

# POMODORO



— ROSSO —

## BRUNCH

### THREE EGGS ANY STYLE

with bacon or sausage and home fries 15

### WILD MUSHROOM AND MOZZARELLA OMELETTE

with truffle oil served with home fries 16

### OATMEAL AND BLUEBERRY PANCAKES 16

with fresh seasonal fruit

### POMODORO OMELETTE

with peppers, onions, prosciutto and Parmesan cheese 17

### SPAGHETTI CARBONARA

with pancetta and Parmesan cheese, and onions topped with a poached egg 18

### EGG WHITE OMELETTE

with primavera vegetables, herbs and tomatoes served with mesclun salad 16

### THREE CHEESE OMELETTE

mozzarella, fontina and Parmesan 16

### FRENCH TOAST WITH ALMONDS

goat cheese maple glaze with seasonal fruit 16

### POMODORO BURGER

an 8oz burger with mushrooms, Cheddar cheese, lettuce, tomato, pancetta and onions served with Parmesan truffle fries 18

### EGGS BENEDICT 16

on a English muffin with Canadian bacon and hollandaise sauce, served with home fries with spinach 16 / with smoked salmon 21

### SMOKED SALMON BRUSCHETTA

with capers, onions, with a horseradish aioli 18

### TWO POACHED EGGS

on toasted peasant bread with smashed avocado, shaved Parmesan, cherry tomatoes and arugula 21

### STEAK AND EGGS

8 oz. New York strip steak with sautéed onions and eggs any style served with home fries 27

*Side orders of Applewood bacon or sausage 7*

LOADED BLOODY MARY  
garnished with olives  
and celery  
glass 10 / pitcher 32

POMODORO BELLINI  
sparkling wine,  
St. Germaine and  
lychee 14

SANGRIA  
red or white  
glass 12 / pitcher 32

MIMOSA  
8

## SOUPS

PAPPA AL POMODORO  
tomato and herb soup served in a  
scooped out loaf of bread 13

ZUPPA DEL GIORNO  
soup of the day 11

## APPETIZERS

MOZZARELLA POMODORO  
BASILICO  
fresh mozzarella with tomato, basil  
and olive oil 15

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, white  
wine tomato broth 16

BURRATA  
with Prosciutto di Parma, figs, Tuscan  
bread, heirloom cherry tomatoes 15

## INSALATA - SALAD

INSALATA DELLA CASA  
lettuce and tomato 12

INSALATA DI CESARE  
Caesar salad 13

INSALATA TRICOLORE  
radicchio, arugula and endive with  
shaved parmesan in a balsamic  
vinaigrette 13

add chicken 6 / shrimp 8

## ENTRÉE SALADS

INSALATA DI TONNO  
mixed greens topped with tuna, boiled baby potatoes, olives, capers, cucumbers,  
boiled egg in a lemon vinaigrette 18

INSALATA DI MARE  
mesclun salad with shrimp, scallops, crabmeat, avocado, cucumbers and tomatoes  
in a lemon dressing 21

TUSCAN HOUSE SALAD  
heirloom cherry tomatoes, olives, and red onions in balsamic 13

INSALATA DI SPINACI  
pear, mozzarella, dried cranberries, hard boiled egg, pine nuts and pancetta in a  
balsamic vinaigrette dressing 17

ERBETTE DI CAMPO  
baby greens, goat cheese, walnut, avocado, chicken in a white balsamic dressing 17

ARUGULA E FORMAGGIO  
shaved parmesan, fresh mozzarella, cannellini beans and avocado in a balsamic  
vinaigrette 16

INSALATA DI FETA  
farro, cucumbers, olives, walnuts, tomatoes and scallions over spinach in a  
lemon dressing 18

## SANDWICHES

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

PANINI CON POLLO E MOZZARELLA  
chicken with fresh mozzarella, pancetta, tomato and baby greens with  
Caesar dressing 15

BISTECCA PAESANA  
steak sandwich topped with Gorgonzola, mushrooms and onions on  
peasant bread 17

## PARMESAN SANDWICHES

*Choice of French fries, salad or soup*

CHICKEN 15 | EGGPLANT 15 | MEATBALL 15 | VEAL 18

## PIZZETAS

PIZZA NAPOLETANA tomato sauce, mozzarella and fresh herbs 13

PIZZA SALSICCIA fresh tomato sauce with sausage, caramelized onions, roasted peppers and mozzarella 14

PIZZA AL POMODORO burrata, prosciutto, broccoli, arugula 15

CAPRINO goat cheese, tomato, arugula, truffle oil 15

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

## PASTE - PASTA

FETTUCCINE POMODORO E BASILICO  
fettuccine with tomato and fresh basil 18

PENNE CON SALCICCIA  
with Italian sausage, portobello mushrooms in  
tomato sauce 20

TORTELLONI PANNA E PISELLI  
tri-color cheese tortelloni in a light cream sauce with  
prosciutto and peas 20

SPAGHETTI AI GAMBERONI  
spaghetti with fresh tomato, parsley, shrimp 22

GNOCCHI ALLA BOLOGNESE  
gnocchi with tomato and meat sauce 21

FARFALLE CON SALMONE  
Bow tie pasta with fresh diced wild salmon and  
seasonal vegetables in a spicy garlic sauce  
with a touch of tomato 22

LINGUINE FRUTTI DI MARE  
linguine with mussels, clams, shrimp, scallops and  
calamari in a light tomato sauce 24

GEMELLI AL GIARDINO  
pasta twists with sundried tomatoes, broccoli and  
portobello mushrooms in a light parmesan garlic sauce  
with a touch of tomato 21

LINGUINE ALLA VONGOLE  
linguine with New Zealand baby clams, served in a white  
wine garlic sauce 23

SPAGHETTI POLPETTE  
with meatballs, sausage and mozzarella 22

## PARMIGIANA - PARMESANS

EGGPLANT 21 | CHICKEN 21 | VEAL 24 | SHRIMP 24  
topped with mozzarella in a fresh tomato sauce, served with spaghetti

## ENTRÉES

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

CHICKEN SALTIMBOCA  
with prosciutto and fontina cheese in a sherry lemon sauce 24

VITELLO ALLA MILANESE  
breaded and pounded veal topped with chopped tricolore salad 28

GAMBERONI AL VINO BIANCO  
shrimp with white wine, parsley and garlic sauce served over rice 25

PICCATINA DI VITELLO  
sautéed veal scallopine in a white wine lemon sauce 28

VITELLO AL MARSALA  
sautéed veal with mushrooms in a Marsala wine sauce 28

SOGLIOLA ALLE NOCI  
filet of sole sautéed with cashews and parsley in a white wine sauce 29

COSTOLETTA DI VITELLO grilled veal chop topped with portobello  
mushrooms in a light port wine sauce 40

BISTECCA ALLA FIORENTINA 16 oz T-bone, flavored with olive oil and  
rosemary served with potatoes 38