



BAR PACINO

DINING | FUNCTIONS | CATERING

175 EAGLE ST, BRISBANE, QLD
BELLEZZAGROUP.COM.AU | (07) 3221 2397



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 #barpacino  @barpacino

Share Plates.

ITALIAN FRIES (V) w/ fresh rosemary salt & aioli	10
CRUMBED OLIVES (V) feta stuffed olives, lightly crumbed & cooked until golden	12
BREAD AND DIPS (V) lightly toasted mixed breads served w/ trio house dips	14
BRUSCHETTA fresh vine ripened tomato, fresh sliced prosciutto, spanish onion, buffalo bocconcini, basil leaves, drizzled w/ a touch of olive oil & balsamic vinegar	16
ITALIAN MEATBALLS house made meatballs slow baked in our freshly made napolitana sauce, w/ toasted bread & parmesan	15
ARANCINI (GF) beef ragu arancini w/ our house made napoli sauce & parmesan	14
HALLOUMI (V) pan fried halloumi w/ baby beetroots, walnuts, rocket, shaved fennel, dukkah & aged balsamic	17
CALAMARI DI MARE (GF) salt & pepper calamari w/ chorizo, green & red chilli, preserved lemon, aioli & lime wedge	18
GREEN BEANS (V) italian beans in garlic butter w/ roasted almond & crumbled feta cheese	14
ITALIAN SHARE PLATTER duo of cheese, artichokes, grapes, char-grilled zucchini, semidried tomatoes, cornichon, cured meats, assorted crackers, mixed marinated olives & toasted breads	32
FORMAGGIO SHARE PLATE (V) three cheeses served w/ quince, assorted crackers, grapes & dried fruits	30

(GF) GLUTEN FREE (V) VEGETARIAN (V+) VEGAN (DF) DAIRY FREE

Pizza.

MARGHERITA PIZZA (V) house made napolitana sauce, mozzarella, fresh basil, parsley & parmesan	18
CHICKEN PIZZA chicken, bacon, napolitana sauce, red onion, fresh tomato & mozzarella w/ basil pesto	22
THE BOSS PIZZA napolitana sauce, bacon, sausage, meatball, salami, topped w/ bbq sauce	23
VEGO PIZZA (V) w/ zucchini, pumpkin, black olives, rocket topped w/ parmesan, olive oil & herb base mozzarella	19
Add Smoked Salmon	7
Add Prawns	8
PROSCIUTTO PIZZA pumpkin, fresh sliced prosciutto, fennel, rocket & mozzarella lightly drizzled in house made chilli oil on top of our napolitana sauce	24
Gluten Free Bases Available On Request	4

Pasta.

GNOCCHI gnocchi w/ basil pesto cream, diced chicken, shaved parmesan & watercress	20
SPICED BEEF RAGU pappardelle w/ slow cooked spiced pulled beef, pork sausage, napolitana sauce, parsley gremolata, parmesan & basil	23
LASAGNE minced beef slow cooked in a blend of tomato & fresh herbs layered between thin sheets of pasta w/ italian fries & green salad	23
PRAWN AGLIO E OLIO linguini w/ prawns, warmed sicilian olives, fresh herbs, chilli & parmesan, dressed w/ extra virgin olive oil	25
Add Fresh Fish	9
Gluten Free Penne Upon Request	4

Group Platters.

PIZZA PLATTER (5 ppl/10 ppl) a selection of chef's favourite pizza's with parmesan & fresh basil	80/130
ITALIAN PLATTER (5 ppl/10 ppl) trio of cheeses, selection of cured meats, char-grilled vegetables, cornichon, mixed olives, assorted crackers & toasted breads	100/180

Burgers.

(All Burgers Are Served On Our Fresh Milk Buns)	
VEGGIE BURGER (V) grilled herb field mushroom, pumpkin, rocket, sliced tomato, caramelized onion, beetroot hummus, pesto & italian fries	19
Add Halloumi	4
STEAK BURGER grilled steak topped w/ double bacon, double cheese, sliced beetroot, caramelized onion, tomato, cos lettuce, bbq sauce & italian fries	21
PACINO BURGER grass fed beef patty loaded w/ american cheese, red onion, cos lettuce, pulled beef, bbq sauce, cheddar cheese sauce & italian fries	23
CHICKEN BURGER house made southern fried chicken breast, cos lettuce and fresh sliced tomato finished w/ chilli jam, mayonnaise & italian fries	21

Salads.

CAESAR SALAD baby cos lettuce, crispy bacon, egg & crunchy croutons, caesar dressing & topped w/ parmesan	18
Add Chicken	5
POLLO INSALATA (GF) baby beetroot, feta, pumpkin & red onion tossed through fresh leaves, dressed w/ our house dressing	19
LIFE GOOD SALAD (V+) (GF) (DF) brown rice w/ avocado, roasted sweet potato, asparagus, radish & toasted almonds, dressed w/ salsa verde	18
Add Calamari	7
Add Halloumi	5
CALAMARI SALAD (GF) (DF) fresh salt & pepper calamari served w/ rocket, spanish onion, cucumber, avocado & pomegranate salad	21

Mains.

FRESH FISH ask our friendly staff for details	MP
THE DON CORLEONE PARMIGIANA homemade chicken schnitzel topped w/ our freshly made napolitana sauce & mozzarella served w/ leafy green salad & italian fries	23
PORK BELLY (GF) (DF) sliced slow braised pork belly w/ pickled vegetable slaw & cashew nut salad	26
EYE FILLET (GF) 250grams Grass fed Eye Fillet w/ grilled asparagus, fried sage, rosemary butter, sautéed spinach, parsnip & sweet potato crisps w/ our house-made red wine jus	35
ROASTED EGGPLANT (GF) char roasted eggplant w/ fig, persian feta, pomegranate & toasted pistachio dressed w/ olive oil, aged balsamic & fresh basil	22
Add Prosciutto	4

Desserts.

GELATO & SORBET (GF) trio of gelato & sorbet	12
CANNOLI four vanilla & chocolate cannoli w/ hazelnut fudge sauce, assorted berries dusted in icing sugar	13
BROWNIE (GF) house made chocolate brownie w/ chocolate gelato, assorted berries & hazelnut fudge sauce	15
DON GIOVANNI AFFOGATO (GF) vanilla bean gelato, shot of espresso & frangelico	18

Add ons.

EGG (HARD BOILED OR FRIED)	4
SLICED AVOCADO	5
BACON	5
PAN SEARED CHICKEN BREAST	5
HALLOUMI	5
SALT & PEPPER CALAMARI	7
SMOKED SALMON	7
PRAWNS	8