

# POMODORO



— ROSSO —

## BRUNCH

*Served with your choice of juice, mimosa, bloody Mary or screwdriver plus coffee or tea.  
No substitutions please*

18

FRENCH TOAST  
with fresh strawberries

THREE CHEESE OMELETTE  
with prosciutto served with home fries

WILD MUSHROOM AND MOZZARELLA OMELETTE  
with truffle oil served with home fries

BELGIAN WAFFLE  
served with mixed berries

SPAGHETTI CARBONARA  
with pancetta and Parmesan cheese topped with a poached egg

CRÊPE  
with strawberries in Grand Marnier with vanilla whipped cream

EGG WHITE, HERB AND TOMATO OMELETTE  
with mixed baby greens and seasonal fruit

FAT FREE GREEK YOGURT  
with honey and granola, served with fresh fruit

EGGS MATTINA  
eggs in a pot on a bed of pomodoro sauce with mozzarella cheese

SMOKED SALMON  
on toasted Tuscan bread with onions and capers

EGGS BENEDICT  
poached eggs on English muffin in a hollandaise sauce with Canadian bacon  
served with home fries 18  
with spinach 18 / with smoked salmon 21

\*POMODORO SAMPLER  
Eggs Benedict, smoked salmon and a slice of French toast with strawberries 21

\*STEAK AND EGGS  
seven ounce skirt steak with sautéed onions and eggs any style  
served with home fries 24

*Side orders of bacon or sausage 3.*

## SOUPS

PAPPA AL POMODORO  
tomato and herb soup served in a  
scooped out loaf of bread 8

ZUPPA DEL GIORNO  
soup of the day 6

## APPETIZERS

MOZZARELLA POMODORO  
BASILICO  
fresh mozzarella with tomato, basil  
and olive oil 9

CALAMARI FRITTI  
fried calamari 9

BAKED CLAMS  
whole baked clams with garlic,  
oregano, and bread crumbs 9

COZZE AL POMODORO  
E PREZZEMOLO  
mussels in a parsley, garlic, white  
wine tomato broth 12

## INSALATA - SALAD

INSALATA DELLA CASA  
lettuce, tomato, cucumbers  
and carrots 7

INSALATA DI CESARE  
Caesar salad 8

INSALATA TRICOLORE  
radicchio, arugula and endive with  
balsamic vinaigrette 9

## PIZZA APPETIZERS

PIZZA NAPOLETANA  
tomato, mozzarella and  
fresh herbs 11

PIZZA SALSICCIA  
fresh tomato sauce with sausage,  
caramelized onions, roasted peppers  
and mozzarella 12

PIZZA AL POMODORO  
tomato, mozzarella, ham, sweet  
pimentos, capers and olives 11

PIZZA TRE FORMAGGI  
fresh mozzarella, fontina and  
parmesan cheese (all white pizza) 11

## ENTRÉE SALADS

CEASAR SALAD WITH GRILLED CHICKEN BREAST 13

INSALATA DI TONNO  
mixed greens topped with tuna, boiled baby potatoes, olives, capers, cucumbers,  
boiled egg in a lemon vinaigrette 13

POMODORO ANTIPASTO SALAD  
mixed greens with salami, provolone, red beans, chick peas and roasted peppers  
in a red wine vinaigrette 13

INSALATA DI MARE  
mesclun salad with shrimp, scallops, crabmeat, avocado, cucumbers and tomatoes in a  
white wine vinaigrette 18

TRITATA ALLA TOSCANA  
chopped salad with chicken, pancetta, blue cheese, avocado and tomato in a  
dijon vinaigrette 14

INSALATA DI SPINACI  
smoked salmon, capers, red onion, pancetta, apples, ricotta salata and mushrooms in a  
balsamic vinaigrette dressing 14

ERBETTE DI CAMPO  
baby greens with goat cheese and walnuts 11

ARUGULA E FORMAGGIO  
shaved parmesan, fresh mozzarella, cannellini beans and avocado in a raspberry vinaigrette 12

TRICOLORE WITH GRILLED CHICKEN BREAST  
insalata tricolore with grilled chicken in a balsamic vinaigrette 13

## SANDWICHES

*All served in our homemade tuscan bread with French fries*

PANINI CON POLLO E MOZZARELLA  
chicken with fresh mozzarella, pancetta, tomato and baby greens with Caesar dressing 11

PROVOLONE AND GENOA SALAMI  
with roasted peppers, lettuce and tomato served with a pesto mayonnaise 11

BISTECCA PAESANA  
steak sandwich topped with Gorgonzola, mushrooms and onions on peasant bread 14

PANINI CON VITELLO PARMIGIANA  
veal cutlet with mozzarella and tomato 13

PANINI CON SOGLIOLA  
filet of sole lightly breaded and topped with avocado, tomato and arugula with  
avocado mayonnaise 14

PANINI AL FUNGO  
grilled portobella mushroom topped with fresh mozzarella, tomato and spinach 11

## BURGERS

8 OZ. BURGER with lettuce, tomato, onion and fries 14

TURKEY BURGER with lettuce, tomato, pesto mayonnaise and fries 12

add cheese 1 / add bacon 1

## PASTE - PASTA

FETTUCCINE POMODORO E BASILICO  
fettuccine with tomato and fresh basil 12

PENNE CON SALCICCIA  
with Italian sausage, portobella mushrooms in  
tomato sauce 14

TORTELLONI PANNA E PISELLI  
tri-color cheese tortelloni in a light cream sauce with  
prosciutto and peas 14

SPAGHETTI AI GAMBERONI  
spaghetti with fresh tomato, parsley, shrimp 15

GNOCCHI ALLA BOLOGNESE  
gnocchi with tomato and meat sauce 13

LINGUINE FRUTTI DI MARE  
linguine with mussels, clams, shrimp, scallops and  
calamari in a light tomato sauce 18

FARFALLE CON SALMONE  
butterfly shape pasta with fresh salmon in an olive oil  
and garlic sauce 15

GEMELLI AL GIARDINO  
pasta twists with sundried tomatoes, broccoli and  
portobello mushrooms in a light parmesan garlic sauce  
with a touch of tomato 13

LINGUINE ALLA VONGOLE  
linguine with New Zealand baby clams, served in a white  
wine garlic sauce 18

## ENTRÉES

POLLO RUGANTINO  
chicken breast topped with goat cheese, sautéed with sundried tomatoes  
and portobello mushrooms and served in a sherry wine sauce 17

POLLO ARTIMINO  
chicken breast with mushroom and pine nuts in a Vinsanto sauce 17

VITELLO ALLA MILANESE  
breaded and pounded veal topped with chop salad and fresh diced mozzarella 18

GAMBERONI AL VINO BIANCO  
shrimp with white wine, parsley and garlic sauce served over rice 19

PICCATINA DI VITELLO  
sautéed veal scallopine in a white wine lemon sauce 19

POLLO PARMIGIANA  
chicken cutlet topped with mozzarella in a fresh tomato sauce, served with spaghetti 16

VITELLO AL MARSALA  
sautéed veal with mushrooms in a Marsala wine sauce 19

SOGLIOLA ALLE NOCI  
filet of sole sautéed with cashews and parsley in a white wine sauce 21

COSTOLETTA DI VITELLO grilled veal chop topped with portobello  
mushrooms in a light port wine sauce 37

BISTECCA ALLA FIORENTINA 18 oz T-bone, flavored with olive oil and  
rosemary served with potatoes 30