

Pomodori Bistro - Dinner

ENTREES

Served with your choice of soup, house salad or caesar salad. Add fresh gorgonzola for \$1
For vegetarian dishes we can omit any meat and add vegetables
or create any type of pasta you would like.

For gluten free we can serve any dish over fresh spinach or vegetables.

- Stuffed Pork Chop*** 19
With goat cheese, apples, walnuts and fresh basil. Finished with a spicy raspberry chipotle sauce.
- Gnocchi*** 16
Gnocchi (potato dumpling) with roasted red peppers and basil in a garlic cream sauce.
with choice of: Chicken \$10 Taylor's Sausage \$10
- Pork Chop Saltimbocca*** 19
Stuffed with sundried tomatoes, gorgonzola and fresh basil. Finished with a butter wine sauce.
- Shrimp & Scallops*** 20
Jumbo wild shrimp and scallops with artichoke hearts, mushrooms and sundried tomatoes. Tossed with fettuccine in a garlic basil cream sauce.
- Prime Rib Fettuccine*** 18
Prime rib slow cooked and sliced. Tossed in horseradish cream sauce and fettuccine.
- Scaloppini***
Crimini mushrooms, artichoke hearts, sundried tomatoes, capers and garlic white wine sauce over linguini with choice of: Chicken \$16 Pork \$16 Veal \$19
- Sherry Pork Chops*** 18
Pork chops pan seared. Finished with a mushroom dijon sherry cream sauce.
- Piccata***
With white wine, capers and lemon butter sauce served with linguine with choice of: Chicken \$15 Pork \$15 Mahi Mahi \$18
- Ribeye Steak Au Poivre*** 23
Peppercorn encrusted ribeye finished with a crimini mushroom brandy sauce.
- Parmesan Pork*** 18
Two pork cutlets Italian seasoned with panko and pan fried. Finished with a parmesan cream sauce over linguine.
- Flat Iron Steak*** 17
Flat iron steak pan fried and finished with sautéed onions and gorgonzola.
- Ahi Steak*** 19
Quick seared rare. Finished with tomato, cranberry, basil sweet chile sauce.
- Chicken Parmesan*** 16
Chicken breast with panko and finished with mozzarella and marinara OR with a parmesan cream sauce served over linguine.
- Seafood Pomodori*** 20
Mussels, clams and shrimp with fresh basil, scallions, tomatoes and pepperoncini tossed in a wine marinara sauce and linguine.
- Lemon Almond Rockfish*** 17
Fresh rockfish with panko and almonds pan fried. Finished with a lemon basil parmesan sauce over linguine.
- Calamari*** 15
Fresh calamari seasoned and pan seared. Served with a lemon basil aioli.
- Chicken Pomodori*** 19
Stuffed with spinach, sundried tomatoes, pine nuts and gorgonzola cheese. Finished with a white wine butter sauce.
- Wild Shrimp*** 18
Spicy sautéed wild shrimp with parmesan, pepperoncini, fresh basil, scallions and tomatoes. Tossed with linguine and olive oil OR cajun cream sauce.
- Wild Salmon*** 18
Wild coho salmon grilled and served with a lemon caper dill aioli.

ENTREES

Continued

Pomodori's Mac & Cheese

Garlic and onions with sharp white cheddar and parmesan. Tossed in a cream sauce and baked with choice of: Italian Sausage \$18 Chicken \$18 Pancetta \$18 Shrimp \$19

Pork Chops Italiano

Pork chops seasoned with Italian herbs and pan fried with peppers, onions and mushrooms. Served in a garlic butter wine sauce over linguine. 16

Penne Cardinale

Chicken breast, artichoke hearts, basil and sun-dried tomatoes with penne and tossed in a cream sauce. 16

Chicken Alfredo

Chicken breast with broccoli in a creamy garlic sauce tossed with fettuccine. 16

Brandy Pan Fried Shrimp

Jumbo wild shrimp sautéed with garlic and butter. Finished with a light brandy sauce. 19

Tortellini

Cheese tortellini with peas, pancetta and sundried tomatoes in a garlic basil cream sauce OR vodka cream sauce. 16

Lobster Fettuccine

Lobster with fresh tomatoes in a basil garlic cream sauce. 20

Ravioli San Remo

Stuffed with spinach and ricotta cheese. Served with sundried tomato, prosciutto, basil and creamy parmesan sauce. Can also be served Vegetarian-style—omit prosciutto 16

Italian Sausage

Taylor's Italian sausage, mushrooms, peppers and onions. Tossed with penne in a garlic basil vodka cream sauce OR olive oil. 16

Pesto Scallops

Scallops sautéed with tomatoes, fresh basil, and mushrooms in a creamy pesto sauce with linguine. 19

Linguine & Clams

One pound of steamer clams with olive oil, garlic and shallots in a white wine lemon butter sauce. 18

Sweet Chile Mahi Mahi

Mahi Mahi encrusted with panko. Finished with a sweet chile basil garlic tomato wine sauce. 19

Lemon Almond Chicken

Chicken breast with panko & almonds pan fried. Finished with a lemon basil parmesan sauce over linguine. 18

Marsala

Sautéed with crimini mushrooms and marsala wine served with linguine with choice of: Chicken \$16 Pork \$16 Steak \$18 Veal \$19

BEVERAGES

San Pelligrino, Italian Sparkling 3

Italian Sodas 4.50

Strawberry, Raspberry, Vanilla, Mango, Watermelon, Blackberry, Banana & Passion Fruit.

