

Pacifico Pizzeria Ristorante – 970 Smithe St. (at Burrard) 604.408.0808 pacificopizza.com

Our focus is to combine the freshest Pacific Northwest ingredients with the finest traditional recipes from the kitchens of Italy.

Pacifico's Focaccia

'al forno style', ~ 8 inch whole focaccia

Della Casa – Served with extra virgin olive oil and balsamic vinegar ~ 5

Caprino – Topped with Fraser Valley goat cheese ~ 6

Romana – Served with tomato bruschetta ~ 6

Single slices of plain focaccia ~ .75

Appetizers

Polpette Piccanti – Spicy Italian meat balls, traditionally braised in a fresh tomato sauce ~10

Gamberoni Speziati – Prawns sautéed in a spicy Sicilian sauce ~11

Capesante al Cartoccio – Scallops and mushrooms in a roasted garlic and cream sauce ~10

Calamari Fritte – Flash fried baby squid served with a traditional Mediterranean dip ~12

Calamari del Pacifico – Baby Baja squid, pan seared with extra virgin olive oil, garlic and fresh hot chilies ~10

Cozze al Curry – B.C. Honey Mussels sautéed with garlic in a light coconut curry broth ~12

Antipasto Classico – Daily selection of assorted grilled and marinated vegetables, olives, cheese and traditional Italian cured meats (vegetarian option available) ~12

All of our appetizers are served with a slice of Focaccia

Zuppe

Minestrone – Traditional, country style vegetable soup

Del Giorno – Please ask your server for today's featured soup

Served with a slice of focaccia cup ~ 4 bowl ~ 6

Panino

All of our Panino are oven toasted on a large piece of our own fresh focaccia

Vegetarian – tomatoes, red onion and bocconcini cheese with capers and sweet basil

Grilled Chicken Breast – with sautéed mushrooms, smoked gouda and pesto sauce

Classic Italian – capicollo, salami, red onion, roasted peppers and mozzarella cheese

Served with your choice of : patate fritte, a cup of soup or Giardino salad ~10

Available daily until 4 pm

Insalate

Caesar – A classic favourite, with our creamy roasted garlic dressing and fresh croutons ~ Med 7 Lg. 10

Chef's – A bed of mixed greens tossed in a traditional Italian herb dressing and accented with tomatoes, cucumber, artichoke hearts, black olives, mozzarella cheese and a hard-boiled egg ~ 12

Caprese – Slices of tomato topped with fresh bocconcini, red onion, capers, fresh basil and drizzled with extra virgin olive oil and our own balsamic reduction ~ 9

Pacifico – Tomatoes, cucumber and romaine lettuce tossed with Pacifico's house dressing and served with grilled vegetables and pan seared scallops, prawns and tender baby squid ~13

Giardino – Tomatoes, spring greens, romaine, carrots and cucumber and Italian herb dressing ~ Med 6 Lg. 9

Spinaci – Baby spinach leaves tossed with Fraser Valley goat cheese, honey toasted pecans, sun dried cranberries and extra virgin olive oil and drizzled with our own balsamic reduction ~ 10

Add: A fresh grilled chicken breast; grilled prawns; or smoked wild salmon ~ 6

Pizza

All of our pizzas are created on a hand-tossed thin crust, topped with crushed Italian plum tomatoes & then flame baked Napolitano style

Medium 12 inch| Large 16 inch

1. **Margherita***– An Italian classic since 1889: crushed tomatoes topped with mozzarella cheese and garnished with fresh basil ~11/18 * Suitable for vegetarians

2. **Capricciosa** – Genoa Salami, ham, artichoke hearts, black olives, mushrooms and mozzarella cheese ~ 15/25

3. **Classica** – Pepperoni, mushrooms, green peppers, red onion and mozzarella cheese ~ 15/25

4. **Pollo Rustica** – Grilled seasoned chicken, artichoke hearts and red onion, topped with smoked gouda and mozzarella cheese and garnished with fresh cilantro ~ 17/27

