

BENVENUTI DA PACIARINO OUR  
PASTA AND SAUCES ARE MADE  
FRESH EVERY DAY. WE DON'T USE  
ANY PRESERVATIVES, THE MEAT  
WE USE IS ALL NATURAL, FROM

MAINE WHEN POSSIBLE,  
THE BEST ITALIAN EXTRA  
VIRGIN OLIVE OIL IS ONE OF  
ENRICO'S SECRET..AND OF  
COURSE A LOT OF LOVE!

### TRIS DI BRUSCHETTE

three slices of tuscan bread lightly toasted  
with a selection of traditional toppings

\$5.20

### FORMAGGI - Italian Cheeses

three select samples of italian chesses  
hand picked by Enrico and complemented  
with taggiasche olives \$13.60

### CROSTINI ALL'ITALIANA

Thinly sliced toasted baguettes with a  
selection of our tapenades -all vegetarian-

\$6.25

### ORGANIC ITALIAN SALAD

Fresh greens, cherry tomatoes and onions  
with our extra virgin olive oils, aged balsamic  
vinegar of Modena. This is the italian  
traditional salad \$5.50



## CAPRESE

A true classic! Vine ripened tomatoes, fresh mozzarella and leaves of fresh basil. Extra virgin olive oil, salt and a dash of cracked black pepper \$11.50

## SALAME E PECORINO

A sampling of fine Italian salame hand picked by Enrico and served with pecorino \$12.35

## MOZZARELLA DI BUFALA

Imported from Italy, You simply deserve it! \$13.95

*RAVIOLI MILANO AL POMODORO* fresh made ravioli stuffed with ricotta cheese

parmesan cheese and cracked black pepper. Finished with a traditional tomato sauce and fresh parmesan and extra virgin olive oil \$115.70

*RAVIOLI GOAT CHEESE AL POMODORO* homemade

ravioli with goat cheese, caramelized vidalia onions with a touch of fresh sage. Finished with our traditional tomato sauce and topped with fresh ground parmesan and extra virgin olive oil \$15.50



*LASAGNE ALLA BOLOGNESE* This traditional dish is from Bologna, lean ground beef, pork, tomato, carrots, onions, garlic. Two to three cooking hours and Grand Ma Aurelia recipe is what we use for making our Bolognese sauce.

NO ricotta cheese in our lasagna alla Bolognese but an housemade daily Besciamella sauce: This is what is required by an authentic Bolognese recipe \$17.80

*RAVIOLI RICOTTA E SPINACI ALLA BOLOGNESE* this is one of our most popular ravioli. Made daily, stuffed with ricotta cheese, Spinach sautes with fresh garlic, parmesan cheese and grated nutmeg. The final touch is our traditional Bolognese sauce with some parmesan dusted on the top together with some extra virgin olive oil. \$ 15.75

*RAVIOLI DI PESCE AL POMODORO* The ingredients we use for our homemade ravioli are local. Often (...not always) we choose Haddock and shrimps for our seafood stuffing. Finished with our fresh tomato sauce \$17.89

*MACCHERONI PAESANI* this is a really loved pasta shape, short and welcoming. We top them with an imported Taleggio cheese sauce, olive taggiasche (only in Liguria you can find this kind of tasty little olives and grounded black pepper \$14.99

*MACCHERONI AL RAGU' DI TONNO* Homemade maccheroni tossed with a very traditional red sauce made with Tomato, tuna aa, garlic, extra virgin oil oil and hot peppers \$ 14.65

*SPAGHETTI AGLIO OLIO E PEPERONCINO* This is a really classic!

Made with extra virgin oil oil, garlic and hot Peppers is suggested without parmesan on top...but this is America ...so this is the only concession that we caan do \$ 12.35

*RAVIOLI DI PESTO* Fresh pesto homemade is the stuffing, tosed with butter and sage. Is good for your soul \$16.79



We love what we do...we love pasta...and most of all we love to share this with you. Our pasta is made fresh every day. We keep fresh some for the restaurant and we freeze the other for the retail...so you can have the Paciarino you deserve at home too, because Paciarino's meaning is "cozy" food, it is something that make you feel good and at home.

...A questo punto Buon Appetito e Grazie per essere qui con noi questa sera.

PS We ship, because we really want you to have your good Paciarino where ever you are.

TIRAMISU' of course is fatto in casa (homemade) ...ladyfingers soaked in coffee, layered with sweetened mascarpone cream and dusted with cocoa powder \$7.25

BOCCONDIVINO God's bite this is the translation Amaretti cookies, soaked in dark roasted coffee and sandwiched with mascarpone cream...it will melt in your mouth \$7.25

GELATO ALLA VANIGLIA Local all natural gelato garnished with fresh strawberry and a balsamic reduction (we import this amazing reduction directly from Modena) \$ 8.50

AFFOGATO AL CAFFE  
Nougat semifreddo topped with crushed praline hazelnuts. \$ 7.25

SORBETTO AL LIMONE Lemon sorbet presented in a hollow lemon \$7.25

LIMONCELLO FLUTE Lemon ice cream topped with limoncello sauce \$7.25