

PACCI

ITALIAN KITCHEN + BAR

DINNER MENU

CICHETTI

SALUMI E FORMAGGIO 19

local charcuterie and cheeses, whole grain mustard, caperberries, mixed nuts, fruit chutney

GOLDEN BEET CARPACCIO 15

arugula, capers, chevre, garlic-infused olive oil

BURRATA 14

prosciutto, asparagus pesto, pistachios, olive oil

PACCI MEATBALLS 13

red sauce, cheesy garlic sauce

WHIPPED FETA WITH SAVANNA BEE HONEY 14

warm marinated olives, house bread

VERDURE

CAESAR SALAD 10

romaine lettuce, whipped boursin, caesar dressing, roasted tomatoes, anchovies, herbed focaccia crostini, parmesan

PACCI HOUSE SALAD 10

winter greens, romaine, tomatoes, red onions, kalamata olives, pepperoncini, feta, red wine vinaigrette

ARUGULA SALAD 10

asher blue cheese, candied pecans, shaved red onions, roasted tomatoes, white balsamic

PASTA

SWEET POTATO GNOCCHI 24

shiitake mushrooms, red onions, roasted garlic, parsley, apple compote, sage brown butter
add: chicken +5, shrimp +7

GEORGIA SHRIMP SCAMPI 26

angel hair pasta, leeks, aleppo pepper, lemon chablis sauce, herbed breadcrumbs

PARMIGIANA DI POLLO 26

'nduja, linguini, red sauce, watercress

TORTELLINI SALSICCIA ITALIANA 26

vidalia onions, peppers, artichoke hearts, sundried tomatoes, pesto cream sauce

MARSALA DI VITELLO O POLLO 26

wild mushrooms, linguini, marsala demi

PESCE E CARNE

LOW COUNTRY CIOPPINO 34

georgia shrimp, calamari, mussels, whitefish, spicy tomato broth

IPA-BRAISED WILD BOAR OSSO BUCCO 33

thomasville tomme polenta, heirloom carrots, natural jus

DIVER SCALLOPS 34

sundried tomato orzo "risotto", garlic asparagus, citrus pesto

ROASTED GARLIC CHICKEN 28

fingerling hash, haricots vert, garlic demi

PESCE DEL GIORNO 36

dayboat catch, seasonal risotto, garlic asparagus, beurre blanc

ESPRESSO-RUBBED 14oz RIBEYE 38

fingerling potatoes, haricots vert, caper gremolata

CONTORNO

GARLIC ASPARAGUS 7

HARICOTS VERT 6

PARMESAN ORZO 8