roma Tomatoes, Carrots, Croutons. \$13/\$16

## CAESAR SALAD

Crisp Chopped Romaine Leaves, Tossed with Caesar Dressing, Shredded Parmesan Cheese and Croutons. \$14/\$18
Add Grilled Chicken Breast \$8

## GREEK

Roma Tomatoes, Red Onions, Feta and Kalamata Olives Served on a Bed of Fresh Spinach. \$16/\$22

KID'S MAC \& CHEESE
\$12
ROOT BEER FLOAT
\$7
APPLE JUICE OR MILK
\$5
LEMONADE
\$5

SOUP OF THE DAY
With Bread cup $\$ 12 /$ bowl $\$ 14$
PERSONAL PIZZA
Any Two Toppings $\$ 18$
SPAGHETTI WITH MARINARA
\$17
Add Pacioni's Italian Sausage \$6
Add House-Made Meatballs \$6

## SPINACH SALAD

Fresh Spinach Leaves, Gorgonzola, Toasted Walnuts, Roma Tomatoes. \$14/ \$18

## PACIONI'S CHOP SALAD

Garbanzo Beans, Salami, Olives, Artichoke Hearts, Mozzarella and Red Onions Served on a Bed of Romaine. $\$ 22$
QUINOA SALAD ©
Served with Greek Veggies on a Bed of Fresh Spinach Topped with Feta Cheese and Toasted Walnuts. \$22 Add Grilled Chicken Breast \$8
Add Hummus $\$ 5$

## BEVERAGES

## SODAS

Pepsi, Diet Pepsi, Mug Root Beer, Mountain Dew, Sierra Mist, Dr. Pepper and Lemonade. \$6
HENRY WEINHARD'S SODAS
Root Beer, Orange Cream and Vanilla Cream. \$6
ITALIAN SODAS
Rasberry, Strawberry, Orange, Cherry and Watermelon. \$8
SAN PELLEGRINO SODAS
Lemon and Orange \$6
ICED TEA / HOT TEA
HOT CHOCOLATE
COFFEE
\$5


## CHEESE

Whole Milk Mozzarella \$17/ \$22
MAD GREEK
Sun-Dried Tomatoes, Feta Cheese, Fresh Chopped Garlic and Kalamata Olives. \$20 / \$27

MARGHERITA
Fresh Whole Milk Mozzarella, Basil and Fresh Roma Tomatoes. \$19/\$26

PUTTANESCA
Kalamata Olives, Capers, SunDried Tomatoes, Fresh Chopped Garlic and Basil - NO Cheese. \$20 / \$27

## VEGETARIANO

Mushrooms, Sweet Onions, Green Peppers, Tomatoes and Garlic. \$20 / \$27

## CALZONES

Handmade and Served with Our Own Marinara Sauce. Made to Order.
Additional Toppings: $\$ 2.25$

## GLUTTON

Black Forest Ham, Pacioni's Italian Sausage, Pepperoni, Black Olives and Mozzarella. \$29

## QUATTRO FORMAGGIO

Ricotta, Mozzarella, Parmesan and Gorgonzola Cheese. \$27

## PASTA

FETTUCCINE ALFREDO
Made with Our Own Garlic Cream Sauce, Mushroom and Sweet Onions. \$25 Add Grilled Chicken Breast \$8

## SPAGHETTI POMODORO

Sun-Dried Tomatoes Simmered with Garlic and Marinara Sauce Topped with Fresh Tomatoes, Basil and Shredded Parmesan. \$22

## PESTO SPAGHETTI

Basil Pesto Cream Sauce Topped with Fresh Bruschetta Toppings. \$22 Add Grilled Chicken Breast \$8

## PENNE GORGONZOLA

Mushrooms Sautéed in Olive Oil with Garlic, White Wine Finished with Gorgonzola Cream Sauce Topped with Toasted Walnuts. \$25 Add Grilled Chicken Breast \$8

## SPAGHETTI WITH MEATBALLS

House-Made Meatballs Simmered in Marinara
Sauce Topped with Shredded Parmesan. \$24
PESTO TORTELLINI
Basil Pesto Cream Sauce with Sun-Dried Tomatoes Topped with Parmesan Cheese. \$25 Add Grilled Chicken Breast \$8


