



Pomodoro's Italian Restaurant & Grill

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ANTIPASTO (Appetizers)

- 1. Mozzarella Caprese - Appetizer \$8.99**
Fresh imported mozzarella and tomatoes, garnished with basil and a touch of garlic, then drizzled with extra virgin olive oil.
- 2. Mussels Delight - Appetizer \$9.99**
Prince Edward Island mussels in the shell, sauteed in your choice of marinara sauce or a lemon white wine sauce, served with Italian crostini.
- 3. Calamari Fritti - Appetizer \$8.99**
Tender calamari, lightly breaded and fried golden brown, served with a trio of marinara, fradiavolo and lemon sauces.
- 4. Chesapeake Bay Crab Dip - Appetizer \$9.99**
Italian bread, toasted and filled with lump crab meat in a creamy cheese sauce.
- 5. Mozzarella Fritta - Appetizer \$7.99**
Half moon shaped mozzarella lightly breaded and fried to perfection, served with marinara dipping sauce.
- 6. Dipping Sauces for Bread - Appetizer \$2.75**
Freshly prepared alfredo or marinara sauce, served warm.
- 7. Bruschetta - Appetizer \$6.99**
Traditional topping of roma tomatoes, fresh basil, garlic and extra virgin olive oil, served with our homemade grill Italian bread. Add arugula and shaved parmigiano for \$2.00.
- 8. Shrimp Four Season - Appetizer \$9.99**
Large gulf shrimp cooked in your choice of marinara, fradiavolo or garlic alfredo, seved on top of toasted Italian bread.
- 9. Antipasto Misto Italiano - Appetizer \$12.99**
An assortment of cured Italian meats, imported cheeses, grilled vegetables and olives. Perfect for two.

INSALATE (Salad)

Dressing choices: House (creamy balsamic), Red Wine Vinegar, Ranch, Bleu Cheese, Zinfandel (semi-sweet pink) and Caesar.

- 61. House Salad \$5.99**
Add Chicken, \$3.99; add Shrimp, \$4.99.
- 62. Grilled Chicken Salad \$9.99**
Grilled chicken breast over field green, tomatoes, red onions, cucumbers, Kalamata olives and shaved parmigiano.
- 63. Greek Salad \$8.99**
Field greens, tomatoes, red onions, cucumbers, Kalamata olives and feta cheese, tossed in our house made red wine vinaigrette dressing. Add Chicken, \$3.99; add Shrimp, \$4.99.
- 64. Caesar Salad \$5.99**
Add Chicken, \$3.99; add Shrimp, \$4.99.

PIZZERIA

Pizza toppings: Extra cheese, pepperoni, sausage, mushrooms, salami, green peppers, Kalamata olives, onions, artichoke hearts, anchovies for \$1.25 each.

- 651. Traditional NY Cheese Pizza \$9.99**
Additional toppings \$1.25 each.
- 652. La Bianca Pizza \$10.99**
White pizza with a blend of mozzarella, ricotta and parmigiano cheese.
- 654. Margherita Pizza \$10.99**
Our classic pizza with our zesty pomodoro sauce, fresh bocconcini mozzarella and basil, drizzled with olive oil.

- 656. La Bruschetta Pizza \$11.99**
White pizza topped with marinated tomatoes, fresh bocconcini mozzarella, garlic and basil, drizzed with olive oil.
- 655. La Diavolo Pizza \$10.99**
Our classic New York cheese pizza topped with fradiavolo sauce, mozzarella cheese and salami.

CLASSIC RECIPES

All entrees served w/ bread & side salad with choice of dressing. Dressing choices include House (creamy balsamic), Ranch, Bleu Cheese, Red Wine Vinegrette, Zinfandel or Caesar.

