

# ITALIAN KITCHEN + BAR

## SMALL PLATES

PROSCIUTTO + SUMMER MELON	10
<i>Savannah Bee Honey, Fresh Herbs</i>	
VEGETABLE ANTIPASTO	11
<i>Farmer's Market Vegetables, Roasted Garlic, Toasted Bread</i>	
CAESAR SALAD	9
<i>Romaine, White Anchovies, Parmesan</i>	
CAPRESE	12
<i>Fresh Mozzarella, Heirloom Tomatoes, Basil, Georgia Olive Oil, Balsamic</i>	
LOCAL STRAWBERRY	10
<i>Romaine, White Anchovies, Parmesan</i>	
MEATBALLS	10
<i>Red Sauce, Garlic Bread</i>	

## LARGE PLATES

CHICKEN PARMESAN	21
<i>Red Sauce, Mozzarella, Parmesan, Linguini</i>	
WILD MUSHROOM + CAULIFLOWER BOLOGNASE	19
<i>Rigatoni</i>	
LEMON GARLIC GEORGIA SHRIMP	24
<i>Creamy polenta, Sauteed Swiss Chard</i>	
PORK CHOP	23
<i>Balsamic Sweet Potatoes, Broccolini, Caper Raisin Vinaigrette</i>	
MARKET FISH	25
<i>Roasted Eggplant, Summer Succotash, Heirloom Tomato Jus</i>	
SKIRT STEAK	24
<i>Herb Roasted Fingerlings, Watercress, Italian Salsa Verde</i>	

WE PROUDLY SOURCE FROM THESE FARMS + ARTISANS

Three Sisters Organic Farm, Billy's Botanicas, Grass Roots Farms, Brant Family Farms, Charleston Cheese House, Swampy Appleseed Mushrooms, Code of Return Compost



Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Pacci is unable to split checks of parties with 6 or more guests. We apologize for the inconvenience.