

POMODORO

Ristorante Italiano



DINNER

229 COLUMBUS AVENUE (71ST ST) • NEW YORK, NY 10023

ANTIPASTI - APPETIZERS

CARCIOFI ALLA ROMANA

Steamed whole artichoke served in a white wine lemon sauce
with fresh herbs 15

MOZZARELLA POMODORO BASILICO

Fresh mozzarella with tomato, basil and olive oil 15
with Prosciutto di Parma add 5

BRUSCHETTA

Toasted peasant bread rubbed with garlic and topped with fresh tomato,
basil and olive oil 14

POLENTA E FUNGHI

Cornmeal with sautéed wild mushrooms and mascarpone cheese 16

MELANZANE

Eggplant roasted with tomato and green olives topped with fontina cheese 16

MOZZARELLA E ZUCCHINE FRITTE

Mozzarella and zucchini fried and served over a bed of Pomodoro sauce 15

VONGOLE OREGANATA

8 baked clams oreganata 16

CALAMARI FRITTI

Fried calamari 16

COZZE AL POMODORO E PREZZEMOLO

Mussels in a parsley, garlic and white wine tomato broth 18

GAMBERONI

Jumbo shrimp sautéed in olive oil and garlic with dried spicy peppers 15

BURRATA

Burrata cheese, prosciutto di parma, figs, and baby arugula with
aged balsamic 16



ZUPPE - SOUP

ZUPPA DEL GIORNO

Soup of the Day 11

PAPPA AL POMODORO

Tomato and herb soup served in a
scooped out loaf of bread 13

INSALATE - SALADS

TUSCAN HOUSE SALAD

With heirloom cherry tomatoes,
olives, and red onions in
balsamic 13

INSALATA TRICOLORE

Radicchio, arugula and endive
and shaved Parmesan in a
balsamic vinaigrette 14

INSALATA DI CESARE

Caesar salad 13

INSALATA DI KALE

Kale salad with fresh baby beets,
goat cheese, candied pecans and
blueberries in a white balsamic 16



PIZZETTAS

NAPOLITANA Tomato, mozzarella, herbs 15 | **POMODORO** Burrata, prosciutto, broccoli, arugula 17

SALSICCIA Sausage, onions, mozzarella 16 | **CAPRINO** Goat cheese, tomato, arugula, truffle oil 16

VERDURA Avocado, peppers, zucchini with diced jalapeno, onion, tomato sauce and mozzarella 16

PASTA FRESCA - FRESH PASTA

FETTUCCINE POMODORO E BASILICO

Fettuccine with tomato and fresh basil 24

TORTELLONI PANNA E PISELLI

Tri-color cheese tortelloni in a light cream sauce with prosciutto and peas 27

GNOCCHI AL POLLO E PESTO

Gnocchi with chicken in a pesto sauce with ricotta salata 28

PAPPARDELLE AL CROSTACEO

Pappardelle with 6 oz. lobster tail, shrimp, spinach and shitake mushrooms in a garlic light tomato sauce 32

MAFALDINA AL SUGO DI CARNE

Wide fettuccine with tomato and meat sauce 27

RAVIOLI ALLA ARAGOSTA

Ravioli stuffed with lobster meat in a light cream sauce 30

FUSILLI LUNGI ARRABBIATA

Fusilli shape pasta with calamari, broccoli and mushrooms in a spicy red sauce with a touch of cream 29

LINGUINE NATURALI

Whole wheat linguine with jumbo shrimp and seasonal vegetables served in garlic truffle sauce with fresh tomatoes 29

SPAGHETTI CARBONARA

Spaghetti with pancetta, onions and Parmesan 26

SPAGHETTI POLPETTE

Spaghetti, meatballs, sausage and mozzarella 26

PASTA DI GRANO DURO - DRY PASTA

CAPELLINI PUTTANESCA

Thin spaghetti with olives, capers, onions and anchovies in a tomato sauce 26

RIGATONI ALLA GRAPPA

Rigatoni with peas, prosciutto and grappa in a light pink sauce 26

GEMELLI AL GIARDINO

Pasta twists with sundried tomatoes, broccoli and portobello mushrooms in a Parmesan garlic sauce with a touch of tomato 26

LINGUINE FRUTTI DI MARE

Linguine with mussels, clams, shrimp, scallops and calamari in a light tomato sauce 30

PENNE CON SALCICCIA

Penne with Italian sausage, portobello mushrooms and tomato sauce 27

FUSILLI AL FILETTO DI BUE

Spiral pasta with strips of filet mignon, wild mushrooms, squash, onions and shaved Parmesan in a light garlic sauce 28

FARFALLE CON SALMONE

Bow tie pasta with fresh diced wild salmon and seasonal vegetables in a spicy garlic sauce with a touch of tomato 29

LINGUINE ALLE VONGOLE

Linguine sautéed with New Zealand cockles in a garlic, olive oil white wine broth 29

PESCE - FISH

ZUPPA DI PESCE

Fisherman stew: fish, shrimp, clams, mussels and calamari in a light tomato broth 32

SOGLIOLA ALLE NOCI

Filet of sole sautéed with cashews and parsley in a white wine sauce 32

SALMONE AI CAPPERI

Wild salmon topped with capers and shrimp in a white wine lemon sauce 30

GAMBERONI AL VINO BIANCO

Shrimp with white wine, parsley and garlic sauce served with potato and vegetable 28

POLLO - CHICKEN

POLLO RUGANTINO

Organic chicken breast topped with goat cheese, sautéed with sundried tomatoes, portobello mushrooms and served in a sherry wine sauce 29

POLLO CONTADINA

Organic light and dark chicken pieces with sausage, potato and sweet cherry peppers in a wine sauce 29

PARMIGIANO - PARMESANS

CHICKEN 26 | EGGPLANT 26 | VEAL 29 | SHRIMP 29

Topped with mozzarella and tomato sauce, served with spaghetti

CARNI - MEATS

PICCATINA DI VITELLO

Sautéed veal in a white wine lemon caper sauce 30

BEEF BRACIOLE

Beef stuffed with prosciutto, Romano cheese, fresh mozzarella, and pignoli nuts braised in a red wine sauce 30

VEAL CHOP

Veal chop stuffed with prosciutto and fontina cheese with roasted potatoes topped with portobello mushrooms in a sherry sauce 40

BISTECCA ALLA FIORENTINA

16 oz grilled porterhouse steak, flavored with olive oil, garlic and rosemary 38

AGNELLO

New Zealand lamb chops with a light Dijon breading served with wild mushroom risotto 38

FILET MIGNON

Filet mignon with grilled asparagus au gratin and roasted potatoes 38

VITELLO ALLA MILANESE

Veal scallopine breaded and topped with tri color salad 29

SPEZZANTINO DI VITELLO

Veal stew served over fresh papardelle 29

CONTORNI - SIDES

SPINACH 8 | BROCCOLI RABE 10 | PARMESAN TRUFFLE FRIES 8

GARLIC MASHED POTATOES 8 | MIXED VEGETABLES 8