5. **Mediterranean*** – Grape tomatoes, black olives, green peppers and red onion, topped with feta cheese and a touch of mozzarella then garnished with fresh basil ~15/25 * Suitable for vegetarians

6. **Vesuvio*** – Pepperoni , spicy Italian sausage, capicollo and Genoa salami, topped with mozzarella and quark cheese ~ 17/27 *spicy hot

7. **Caprese*** – Sliced fresh tomatoes, topped with bocconcini, red onion and capers on a garlic-brushed crust and garnished with fresh basil ~15/25 * suitable for vegetarians

8. **Salsiccia*** – Hot Italian sausage, green peppers, red onion and artichoke hearts with mozzarella cheese ~ 15/25 *spicy hot

9. **Pacifico** – Scallops, prawns, grape tomatoes, feta cheese and a touch of mozzarella on a garlic-brushed crust garnished with fresh basil ~ 17/27

10. **South Pacifico** – Ham, pineapple and mozzarella cheese ~ 14/24

11. Prosciutto and Arugula – Traditionally cured Italian ham, grape tomatoes and mozzarella cheese on a garlic-brushed crust - finished with fresh arugula and shaved parmesan ~ 15/25

12. Vegetariana* – Artichoke hearts, grilled portobello mushrooms, red onion, grape tomatoes, grilled eggplant and mozzarella cheese on a garlic-brushed crust ~ 15/25 *suitable for vegetarians

13. Quattro Sapori - 4 pizzas in one. Pepperoni and green peppers; ham and pineapple; artichoke hearts, grape tomatoes and quark cheese; and hot Italian sausage with red onions; all finished with mozzarella cheese. Large size only. No substitutions please ~ 25

14. Fourmaggio* - Crushed tomatoes on a garlic-brushed crust, topped with mozzarella, smoked gouda, asiago and quark cheese ~ 15/25 *suitable for vegetarians

15. Salmone - Smoked Wild Pacific Salmon with capers, red onions, fresh dill and extra virgin olive oil on a garlic-brushed crust ~ 15/25

16. Calzone – slow-baked, folded pizza ~ Med. 17 Lg. 27

Classic Italian – Genoa salami, ham, mozzarella and quark cheese

Vegetarian – artichoke hearts, mushrooms, green peppers, red onion, mozzarella and quark cheese

17. Modo Tuo – Have it your way. Start with our classic crushed tomato sauce and mozzarella cheese and add 3 of your favourite* toppings ~15/25

Extra Toppings

Ham; Pepperoni; Hot Italian sausage; Salami; Prosciutto; Capicollo or Anchovies
Feta, Smoked Gouda, Shaved Parmesan, Asiago, Quark, or extra Mozzarella cheese,
Grape Tomatoes, Artichoke hearts, grilled Eggplant, Black Olives or Mushrooms, 2 / 4

Red Onions, Green Peppers, Arugula or Fresh Basil ~ 1.5 / 3

Olive Oil and Garlic rub, Pesto or hot Chili paste ~ 1

Chicken, Prawns, Scallops or Smoked Wild Salmon (*not included on Modo Tuo) ~ 3 / 6

Pasta

*All dishes are prepared fresh, from a selection of homemade
or imported Italian pastas*

Choose your favourite pasta and combine it with your favourite sauce

Long – Bigoli, Spaghetti, Angel Hair, Linguine, Tagliatelle

Short – Penne, Rotini, Gnocchi

Whole wheat – Penne or Linguine

Stuffed Pasta – Smoked gouda Sacchetti, Butternut squash Ravioloni, Veal Tortelloni (Add 2 Med 4 Lg.)