- 662. Eggplant Parmigiana - Lunch \$8.99**
Lightly breaded eggplant, fried and topped with our signature pomodoro sauce, mozzarella and parmigiano cheese, served with spaghetti pomodoro.
- 662. Eggplant Parmigiana - Dinner \$14.99**
Lightly breaded eggplant, fried and topped with our signature pomodoro sauce, mozzarella and parmigiano cheese, served with spaghetti pomodoro.
- 685. Classic Baked Ziti - Dinner \$14.99**
Ziti pasta tossed in our zesty pomodoro and bechamel sauce and baked to perfection in a layer of melted cheeses.
- 685. Classic Baked Ziti - Dinner \$14.99**
Ziti pasta tossed in our zesty pomodoro and bechamel sauce and baked to perfection in a layer of melted cheeses.
- 664. Fettuccine Alfredo - Lunch \$8.99**
Fettuccine pasta tossed in our homemade parmigiano alfredo sauce. Add chicken for \$3.99 or shrimp for \$4.99.
- 664. Fettuccine Alfredo - Dinner \$12.99**
Fettuccine pasta tossed in our homemade parmigiano alfredo sauce. Add chicken for \$3.99 or shrimp for \$4.99.
- 661. Lasagna - Lunch \$10.99**
Homemade noodles layered with a blend of meats, cheeses in a bechamel pomodoro sauce.
- 661. Lasagna - Dinner \$14.99**
Homemade noodles layered with a blend of meats, cheeses in a bechamel pomodoro sauce.
- 665. Penne Arrabiata - Lunch \$8.99**
Penne pasta tossed in our homemade signature marinara sauce, pancetta, spicy chili peppers and basil, topped with parmigiano cheese.
- 665. Penne Arrabiata - Dinner \$14.99**
Penne pasta tossed in our homemade signature marinara sauce, pancetta, spicy chili peppers and basil, topped with parmigiano cheese.
- 666. Rigatoni Napoletana - Lunch \$8.99**
Wide pasdta noodles tossed in our signature marinara sauce and slice Italian sausage, topped with fresh parmigiano cheese.
- 666. Rigatoni Napoletana - Dinner \$14.99**
Wide pasdta noodles tossed in our signature marinara sauce and slice Italian sausage, topped with fresh parmigiano cheese.
- 667. Manicotti Formaggio- Lunch \$9.99**
Ricotta, mozzarella, parmigiano cheese and herbs, baked in pasta rolls in our signature pomodoro sauce.
- 667. Manicotti Formaggio- Dinner \$14.99**
Ricotta, mozzarella, parmigiano cheese and herbs, baked in pasta rolls in our signature pomodoro sauce.
- 668. Stuffed Shells - Lunch \$9.99**
Jumbo pasta shells filled with ricotta, mozzarella, parmigiano cheese and herbs, baked to perfection in our pomodoro sauce.
- 668. Stuffed Shells - Dinner \$14.99**
Jumbo pasta shells filled with ricotta, mozzarella, parmigiano cheese and herbs, baked to perfection in our pomodoro sauce.
- 669. Fettuccine Bolognese - Lunch \$8.99**
Sauteed peas, carrots and caramelized onions in a hearty meat sauce, tossed with fettuccine.

- 669. Fettuccine Bolognese - Dinner \$14.99**
Sauteed peas, carrots and caramelized onions in a hearty meat sauce, tossed with fettuccine.
- 660. Spaghetti and Meatballs - Lunch \$8.99**
Homemade meatballs cooked in our pomodoro sauce, served over a bed of spaghetti.
- 660. Spaghetti and Meatballs - Dinner \$14.99**
Homemade meatballs cooked in our pomodoro sauce, served over a bed of spaghetti.

PESCE (Seafood)

All entrees served w/ bread & side salad with choice of dressing. Dressing choices include House (creamy balsamic), Ranch, Bleu Cheese, Red Wine Vinegrette, Zinfandel or Caesar.

