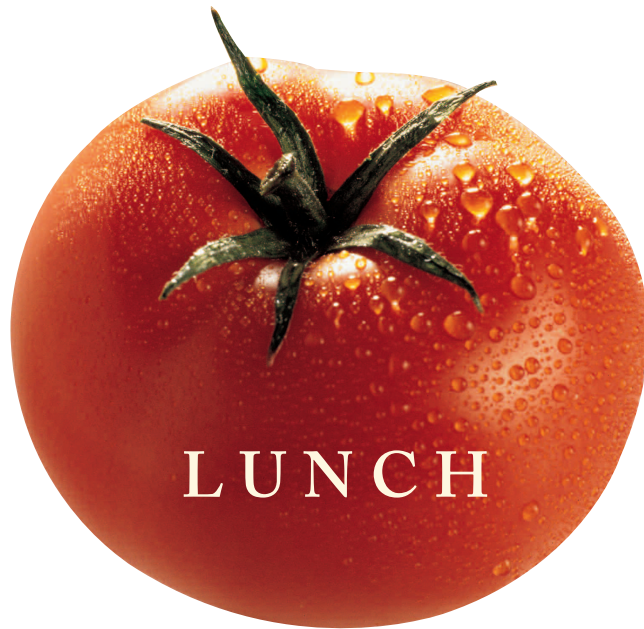


POMODORO

Ristorante Italiano



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

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

Heirloom cherry tomatoes, olives, and red onion in balsamic 13

INSALATA DI CESARE

Caesar salad 13

INSALATA TRICOLORE

Radicchio, arugula and endive and shaved Parmesan in a balsamic vinaigrette 13

add chicken 6 add shrimp 8

ANTIPASTI - APPETIZERS

MOZZARELLA POMODORO BASILICO

Fresh mozzarella with tomato, basil and olive oil 15

BRUSCHETTA

Toasted peasant bread rubbed with garlic and topped with fresh tomato, basil and olive oil 12

VONGOLE OREGANATA

Baked clams oreganata 13

CALAMARI FRITTI

Fried calamari 16

BAKED CLAMS

8 whole baked clams with garlic, oregano, and bread crumbs 15

COZZE AL POMODORO E PREZZEMOLO

Mussels in a parsley, garlic and white wine tomato broth 16

BURRATA

Burrata cheese, prosciutto di parma, figs, and baby arugula with aged balsamic 15

MELANZANE

Eggplant roasted with tomato and green olives topped with fontina cheese 15

GAMBERONI

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

CARCIOFI ALLA ROMANA

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

SALAD ENTRÉES

ERBETTE DI CAMPO E POLLO

Sliced chicken breast with goat cheese, avocado and walnuts, served over baby greens in a balsamic vinaigrette 18

CAVOLO

Baby kale with fresh baby beets, goat cheese, candied pecans, and blueberries in a white balsamic dressing 17

TRITATA ALLA TOSCANA

Chopped salad with chicken, pancetta, blue cheese, avocado and tomato in a Dijon vinaigrette 18

ARUGULA E GAMBERI

Arugula, cannellini beans, grilled shrimp and avocado in a white balsamic vinaigrette 18

INSALATA DI SPINACI

Spinach with pancetta, pears, mozzarella, dried cranberries, pine nuts, and hard boiled eggs in a balsamic vinaigrette dressing 17

FETA SALAD*

Spinach, farro, cucumber, walnuts, tomatoes, olives, oregano, and lemon dressing 18

INSALATA DI NIÇOISE

Tuna, olives, tomatoes, string beans, onions, potatoes, sliced egg and lettuce served in a lemon vinaigrette 18

INSALATA DI MARE

With shrimp, scallops, crabmeat, mesclun greens, tomatoes, avocado, and lemon dressing 21

TAGLIATA CON RUCOLA

Sliced sirloin steak, heirloom tomato, Pecorino Romana, red onions, portobello mushrooms, over baby arugula in a Gorgonzola dressing 21

SANDWICHES & PANINI

choice of French fries, salad or soup

POLLO E MOZZARELLA

Chicken with fresh mozzarella, pancetta, baby greens and tomato with Caesar dressing 15

PARMIGIANA

Veal 18 | Chicken 15 | Eggplant 15 | Meatball 15
Mozzarella and tomato

8 OZ. BURGER

Grass fed beef with shallot jam, fontina cheese, pancetta, Parmesan fries 18

PIZZETTAS

NAPOLETANA Tomato sauce, mozzarella, herbs 13

POMODORO Burrata, prosciutto, broccoli, arugula 15

SALSICCIA Sausage, onions, mozzarella 14

CAPRINO Goat cheese, tomato, arugula, truffle oil 15

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 18

TORTELLONI PANNA E PISELLI

Tri-color cheese tortelloni in a light cream sauce with prosciutto and peas 20

GNOCCHI ALLA BOLOGNESE

Gnocchi with tomato and meat sauce 21

PENNE CON SALCICCIA

Penne with Italian sausage, portobello mushrooms and tomato sauce 20

RIGATONI ALLA GRAPPA

Rigatoni with peas, prosciutto and grappa in a light pink sauce 19

PENNE ARRABIATTA

Penne with chicken, broccoli and artichoke hearts, served in a spicy tomato sauce with a touch of cream 21

LINGUINE ALLA VONGOLE

Linguine with New Zealand baby clams served in a white wine garlic sauce 23

FARFALLE CON SALMONE

Butterfly shaped pasta with wild fresh salmon and primavera vegetables in a spicy garlic light tomato sauce 22

LINGUINE FRUTTI DI MARE

Linguine with mussels, clams, shrimp, scallops and calamari in a light tomato sauce 24

SPAGHETTI POLPETTE

Spaghetti, meatballs, sausage and mozzarella 22

PARMIGIANA - PARMESANS

Chicken 21 | Eggplant 21 | Veal 24 | Shrimp 24
Topped with mozzarella and tomato sauce, served with spaghetti

ENTRÉES

POLO E MELANZANE*

Organic chicken with eggplant, fontina cheese in a mushroom marsala red sauce 25

POLLO RUGANTINO

Organic chicken breast topped with goat cheese, sautéed with sundried tomatoes, portobello mushrooms and served in a sherry wine sauce 24

BEEF BRACIOLE

Beef stuffed with prosciutto, Romano cheese, fresh mozzarella, and pignoli nuts 30

SPEZZANTINO DI VITELLO

Veal stew served over fresh papardelle 24

8 OZ. NEW YORK STRIP STEAK

Grilled topped with herb butter, served with parmesan truffle fries 27

RISSOTTO PESCATORE*

Shrimp, clams, mussels and scallops in a saffron light tomato sauce 28

GAMBERONI AL SCAMPI

Shrimp with white wine, parsley and garlic lemon sauce served with vegetables 23

SOGLIOLA ALLE NOCI

Filet of sole sautéed with cashews and parsley in a white wine sauce 29

SALMONE AI CAPPERI

Wild salmon topped with capers and shrimp in a white wine lemon sauce 27

PICCATINA DI VITELLO

Sautéed veal in a white wine lemon caper sauce 28

VEAL CHOP

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