Vegetarian Sauces

Pomodoro – The foundation for many Italian dishes, this light tomato sauce is slow cooked with basil & herbs in the traditional Italian way ~ **Med 10 Lg. 13**

Cardinale – Parmesan cream added to our Pomodoro sauce for a velvety texture and rich flavour ~ 10/13

Cacciatora – Fresh mushrooms sautéed in garlic and white wine with a touch of Pomodoro sauce ~ 10/13

Alfredo – A well known classic with reduced Parmesan cream, crushed peppercorns and ground nutmeg ~10/13

Puttanesca – A robust sauce made with tomatoes, black olives, capers and garlic & fresh chilies ~ 10/13

Marinara – Crushed Italian plum tomatoes, roasted garlic, anchovies, capers and a splash of dry white wine ~10/13

Aglio & Olio – Old Napoli style... extra virgin olive oil, fresh garlic and red chili peppers ~10/13

Meat Sauces

Polpette Piccanti – Traditional southern Italian meatballs braised in fresh tomato sauce ~ **Med 14 Lg.17**

Salsiccia – Spicy Italian sausage in a rich tomato sauce ~ 13/16

Pollo alla Griglia – Slices of grilled chicken breast with capers & black olives in a spicy tomato sauce ~ 12/15

Ragu Bolognese – Tender ground beef braised with Italian vine-ripened tomatoes, herbs, vegetables & porcini mushrooms ~ 12/15

Pasticciata – Add the smoothness of cream to the full-bodied flavour of our Ragu ~ 12/15

Pasta & Seafood

Capelli d'Angelo del Pacifico – B.C. Honey Mussels, fresh clams, prawns and Pacific scallops sautéed with grape tomatoes in a white wine and garlic sauce on a nest of angel hair pasta ~ **Med 17 Lg. 20**

Penne Marie Monti – Pacific scallops, prawns and button mushrooms pan seared with roasted garlic in white wine cream sauce ~ 13/16

Linguine alle Vongole – Fresh clams sautéed with garlic and extra virgin olive oil in a white wine sauce with fresh diced tomatoes ~ 13/16

Tagliatelle al Salmone – Smoked wild B.C. salmon sautéed with garlic, capers and dry white wine in a dill cream sauce ~ 13/16

Spaghetti alle Cozze – B.C. Honey Mussels sautéed with garlic in a light coconut curry reduction ~ 13/16

Pasta al Forno

Lasagna Emiliana – Homemade spinach noodles layered with ragu Bolognese, mozzarella cheese and béchamel sauce, topped with parmesan cheese and oven baked ~ 17

Cannelloni – **Homemade spinach pasta tubes stuffed with your choice of:**

Seafood – salmon, prawns, scallops and parmesan cheese

Chicken – ground chicken, roasted garlic, mozzarella cheese and fresh herbs

Spinach & cheese – ricotta cheese, fresh spinach and shaved parmesan

Oven baked in our Cardinale sauce ~ 17

Arrabbiata – Penne sautéed with roasted peppers in a spicy tomato sauce, with a touch of curry and cream, topped with mozzarella cheese and finished in the oven ~ 13

Add grilled prawns or chicken breast ~ 6

Chicken

Pollo alla Parmigiana – breaded chicken breast, topped with mozzarella and parmesan cheese and baked in our Pomodoro sauce – served with your choice of pasta and vegetarian sauce ~16

Substitute stuffed pasta or add Giardino salad ~ 3

Pollo Arrosto – Oven roasted in a herb marinade and served with Patate fritte & Giardino salad – ¼ or ½ chicken ~ 14/18

Pollo con Pasta – Oven roasted chicken served with your choice of pasta and vegetarian sauce ¼ or ½ chicken ~16/20

Desserts

Biscotti – A traditional Italian ‘finale’ – coffee and a biscotti ~ 3

Gelato – Please ask your server for today’s selection ~ 5

Mud Pie – Homemade coffee flavoured ice cream pie with a cookie crust, topped with slivered almonds and served with chocolate sauce and fresh whipping cream ~ 6

Tiramisu – *The* classic Italian dessert. Made fresh daily ~ 7

Bananas Doria – Bananas sautéed over a slow flame in a light crème caramel sauce.

Served a la mode ~ 7

Coffees

Drip coffee ~1.5

Espresso ~ 2

Espresso Macchiato ~ 2.5

Americano ~ 2.5

Tea ~1.5

Cappuccino ~ 3

Caffe Latte ~ 3

Caffe Mocha ~ 3.5