

## INSALATA • SALAD

**Insalata della Casa**  
lettuce, tomato, cucumbers and carrots 5.95

**Insalata di Cesare**  
Caesar salad 6.95

**Insalata Tricolore**  
radicchio, arugula and endive with balsamic vinaigrette 6.95

## ENTRÉE SALADS

**Cesar Salad with Grilled Chicken Breast**  
11.95

**Insalata di Tonno**  
mixed greens topped with tuna, boiled baby potatoes, olives, capers, cucumbers, boiled egg in a lemon vinaigrette 12.95

**Arugula e Gorgonzola**  
baby arugula with Gorgonzola cheese, walnuts and pears in a white balsamic vinaigrette 11.95

**Insalata di Gamberi e Rape**  
mesclun salad with shrimp, beets and steamed baby corn in a dijon vinaigrette 12.95

**Tritata alla Toscana**  
chopped salad with chicken, pancetta, blue cheese, avocado and tomato in a dijon vinaigrette 12.95

**Insalata di Spinaci**  
pancetta, apples, ricotta salata and mushrooms in a balsamic vinaigrette dressing 11.95

**Erbette di Campo**  
baby greens with goat cheese and walnuts 10.95

**Arugula e Formaggio**  
shaved parmesan, fresh mozzarella, cannellini beans and avocado in a raspberry vinaigrette 11.95

**Tricolore with Grilled Chicken Breast**  
insalata tricolore with grilled chicken in a balsamic vinaigrette 12.95

## SOUPS & APPETIZERS

**Pappa al Pomodoro**  
tomato and herb soup served in a scooped out loaf of bread 6.50

**Zuppa del Giorno**  
soup of the day 6.00

**Mozzarella Pomodoro Basilico**  
fresh mozzarella with tomato, basil and olive oil 8.95

**Calamari Fritti**  
fried calamari 8.95

**Baked Clams**  
whole baked clams with garlic, oregano, and bread crumbs 8.95

**Cozze al Pomodoro e Prezzemolo**  
mussels in a parsley, garlic, white wine tomato broth 10.95

## PIZZA APPETIZERS

**Pizza Napoletana**  
tomato, mozzarella and fresh herbs 9.95

**Pizza Salsiccia**  
fresh tomato sauce with sausage, caramelized onions, roasted peppers and mozzarella 10.95

**Pizza al Pomodoro**  
tomato, mozzarella, ham, sweet pimentos, capers and olives 9.95

**Pizza Tre Formaggi**  
fresh mozzarella, fontina and parmesan cheese (all white pizza) 10.95

# POMODORO

Ristorante Italiano

## • BRUNCH MENU •

### SANDWICHES

All served in our homemade focaccia bread with French fries

**Focaccia con Pollo e Mozzarella**  
chicken with fresh mozzarella, pancetta, tomato and baby greens with Caesar dressing 10.95

**Focaccia con Pollo**  
chicken breast with goat cheese, sundried tomatoes and baby greens with balsamic vinaigrette 10.95

**Bistecca Paesana**  
steak sandwich topped with Gorgonzola, mushrooms and onions on peasant bread 12.95

**Focaccia con Vitello Parmigiana**  
veal cutlet with mozzarella and tomato 12.95

**Focaccia con Sogliola**  
filet of sole lightly breaded and topped with avocado, tomato and arugula with avocado mayonnaise 12.95

**Focaccia al Fungo**  
grilled portobella mushroom topped with fresh mozzarella, tomato and spinach 10.95

### PASTE • PASTA

**Fettuccine Pomodoro e Basilico**  
fettuccine with tomato and fresh basil 11.95

**Penne con Salsiccia**  
with Italian sausage, portobella mushrooms in tomato sauce 13.95

**Tortelloni Panna e Piselli**  
tri-color cheese tortelloni in a light cream sauce with prosciutto and peas 13.95

**Linguine Frutti di Mare**  
linguine with mussels, clams, shrimp, scallops and calamari in a light tomato sauce 17.95

**Spaghetti ai Gamberoni**  
spaghetti with fresh tomato, parsley, shrimp 14.95

**Gnocchi alla Bolognese**  
gnocchi with tomato and meat sauce 12.95

**Farfalle con Salmone**  
butterfly shape pasta with fresh salmon in an olive oil and garlic sauce 14.95

**Gemelli al Giardino**  
pasta twists with sundried tomatoes, broccoli and portobello mushrooms in a light parmesan garlic sauce with a touch of tomato 12.95

**Linguine alla Vongole**  
linguine with New Zealand baby clams, served in a white wine garlic sauce 17.95

### ENTRÉES

**Pollo Rugantino**  
chicken breast topped with goat cheese, sautéed with sundried tomatoes and portobello mushrooms and served in a sherry wine sauce 16.95

**Pollo Artimino**  
chicken breast with mushroom and pine nuts in a Vinsanto sauce 16.95

**Vitello alla Milanese**  
breaded and pounded veal chop topped with chop salad and fresh diced mozzarella 17.95

**Gamberoni al Vino Bianco**  
shrimp with white wine, parsley and garlic sauce served over risotto 18.95

**Bistecca alla Fiorentina**  
grilled steak, flavored with olive oil and rosemary served with potatoes 26.95

**Piccatina di Vitello**  
sautéed veal scallopine in a white wine lemon sauce 18.95

**Pollo Parmigiana**  
chicken cutlet topped with mozzarella in a fresh tomato sauce, served with spaghetti 14.95

**Vitello al Marsala**  
sautéed veal with mushrooms in a Marsala wine sauce 18.95

**Sogliola alle Noci**  
filet of sole sautéed with cashews and parsley in a white wine sauce 18.95

**Costoletta di Vitello**  
grilled veal chop topped with portobello mushrooms in a light port wine sauce 32.95

## BRUNCH

Served with your choice of juice, mimosa, bloody Mary or screwdriver. Also includes bacon or sausage, coffee or tea. No substitutions please. 14.95

**Pancakes**  
choice of buttermilk, blueberry or banana

**Omelette Tre Formaggi e Prosciutto Cotto**  
three cheese omelette with cooked ham

**Omelette Spinaci e Fontina**  
spinach and fontina cheese omelette, served with home fried potatoes

**Omelette Primavera**  
mixed vegetables and a sprinkle of parmesan cheese, served with home fried potatoes

**Bruschetta with Smoked Salmon, Capers and Onions**  
served with wedges of parmesan and ricotta ensalata

**French Toast**  
with fresh strawberries

**Omelette Pomodoro**  
sweet sausage, roasted peppers, fresh tomatoes and sautéed leeks, served with home fried potatoes

**Egg White and Herb Omelette**  
with mesclun greens and seasonal fruit

**Uova Benedette**  
poached eggs with Canadian bacon and homemade hollandaise sauce on toast, served with home fried potatoes

**Pomodoro Sampler**  
Eggs Benedict, smoked salmon bruschetta and a slice of French toast with fresh strawberries \$16.95

\*Cooked to order. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.