MONDAY NIGHT WINE SPECIALS
\$16 bottle of wine select bottles no cork fee

See server for variety Ask about our specials

## ROBUSTO

Mushrooms, Crumbled Gorgonzola and Basil. \$20 / \$27

SICILIAN
Prosciutto, Artichoke Hearts and Oregano. \$20 / \$27

ROMANA BIANCA
Prosciutto, Sweet Onions, Rosemary and Ground Black Pepper. \$20/\$27

## CHEF'S CHOICE

Pacioni's Italian Sausage, Pepperoni, Black Forest Ham and Mushrooms. \$22 / \$29
NEW Shambaia ${ }^{*}$ GLUTEN-FREE PIZZA 12" Whole grain, Gluten-Free Pizza with 2 Toppings of Choice. \$26

## ITALIAN SAUSAGE SPECIAL

Pacioni's Italian Sausage, Roasted Red Peppers \& Red Onions. \$22 / \$29


## SOUTH FIRST

Portobello Mushrooms, Basil Pesto, Fresh Chopped Garlic, Roasted Red Peppers, Ricotta and Mozzarella. \$27

## CLASSICO

Pacioni's Italian Sausage, Basil Pesto, Sun-Dried Tomatoes, Sweet Onions, Ricotta and Mozzarella. \$27

## IL VERDE

Basil Pesto, Artichoke Hearts, Fresh Roma Tomatoes, Parmesan and Ricotta Cheese. \$20/ \$27

SOUTH SIDE
Salami, Red Onions, Rosemary \& Fresh Chopped Garlic. \$20 / \$27

## ELI'S SPECIAL

Pepperoni, Black Forest Ham, Black Olives and Pineapple. \$22 / \$29

## HAPPY GREEK

Basil Pesto, Kalamata Olives, Feta Cheese, Artichoke Hearts, Fresh Chopped Garlic and Fresh Roma Tomatoes. \$21/\$28

## LEMON CHICKEN

Olive Oil Base, House-Roasted Chicken, Fresh Chopped Garlic, Fresh Spinach, Lemon and Mozzarella. \$20 / \$27
PORTOBELLO SAUSAGE
Pacioni's Italian Sausage, Portobello Mushrooms, Gorgonzola and Red Onions. \$21/\$28

## WHITE CHICKEN

White Sauce, House-Roasted Chicken, Mushrooms, Sweet
Onions \& Rosemary. \$20 / \$27
CAL'S SPECIAL
BBQ Sauce, Chicken, Sweet
Onions and Mozzarella. \$20/\$27

## DINNER <br> Served with House Salad. PACIONI'S RAGU <br> 

Meatballs, Sausage, Roasted Red Peppers, Mushrooms, Sun-Dried Tomatoes and Sweet Onions Tossed in a Red Wine Marinara Sauce Served over Penne Pasta. \$30

## CHICKEN PARMESAN

House Breaded Chicken served over Creamy Spinach Fettuccine topped with Marinara. \$30

## PACIONI'S STYLE CHICKEN PICCATA

Spinach, Mushrooms, Roma Tomatoes and warmed Quinoa, Topped with Grilled Chicken and Lemon Caper Butter Sauce. \$29

## ROASTED CHICKEN FETTUCCINE

Sausage, Mushrooms, Red Onions, Artichoke Hearts, and Sun-Dried Tomatoes Served in a Creamy Marinara Sauce over Fettuccine. \$30

## TRADITIONAL LASAGNA

Pasta Layered with Mozzarella, Marinara, Pesto, Ricotta and House Made Bolognese Meat Sauce. \$31

## CHICKEN MARSALA

Marsala Wine, Mushrooms, Oregano, Garlic, Caramelized Onion and Cream Served over Creamy Fettuccine. \$30

## CHICKEN CORDON BLEU

Breaded Chicken with Ham, Peas, Sweet Onions, and Swiss Cheese in a Garlic Cream Sauce Served over Fettuccine. \$30

## DESSERT

TRIPLE BERRY COBBLER
\$12
BROWNIE SUNDAE
\$12
TIRAMISU
\$12
VANILLA OR SPUMONI ICE CREAM
\$9
CREME BRULEE
\$12


SPUMONI SUNDAE
\$10

## SKILLET COOKIE SUNDAE

\$12
KIDS VANILLA ICE CREAM W/ CHOCOLATE $\$ 7$
FREE BIRTHDAY SUNDAE W/ID
Happy Birthday from Pacioni's