- 550. Shrimp Scampi - Lunch \$10.99**
Gulf shrimp sauteed with asparagus tips and fire roasted peppers in olive oil, lemon white wine sauce on a bed of linguine.
- 550. Shrimp Scampi - Dinner \$19.99**
Gulf shrimp sauteed with asparagus tips and fire roasted peppers in olive oil, lemon white wine sauce on a bed of linguine.
- 551. Fettuccine Mediterraneo - Lunch \$11.99**
Gulf shrimp and deep sea scallops in a creamy parmigiano alfredo sauce, topped with jumbo lump crab meat.
- 551. Fettuccine Mediterraneo - Dinner \$23.99**
Gulf shrimp and deep sea scallops in a creamy parmigiano alfredo sauce, topped with jumbo lump crab meat.
- 552. Linguine Clams - Lunch \$9.99**
Little neck clams sauteed in garlic and olive oil, tossed with linguine in your choice of marinara or white wine sauce.
- 552. Linguine Clams - Dinner \$18.99**
Little neck clams sauteed in garlic and olive oil, tossed with linguine in your choice of marinara or white wine sauce.
- 553. Linguine Pescatore - Lunch \$10.99**
Fresh Prince Edward Island mussels, little neck clams, calamari and gulf shrimp sauteed in garlic and olive oil and tossed with linguine in marinara sauce.
- 553. Linguine Pescatore - Dinner \$19.99**
Fresh Prince Edward Island mussels, little neck clams, calamari and gulf shrimp sauteed in garlic and olive oil and tossed with linguine in marinara sauce.
- 501. Salmone alla Goodfellas - Dinner \$23.99**
Wild caught salmon filet topped with parmigiano cheese, Italian herbs and bread crumbs then broiled to perfection. Served with a side of risotto pescatore.
- 554. Shrimp Delight - Lunch \$9.99**
Gulf shrimp cooked in your choice of alfredo, marinara or fradiavolo sauce, served on a bed of linguine.
- 554. Shrimp Delight - Dinner \$18.99**
Gulf shrimp cooked in your choice of alfredo, marinara or fradiavolo sauce, served on a bed of linguine.

PASTA & RISOTTO

All entrees served w/ bread & side salad with choice of dressing. Dressing choices include House (creamy balsamic), Ranch, Bleu Cheese, Red Wine Vinegrette, Zinfandel or Caesar.

- 670. Gnocchi Caprese - Lunch \$8.99**
Fresh potato dumplings tossed in our pomodoro sauce, topped with parmigiano and fresh mozzarella cheese then baked to perfection.
- 670. Gnocchi Caprese - Dinner \$14.99**
Fresh potato dumplings tossed in our pomodoro sauce, topped with parmigiano and fresh mozzarella cheese then baked to perfection.
- 671. Penne Vodka - Lunch \$8.99**
Prociutto meat, mushrooms, fresh peas and caramelized onions in a creamy vodka sauce tossed with penne pasta.
- 671. Penne Vodka - Dinner \$15.99**
Prociutto meat, mushrooms, fresh peas and caramelized onions in a creamy vodka sauce tossed with penne pasta.

