



APPETIZERS

CHARCUTERIE PLATE

Italian Meats, Cheeses, Olives and Veggies. Perfect to share. \$23

MEATBALLS & MARINARA

Served with Melted Fresh Whole Milk Mozzarella. \$15

CAPRESE

Roma Tomatoes, Fresh Whole Milk Mozzarella and Organic Basil. \$15

PROSCIUTTO FLATBREAD

Grilled Onions, Prosciutto and Gorgonzola. \$15

MARINARA & FLATBREAD

Pacioni's Marinara Sauce with Pacioni's Flatbread. \$12

BRUSCHETTA

Tomato, Feta, Basil, Garlic and Balsamic Gastrique. \$15

ARTICHOKE PEPPERONCINI DIP

Served with Bread. \$15



HUMMUS & FLATBREAD

Chickpeas, Tahini, Fresh Chopped Garlic and Olive Oil, Served with Pacioni's Flatbread. \$12

ROASTED GARLIC

Whole Clove Garlic Slowly Roasted and Served with Pacioni's Flatbread. \$15

CHEESY BREAD

Pacioni's Own Pizza Crust Covered in Shredded Fresh Mozzarella and Parmesan Cheese and Served with Our Own Marinara Sauce. \$13

STUFFED PORTOBELLO MUSHROOM

Stuffed with Ricotta Cheese, Roasted Red Peppers, Red Onions, Garlic, Roma Tomatoes, Fresh Basil and Feta Cheese Drizzled with a Balsamic Gastrique. \$15

PANINIS



Half / Whole

Served with Orzo Pasta Salad

ROASTED TURKEY

Sliced Roasted Turkey Breast, Fresh Roma Tomatoes, Sweet Onions and Provolone.

\$10 / \$14

PROSCIUTTO

Prosciutto, Basil Pesto, Roasted Red Peppers and Provolone.

\$10 / \$14

VEGETARIAN

Hummus, Fresh Roma Tomatoes, Sweet Onions, Locally Grown Organic Basil and Provolone.

\$10 / \$14

BLACK FOREST HAM & SWISS

Sliced Black Forest Ham, Fresh Roma Tomatoes, Sweet Onions and Swiss Cheese. \$10 / \$14

NEW YORK STYLE REUBEN

Thinly Sliced Pastrami, Sauerkraut and Swiss Cheese. Served with 1000 Island Dressing.

\$11 / \$15

PACIONI'S SPICY PANINI

Pepperoni, Salami, Ham, Red Onions, Jalapeños, Swiss Cheese and Creamy Italian Dressing.

\$11 / \$15

CHICKEN SALAD SANDWICH

Chicken, Mayonnaise, Celery, Walnuts, Garlic, Lemon and Provolone.

\$11 / \$15

LUNCH SPECIALS

11am - 4pm



SOUP & SALAD

With Spring Mix Salad and Bread cup \$10 / bowl \$12

Substitute Greek, Caesar or Spinach Salad *add \$3*

HALF A PANINI

With Soup or Spring Mix Salad \$12

Substitute Greek, Caesar or Spinach Salad *add \$3*

SOUPS & SALADS



Add Salad to Any Entrée:

Spring Mix Salad (or Soup) \$4

Greek, Caesar or Spinach Salad \$5

TOMATO BASIL BISQUE

Cup or Bowl Served with Bread \$6 / \$8

SOUP OF THE DAY

Cup or Bowl Served with Bread \$8 / \$10

SPRING MIX SALAD

Sweet and Bitter Baby Lettuce Leaves, Roma Tomatoes, Carrots, Croutons. \$8 / \$12

CAESAR SALAD

Crisp Chopped Romaine Leaves, Tossed with Caesar Dressing, Shredded Parmesan Cheese and Croutons. \$10 / \$14

Add Grilled Chicken Breast \$6

GREEK

Cucumber, Roma Tomatoes, Red Onions, Feta and Kalamata Olives Served on a Bed of Fresh Spinach. \$10 / \$14

SOUP OF THE DAY

With Bread cup \$8 / bowl \$10

PERSONAL PIZZA

Any Two Toppings \$13

SPAGHETTI WITH MARINARA

\$13

Add Pacioni's Italian Sausage \$4

Add House-Made Meatballs \$4

SPINACH

Fresh Spinach Leaves, Gorgonzola, Toasted Walnuts, Roma Tomatoes.

