

The universal language spoken at Pacci is "food".

Antipasti Freddi e Insalata

OLIVE MISTE	citrus marinated mixed olives, cilligine mozzarella	8
CAESAR	hearts of romaine, anchovy dressing, grano padano, croutons	7
CAPRESE	heirloom tomatoes, bufala mozzarella, basil pesto, balsamic	11
AVOCADO CITRUS SALAD	rucola, pink peppercorns	8
MISTA	mixed local greens, white balsamic vinaigrette	6
CARPACCIO [PACCI]	KOBE BEEF tapenade, rucola, parmesan	12
	TUNA citrus, avocado, rucola, pink peppercorns, parmesan	11

Antipasto Misto with housemade accompaniments

3 for 9 | 6 for 17

SALUMI	capicola, speck, bresaola, coppa
CHEESE	rochetta, green hill, mimolette, gorgonzola dolce

Antipasti Caldi

P.E.I. MUSSELS	garlic, basil, cherry tomato, corn butter, crostini	8
CALAMARI	spicy aioli	7
GRILLED FLAT BREAD	prosciutto, roasted garlic, goat cheese, rucola, sourwood honey	11
VIDALIA ONION SOUP	beef broth, truffled crostini, fontina	6
DUCK CONFIT	polenta, gorgonzola, blackberry marmalade	10

Pasta

half full

PAPARDELLE BOLOGNESE	classic slow braised meat sauce	10	18
RICOTTA RAVIOLI	speck, favas, lemon butter	8	16
POTATO GNOCCHI	browned butter, sage, gorgonzola, toasted walnuts	9	17
SHRIMP FETTUCINI	creamy pancetta sauce, sweet peas, fried egg	9	18
MUSHROOM RISOTTO	seasonal wild mushrooms, truffle oil	8	16

Secondi

CHICKEN SCALLOPINI	herb roasted potatoes, capers, lemon butter	18
KUROBUTA PORK CHOP	polenta, pea sprouts, apple, blackberries	25
BRAISED BEEF SHORT RIB	pesto mashed potatoes	22
FRUTTI DI MARE	seafood stew, basil, lobster broth	21
ALASKAN HALIBUT	corn, fava beans, heirloom cherry tomatoes, olives	25
SEA SCALLOPS	wild mushroom risotto and sweet pea nage	26

Carne served al la carte

DRY AGED NEW YORK STRIP	12oz	38
WAGYU RIBEYE	10oz	39
WAGYU FLAT IRON	8oz	23
FILET	6oz 10oz	27 38
COLORADO LAMB RACK	½ rack full rack	26 38
SAUCES	mushroom demi rosemary garlic butter parmesan butter basil pesto	

Contorni

ANSON MILLS POLENTA	gorgonzola	6
FAVAS	grilled corn, heirloom cherry tomatoes, olives	
MASHED POTATOES	truffle oil	
GRILLED APARAGUS	shaved parmesan, olive oil	
SAUTEED SPINACH	garlic, lemon	
ROASTED POTATOES	shaved parmesan and olive oil	

Executive Chef Keira Moritz

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
*WE USE PEANUT OIL IN OUR FRYERS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.
*A BASE GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 7 OR MORE