

The universal language spoken at Pacci is "food."

Antipasti Freddi e Insalata

CARPACCIO [PACCI]	KOBE BEEF tapenade, rucola, parmesan	12
	TUNA caponata, rucola, parmesan	11
MISTA	mixed local greens, white balsamic vinaigrette, parmesan	7
AVOCADO CITRUS	citrus, avocado, pink peppercorns, parmesan	8
GRILLED CAESER SALAD	grilled romaine, focaccia crouton, parmesan	9
SPINACH & FRISEE	candied walnuts, gorgonzola, dried fruit	8

Antipasto Misto with housemade accompaniments

3 for 9 | 6 for 17

SALUMI	capicola, speck, bresaola, coppa, finicchiona
CHEESE	rochetta, pecorino di fossa, mimolette, gorgonzola dolce, taleggio

Antipasti Caldi

CALAMARI	spicy aioli, lemon	9
GRILLED FLAT BREAD	prosciutto, roasted garlic, goat cheese, rucola, sourwood honey	11
LOBSTER BISQUE	lobster and butternut squash bisque, crème fraiche	7
P.E.I MUSSELS	basil, roasted red peppers, chili flake, crostini	8
DUCK CONFIT	polenta, gorgonzola, blackberry marmalade	11
ASPARAGUS	prosciutto wrapped asparagus, fried egg, parmesan, olive oil	10
WARM BRUSCHETTA	sweetgrass dairy goat cheese, warm stewed tomatoes, crostini	7

Pasta

		<i>half</i>	<i>full</i>
PAPPARDELLE BOLOGNESE	classic slow braised meat sauce	10	18
SWEET POTATO RAVIOLI	speck, brown butter, gorgonzola, mache	8	16
SHORT RIB GNOCCHI	braised chard, carrot	10	19
SHRIMP FETTUCINI	creamy pancetta sauce, sweet peas, fried egg	9	18
MUSHROOM RISOTTO	seasonal wild mushrooms, truffle oil	8	16

Secondi

POLLO	breaded chicken, fontina, frisee, potato hash, pancetta rosemary oil	18
PORK CHOP	fennel, roasted yam, pomegranate-basil pesto	25
BRAISED BEEF SHORT RIB	pesto mashed potatoes	23
WILD SALMON	cannellini bean stew, olive, spinach, tomato	28
SEA SCALLOPS	wild mushroom risotto, leek nage	26
BRONZINO	with olive caper gremolata, grilled lemon	27

Carne

DRY AGED NEW YORK STRIP	12oz	39
COWGIRL PRIME RIBEYE	14oz	40
WAGYU FLAT IRON	8oz	28
FILET	8oz	35
COLORADO LAMB RACK	½ rack full rack	30 40
SAUCES	mushroom demi cherry agrodolce pomegranate-basil pesto rosemary garlic butter	

Contorni

ANSON MILLS POLENTA	mascarpone, honey comb, olive oil	6
ROASTED YAM	gorgonzola, pomegranate	
MASHED POTATOES	truffle oil, parmesan	
SAUTEED SPINACH	cranberry, golden raisin, pinenut and garlic	
CANNELLINI BEANS	olive oil, parmesan	
GNOCCHI	browned butter, sage, gorgonzola, toasted walnuts	

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