\$10 / \$14

PACIONI'S CHOP

Garbanzo Beans, Salami, Olives, Artichoke Hearts, Mozzarella and Red Onions Served on a Bed of Romaine. \$18

QUINOA SALAD

Served with Greek Veggies on a Bed of Fresh Spinach Topped with Feta Cheese and Toasted Walnuts. \$18

Add Grilled Chicken Breast \$6

Add Hummus \$3

BEVERAGES

SODAS

Pepsi, Diet Pepsi, Mug Root Beer, Mountain Dew, Sierra Mist, Dr. Pepper and Lemonade. \$4

HENRY WEINHARD'S SODAS

Root Beer, Orange Cream and Vanilla Cream. \$5

ITALIAN SODAS

Raspberry, Strawberry, Orange, Cherry and Watermelon. \$7

SAN PELLEGRINO SODAS

Lemon and Orange \$4

ICED TEA / HOT TEA

HOT CHOCOLATE

COFFEE

\$3



KID'S MENU

12 YEARS AND YOUNGER ONLY

KIDS' CHEESE PIZZA

\$8 - Add Topping. \$2

SPAGHETTI & MARINARA

\$8 - Add Meatball. \$2

FETTUCINE ALFREDO

\$8

HUMMUS WITH CARROTS & CELERY

\$6

NOODLES & BUTTER

\$6

KID'S MAC & CHEESE

\$8 - *Optional Peas*

ROOT BEER FLOAT

\$5

APPLE JUICE OR MILK

\$3

LEMONADE

\$3



PIZZA

Handcrafted Neapolitan-Style Crust and Marinara Sauce Topped with Fresh and Imported ingredients. 10"/14"

NEW Any Signature Pizza can be served on a 10" Gluten-Free crust (add \$3) and 12" Keto-Friendly Cauliflower Crust (add \$6).
Additional Toppings: 10"- \$2.25 / 14"- \$3.25

CHEESE

Whole Milk Mozzarella
\$13/ \$18



MAD GREEK

Sun-Dried Tomatoes, Feta Cheese, Fresh Chopped Garlic and Kalamata Olives. \$16 / \$23

MARGHERITA

Fresh Whole Milk Mozzarella, Basil and Fresh Roma Tomatoes. \$15 / \$22

PUTTANESCA

Kalamata Olives, Capers, Sun-Dried Tomatoes, Fresh Chopped Garlic and Basil - NO Cheese. \$16 / \$23

VEGETARIANO

Mushrooms, Onions, Green Peppers, Tomatoes and Garlic. \$16 / \$23

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. \$21

QUATTRO FORMAGGIO

Ricotta, Mozzarella, Parmesan and Gorgonzola Cheese. \$21

PASTA



FETTUCCINE ALFREDO

Made with Our Own Garlic Cream Sauce, Zucchini, Mushroom and Sweet Onions. \$19 Add Grilled Chicken Breast \$6

SPAGHETTI POMODORO

Sun-Dried Tomatoes Simmered with Garlic and Marinara Sauce Topped with Fresh Tomatoes, Basil and Shredded Parmesan. \$18

PESTO SPAGHETTI

Basil Pesto Cream Sauce Topped with Fresh Bruschetta Toppings. \$18 Add Grilled Chicken Breast \$6

PENNE GORGONZOLA

Mushrooms Sautéed in Olive Oil with Garlic, White Wine Finished with Gorgonzola Cream Sauce Topped with Toasted Walnuts. \$21 Add Grilled Chicken Breast \$6