673. Ravioli Delight - Lunch	\$9.99	403. Chicken Cacciatore - Dinner	\$14.99	709. Lemon Chello	\$5.95
<i>Your choice of cheese or spinach ravioli tossed in a roasted pepper ragu (MEAT) sauce, topped with fresh mozzarella and baked to perfection.</i>		<i>Chicken breast cubes sauteed with a mix of peppers, mushrooms and onions, tossed in a light marinara sauce with penne pasta and topped with parmigiano cheese.</i>		<i>A combination of lemon gelato and lemon sorbet swirled in a glass flute (you get to keep). Imported from Italy.</i>	
673. Ravioli Delight - Dinner	\$16.99	402. Chicken Piccata - Lunch	\$9.99	SIDES & SOUP	
<i>Your choice of cheese or spinach ravioli tossed in a roasted pepper ragu (MEAT) sauce, topped with fresh mozzarella and baked to perfection.</i>		<i>Tender chicken breasts sauteed with capers in a lemon white wine sauce, served with your choice of Tuscan potatoes and vegetables or spaghetti pomodoro.</i>		750. Tuscan Potatoes & Vegetables - side of	\$3.75
675. Farfalle Asparagus - Lunch	\$9.99	402. Chicken Piccata - Dinner	\$16.99	751. Marinara Sauce - side of	\$2.75
<i>Bowtie pasta sauteed with fresh asparagus tips, caramelized onions, prosciutto and fire roasted peppers in a white trebbiano sauce, drizzled with truffle olive oil.</i>		<i>Tender chicken breasts sauteed with capers in a lemon white wine sauce, served with your choice of Tuscan potatoes and vegetables or spaghetti pomodoro.</i>		752. Italian Sausage - side of	\$3.75
675. Farfalle Asparagus - Dinner	\$16.99	411. Veal Parmigiana - Lunch	\$10.99	753. Add a Side Salad	\$2.75
<i>Bowtie pasta sauteed with fresh asparagus tips, caramelized onions, prosciutto and fire roasted peppers in a white trebbiano sauce, drizzled with truffle olive oil.</i>		<i>Lightly breaded veal topped with our zesty pomodoro sauce and mozzarella cheese, baked to perfection and served with spaghetti pomodoro.</i>		754. Zuppa - Soup Of The Day	\$4.95
676. Lobster & Crab Ravioli - Lunch	\$10.99	411. Veal Parmigiana - Dinner	\$18.99	Entrees - Catering	
<i>Lobster filled ravioli tossed in our signature blush pomodoro cream sauce and topped with jumbo lump crab meat and parmigiano cheese.</i>		<i>Lightly breaded veal topped with our zesty pomodoro sauce and mozzarella cheese, baked to perfection and served with spaghetti pomodoro.</i>		801. Spaghetti & Meatballs - Catering	
676. Lobster & Crab Ravioli - Dinner	\$19.99	412. Veal Sorrento - Lunch	\$10.99	<i>Large (serves 16-20) \$120.00, Small (serves 8-10) \$65.00. Homemade meatballs cooked in our pomodoro sauce, served over spaghetti.</i>	
<i>Lobster filled ravioli tossed in our signature blush pomodoro cream sauce and topped with jumbo lump crab meat and parmigiano cheese.</i>		<i>Tender veal scallopine sauteed in a light wine sauce with prosciutto, sliced tomatoes and fontina cheese served with your choice of Tuscan potatoes and vegetables or spaghetti pomodoro.</i>		802. Lasagna - Catering	
420. Risotto Pescatore - Dinner	\$26.99	412. Veal Sorrento - Dinner	\$18.99	<i>Large (serves 16-20) \$130.00, Small (serves 8-10) \$75.00. Noodles layered with a blend of meats and cheeses in a bechamel pomodoro sauce.</i>	