Coffee or Hot Tea 3

Iced Tea 3

Sodas 3

Coke, Diet Coke, Sprite, Lemonade, Root Beer

Full wine and beer menu available as well

We do charge \$5.00 for split plates.

We do charge 18% gratuity for parties of 6 or more.

Please refrain from cell phone use

Some menu items may contain peanut oil or raw egg.

Pomodori Bistro - Lunch

SALADS or WRAPS

Make any salad a wrap for \$9

Chicken Pomodori 10

With European greens, grilled chicken breast, walnuts, dried cranberries, tomatoes, gorgonzola and tossed with a raspberry vinaigrette.

Chopped Italian 11

European mixed greens with tomatoes, shrimp, scallions, pepperoncini, avocado, gorgonzola and creamy Italian dressing.

Italian Cobb 11

With chicken breast, gorgonzola cheese, red onions, tomatoes, bacon, avocado and creamy Italian dressing.

House Caesar

All blackened with cajun seasoning on top of our house specialty Caesar with choice of: Chicken \$10 Shrimp \$11 Mahi \$11 Salmon \$11.

Chicken Cranberry Salad 10

Chicken breast, grapes and pecans mixed with herb mayo served over a bed of greens with raspberry reduction.

Chicken Parmesan 10

Chicken breast, tomatoes, roasted red peppers & pancetta with shaved parmesan and creamy parmesan dressing

PASTAS

All come with soup or house salad. Add caesar salad for \$2.

Add gorgonzola cheese on salads for \$1.

Any dish can be made vegetarian, just omit protein and add vegetables.

Sausage Pomodori 10

Taylor's sausage, peppers, onions & mushrooms tossed with penne in a vodka cream sauce OR in olive oil.

Mushroom Ravioli 10

Ravioli stuffed with wild mushrooms and cheese. With mushrooms and onions in a sherry cream sauce. Vegetarian.

Spicy Pomodori Chicken 10

Chicken breast, onions, peppers & mushrooms with a linguine in a spicy sauce.

Gnocchi 10

Gnocchi (potato dumpling) with roasted red peppers and basil in a garlic cream sauce. with choice of: choice of: Chicken \$10 Taylor's Sausage \$10

Wild Shrimp 12

Spicy sautéed prawns, parmesan cheese, pepperoncini, fresh basil, scallions and tomatoes with linguine & olive oil OR cajun cream sauce.

Sweet Chile Mahi 12

Mahi encrusted with panko. Finished with a sweet chile basil garlic tomato wine sauce.

Shrimp & Scallops 13

Jumbo wild shrimp and scallops with artichoke hearts, mushrooms and sundried tomatoes. Tossed with fettuccine in a garlic basil cream sauce.

PASTAS

Continued

- Penne Cardinale*** 10
Chicken breast, artichoke hearts, basil and sun-dried tomatoes with penne and tossed in a cream sauce.
- Marsala***
Sautéed with crimini mushrooms and marsala wine served with linguine with choice of: Chicken \$10 Pork \$10
- Pomodori's Mac & Cheese***
Garlic and onions with sharp white cheddar and parmesan. Tossed in a cream sauce with choice of: Chicken \$11 Sausage \$12 Shrimp \$13.
- Ravioli San Remo*** 10
Stuffed with spinach and ricotta cheese. Served with sundried tomato, prosciutto, basil and creamy parmesan sauce. Can also be served Vegetarian-style—omit prosciutto
- Pesto*** 10
Mushrooms, bell peppers, onions & tomatoes. Tossed in a creamy pesto sauce with penne with sausage OR chicken.
- Pesto Scallops*** 13
Scallops sautéed with tomatoes, fresh basil, and mushrooms in a creamy pesto sauce with linguine.
- Salmon Fettuccine*** 13
Wild salmon with tomatoes and fresh basil. Tossed in a cream sauce with fettuccine.
- Chicken Gorgonzola*** 10
Chicken breast, sundried tomatoes, scallions, gorgonzola and tossed in a cream sauce with penne.
- Linguica*** 10
Linguica with tomatoes, basil, onion and pepperoncini. Tossed with penne in a cajun cream sauce. Shrimp \$12.
- Lemon Chicken*** 10
Chicken breast, tomatoes and basil tossed in a lemon cream sauce with penne.

Ask server for today's panini.

BEVERAGES

- San Pelligrino, Italian Sparkling*** 3
- Italian Sodas*** 4.50
Strawberry, Raspberry, Vanilla, Mango, Watermelon, Blackberry, Banana & Passion Fruit.
- Coffee*** 3
- Hot Tea, assorted flavors*** 3
- Iced Tea*** 3
- Sodas*** 3
Coke, Diet Coke, Sprite, Lemonade, Root Beer.

We do charge \$3.00 for split plates.

We do charge 18% gratuity for parties of 6 or more.

Some menu items may contain peanut oil or raw egg.