SPAGHETTI WITH MEATBALLS

House-Made Meatballs Simmered in Marinara Sauce Topped with Shredded Parmesan. \$19

PESTO TORTELLINI

Basil Pesto Cream Sauce with Sun-Dried Tomatoes Topped with Parmesan Cheese. \$21 Add Grilled Chicken Breast \$6

ROBUSTO

Mushrooms, Crumbled Gorgonzola and Basil. \$16 / \$23

SICILIAN

Prosciutto, Artichoke Hearts and Oregano. \$16 / \$23

ROMANA BIANCA

Pancetta, Sweet Onions, Rosemary and Ground Black Pepper. \$16 / \$23

CHEF'S CHOICE

Pacioni's Italian Sausage, Pepperoni, Black Forest Ham and Mushrooms. \$17 / \$24

NEW Shambala GLUTEN-FREE PIZZA

12" Whole grain, Gluten-Free Pizza with 2 Toppings of Choice. \$20

ITALIAN SAUSAGE SPECIAL

Pacioni's Italian Sausage, Roasted Red Peppers & Red Onions. \$16 / \$23



SOUTH FIRST

Portobello Mushrooms, Basil Pesto, Fresh Chopped Garlic, Roasted Red Peppers, Ricotta and Mozzarella. \$21

CLASSICO

Pacioni's Italian Sausage, Basil Pesto, Sun-Dried Tomatoes, Sweet Onions, Ricotta and Mozzarella. \$21

IL VERDE

Basil Pesto, Artichoke Hearts, Fresh Roma Tomatoes, Parmesan and Ricotta Cheese. \$16 / \$23

SOUTH SIDE

Salami, Red Onions, Rosemary & Fresh Chopped Garlic. \$16 / \$23

ELI'S SPECIAL

Pepperoni, Black Forest Ham, Black Olives and Pineapple. \$17 / \$24

HAPPY GREEK

Basil Pesto, Kalamata Olives, Feta Cheese, Artichoke Hearts, Fresh Chopped Garlic and Fresh Roma Tomatoes. \$17 / \$24

DINNER

Served with House Salad.



PACIONI'S RAGU

Meatballs, Sausage, Roasted Red Peppers, Mushrooms, Sun-Dried Tomatoes and Sweet Onions Tossed in a Red Wine Marinara Sauce Served over Penne Pasta. \$24

CHICKEN PARMESAN

Served over Creamy Spinach Fettuccine. \$24

PACIONI'S CHICKEN PICCATA

Lemon Caper Butter Sauce Served with Sauteed Zucchini, Spinach, Mushrooms, Roma Tomatoes and Quinoa. \$24

ROASTED CHICKEN FETTUCCINE

Sausage, Mushrooms, Red Onions, Artichoke Hearts, and Sun-Dried Tomatoes Served in a Creamy Marinara Sauce over Fettuccine. \$24

TRADITIONAL LASAGNA

Pasta Layered with Mozzarella, Marinara, Pesto, Ricotta and House Made Meat Sauce. \$25

CHICKEN MARSALA

Marsala Wine, Mushrooms, Oregano, Garlic, Caramelized Onion and Cream Served over Creamy Fettuccine. \$24

BAKED CHICKEN CORDON BLEU

Breaded Chicken with Ham, Peas, Sweet Onions, and Swiss Cheese in a Garlic Cream Sauce Served over Fettuccine. \$24

DESSERT



TRIPLE BERRY COBBLER

\$8

BROWNIE SUNDAE

\$8

TIRAMISU

\$8

VANILLA OR SPUMONI ICE CREAM

\$5

CREME BRULEE

\$8

SPUMONI SUNDAE

\$5

SKILLET COOKIE SUNDAE

\$8

KIDS VANILLA ICE CREAM W/ CHOCOLATE \$3

FREE BIRTHDAY SUNDAE W/ID

Happy Birthday from Pacioni's



MONDAY NIGHT WINE SPECIALS

\$16 bottle of wine
select bottles
no cork fee

See server for variety
Ask about our specials