<i>Arborio rice slowly cooked with Prince Edward Island mussels, clams, calamari and shrimp in a fire roasted tomato saffron sauce, drizzled with truffle olive oil.</i>		<i>Tender veal scallopine sauteed in a light wine sauce with prosciutto, sliced tomatoes and fontina cheese served with your choice of Tuscan potatoes and vegetables or spaghetti pomodoro.</i>		803. Chicken Parmigiana - Catering	
421. Risotto Ai Funghi - Dinner	\$23.99	413. Veal Piccata - Lunch	\$10.99	<i>Large (serves 16-20) \$130.00, Small (serves 8-10) \$75.00. Lightly breaded chicken breast fried and topped with our zesty pomodoro sauce and mozzarella cheese. Served w/ spaghetti pomodoro.</i>	
<i>Arborio rice cooked in mushroom broth with a combination of portobello and shitake mushrooms, drizzled with truffle olive oil and topped with parmigiano cheese.</i>		413. Veal Piccata - Dinner	\$18.99	804. Veal Parmigiana - Catering	
672. Capellini al Pesto - Lunch	\$8.99	<i>Tender veal scallopine sauteed with capers in a lemon wine sauce with your choice of Tuscan potatoes and vegetables or spaghetti pomodoro.</i>		<i>Large (serves 16-20) \$140.00, Small (serves 8-10) \$80.00. Lightly breaded veal topped with our zesty pomodoro sauce and mozzarella cheese baked & served w/ spaghetti pomodoro.</i>	
<i>Angel hair pasta sauteed with caramelized onions, mushrooms and sun-dried tomatoes, tossed in a pesto sauce.</i>		413. Veal Piccata - Dinner	\$18.99	805. Fettuccini Alfredo - Catering	
672. Capellini al Pesto - Dinner	\$15.99	<i>Tender veal scallopine sauteed with capers in a lemon wine sauce with your choice of Tuscan potatoes and vegetables or spaghetti pomodoro.</i>		<i>Large (serves 16-20) \$120.00, Small (serves 8-10) \$65.00. Fettuccini pasta tossed in our homemade alfredo sauce. Add chicken \$20 for small or \$30 for large. Add shrimp \$40 for small or \$50 for large.</i>	
<i>Angel hair pasta sauteed with caramelized onions, mushrooms and sun-dried tomatoes, tossed in a pesto sauce.</i>		500. Bistecca Vesuvio - Dinner	\$23.99	806. Rigatoni Napoletana - Catering	
674. Ravioli Portobello - Lunch	\$9.99	<i>14 oz. New York strip, sauteed in a brandy cream peppercorn sauce, served with Tuscan potatoes and vegetables.</i>		<i>Large (serves 16-20) \$120.00, Small (serves 8-10) \$65.00. Wide pasta noodles tossed in our signature marinara sauce & sliced Italian sausage, topped with parmigiano cheese.</i>	
<i>Portobello mushroom filled ravioli in a creamy vodka sauce topped with sun-dried tomatoes and Italian pancetta.</i>				807. Eggplant Parmigiana - Catering	
674. Ravioli Portobello - Dinner	\$15.99			<i>Large (serves 16-20) \$120.00, Small (serves 8-10) \$65.00. Lightly breaded eggplant, fried & topped with our signature pomodoro sauce, mozzarella & parmigiana cheese, served with spaghetti pomodoro.</i>	
<i>Portobello mushroom filled ravioli in a creamy vodka sauce topped with sun-dried tomatoes and Italian pancetta.</i>				808. Chicken Marsala - Catering	

BAMBINO (Kids)

CHICKEN, VEAL & STEAK					
<i>All entrees served w/ bread & side salad with choice of dressing. Dressing choices include House (creamy balsamic), Ranch, Bleu Cheese, Red Wine Vinegrette, Zinfandel or Caesar.</i>					
400. Chicken Marsala - Lunch	\$10.99	726. Kids Macaroni & Cheese	\$4.95	808. Chicken Marsala - Catering	
<i>Tender chicken breast sauteed with portobello and shitake mushrooms in a creamy Marsala wine sauce, served with Tuscan potatoes and vegetables or spaghetti pomodoro.</i>		727. Kids Chicken Fingers & Fries	\$5.50	<i>Large (serves 16-20) \$140.00, Small (serves 8-10) \$80.00. Tender chicken breasts sauteed with portobello and shitake mushrooms in a creamy marsala wine sauce. Served w/ Tuscan potatoes & vegetables.</i>	
400. Veal Marsala - Lunch	\$10.99	728. Kids Fettucine Alfredo	\$4.95	809. Veal Marsala - Catering	
<i>Tender veal scaloppine sauteed with portobello and shitake mushrooms in a creamy Marsala wine sauce, served with Tuscan potatoes and vegetables or spaghetti pomodoro.</i>		720. Kids Fettucine Alfredo with Chicken	\$7.20	<i>Large (serves 16-20) \$150.00, Small (serves 8-10) \$90.00. Tender veal scaloppini sauteed with portobello and shitake mushrooms in a creamy marsala wine sauce. Served w/ Tuscan potatoes & vegetables.</i>	
400. Chicken Marsala - Dinner	\$16.99	729. Kids Spaghetti w/ Tomato Sauce & 1 Meatball	\$4.95	810. Lobster & Crab Ravioli - Catering	
<i>Tender chicken breast sauteed with portobello and shitake mushrooms in a creamy Marsala wine sauce, served with Tuscan potatoes and vegetables or spaghetti pomodoro.</i>		730. Kids Grilled Chicken w/ Spaghetti & Broccoli	\$5.50	<i>Large (serves 16-20) \$190.00, Small (serves 8-10) \$105.00. Lobster filled ravioli tossed in our signature blush pomodoro cream sauce and topped with jumbo lump crab meat and parmigiano cheese.</i>	
400. Veal Marsala - Dinner	\$18.99	DESSERTS			
<i>Tender veal scaloppine sauteed with portobello and shitake mushrooms in a creamy Marsala wine sauce, served with Tuscan potatoes and vegetables or spaghetti pomodoro.</i>		700. Lemon Berry Mascarpone Cake	\$5.25	<i>Two layers of moist cream cake with cranberries and cinnamon streusel baked into each cake then filled with fruit and lemon mascarpone cream.</i>	
401. Chicken Parmigiana - Lunch	\$9.99	701. Cannoli	\$3.95	811. Shrimp Delight - Catering	
<i>Lightly breaded chicken breast fried and topped with our zesty pomodoro sauce and mozzarella cheese, served with spaghetti pomodoro.</i>		<i>Pastry shell filled with sweet ricotta cream and chocolate chips.</i>		<i>Large (serves 16-20) \$190.00, Small (serves 8-10) \$105.00. Large Gulf shrimp cooked in your choice of alfredo, marinara or fradiavolo sauce. Served on a bed of linguine.</i>	
401. Chicken Parmigiana - Dinner	\$16.99	702. Tiramisu	\$5.50	819. Ziti Pomodoro - Catering	
<i>Lightly breaded chicken breast fried and topped with our zesty pomodoro sauce and mozzarella cheese, served with spaghetti pomodoro.</i>		<i>A traditional luxurious Italian dessert consisting of layers of espresso drenched sponge cake divided by mascarpone cream, dusted with cocoa powder.</i>		<i>Large (serves 16-20) \$120.00, Small (serves 8-10) \$65.00.</i>	
403. Chicken Cacciatore - Lunch	\$9.99	706. Creme Brulee Pie	\$5.95	820. Ravioli Delight - Catering	
<i>Chicken breast cubes sauteed with a mix of peppers, mushrooms and onions, tossed in a light marinara sauce with penne pasta and topped with parmigiano cheese.</i>		707. Gelato	\$3.95	<i>Large (serves 16-20) \$140.00, Small (serves 8-10) \$80.00. Your choice of cheese or spinach ravioli tossed in a roasted pepper ragu (MEAT) sauce, topped with fresh mozzarella and baked to perfection.</i>	
		<i>3 scoops of gelato imported from Italy. Flavor choices: Hazelnut, Pistaccio, Chocolate Chip Mint or Caramel.</i>		825. Penne Vodka - Catering	
		708. Bomba	\$5.95	<i>Large (serves 16-20) \$120.00, Small (serves 8-10) \$65.00. Prociutto meat, mushrooms, fresh peas and caramelized onions in a creamy vodka sauce tossed with penne pasta.</i>	
		<i>An incredible chocolate and vanilla gelato covered in a chocolate shell, all surrounding a frozen cherry sprinkled with cinnamon-covered almonds. Imported from Italy.</i>			

824. Catering Salad- Side Portion

Large (serves 16-20) \$50.00, Small (serves 8-10) \$25.00. To add chicken or shrimp to catering salad, use #817

818. Tuscan Potatoes & Vegetables -**Catering Side Portion**

Full Tray \$40.00, Half Tray \$20.00.

814. Parmesan Cheese - 4 oz \$2.00

815. Parmesan Cheese - 8 oz \$4.00

816. Butter - Catering Portion (Serves 20) \$3.00

817. ADD to Catering Salad

Add Chicken to Large (add 30.00) \$30.00, Add Chicken to Small (add 20.00) \$20.00, Add Shrimp to Large (add 50.00) \$50.00, Add Shrimp to Small (add 30.00) \$40.00. Add Chicken or Shrimp to Catering Salad

Dessert - Catering

822. Mini Cannoli - Catering \$1.50

Priced each cannoli.

823. Tiramisu - FULL TRAY - Catering \$60.00

Portions are slightly smaller than the full dinner portion. Serves 25 People.