€9.90 BRUSCHETTA AL POMODORINO 🕡 🥙 Marinated red & yellow datterini tomatoes with basil, garlic & Extra Virgin Olive Oil on toasted rustic Italian bread.

CAPRESE 0 €14.50 Buffalo Mozzarella (D.O.P.) Served with Vine Tomatoes, Extra Virgin Olive Oil, Basil & Oregano

€10.50 SUPPLI 👽 Rice Dumpling in Tomato sauce Filled with Melted Mozzarella Cheese.

**ARANCINI** - Rice Dumplings €7.50 Filled with Ham & Cheese or Filled Spinach & Mozzarella cheese 🕡

€11.00 ALETTE CALABRESE (wings) Chicken Wings with Nduja Sauce (spicy pork sausages meat in tomato sauce)

PAN FOCACCIA (7) (2) €8.50 Pizza bread dough garnished with Extra Virgin Olive Oil, Sea Salt & Oregano

€7.50 GARLIC BREAD Artisan Ciabatta Bread with Garlic Butter & seasoning.

GARLIC BREAD WITH CHEESE Artisan Ciabatta Bread with Garlic Butter & Veasoned & with melted Mozzarella.

ontorni

Mixed Salad Leaves with Cherry Tomatoes.

Red Onion with a Light Balsamic Dressing

SIDE ORDERS PATATE AL ROSMARINO €6.50 Oven Baked Potatoes with Rosemary Pines & Extra Virgin Olive Oil & salt. SWEET POTATO FRIES 0 00 €6.50 JACKED POTATO FRIES V 🕙 €6.00 MIXED ITALIAN SALAD 🕡 🥙 €8.00

Saffron Cream Sauce.

**PASTA** SPAGHETTI AL POMODORINO o 🥨

Served with a delicate Four Cheese Sauce.

Signature Dish Served with delicate Cherry(Dattarini) Tomato Sauce

€18.00 TAGLIATELLE BOLOGNESE Egg based Pasta, Served with Traditional Bolognese.

PAPPARDELLE AL PROFUMO €23.50 DI ZAFFERANO E GAMBERI Egg Based Pasta Served with Prawns in a Delicate

RAVIOLI VALTELLINA V €19.00 Homemade Pasta filled with Ricotta & Spinach

LASAGNA AL FORNO €18.50 Traditional Oven Baked layers of Pasta layered with Bolognese Sauce, Béchamel Sauce, Parmigiano Cheese & Fior di Latte Mozzarella.

SPAGHETTI CARBONARA €18.50 With Pancetta in a Carbonara Sauce (consists of egg, grated Parmiggiano & black pepper)

PENNE AI FUNGHI MISTI 👽 🥮 Penne served with Wild Mixed Mushrooms sauteed in White Wine Garlic Chilli Olive Oil With a hint of tomato sauce, Parsley & Thyme

PENNE ARRABBIATA V €16.50 Pasta served with Spicy Italian Tomato Sauce.

SCALLOPINA AI FUNGHI MISTI Pan-Fried chicken Breast in seasoned butter served with sauteed Mixed mushrooms with side of Rosemary oven baked potatoes. (no pasta in this dish)

POLLO MEDITTERRANEO €24.50 Pan-Fried chicken Breast served with roast peppers. olives in tomato base sauce. Served with side of garnished chargrilled courgettes & Aubergines (no pasta in this dish)

GLUTEN FREE PASTA FROM €2.00 EXTRA



€17.50

€24.50



Classica

ALL OUR PIZZAS ARE SOURDOUGH

Specialitá

10"

POMODORINO (D.O.P.) 🕡 €17.50 €19.00 San Marzano Tomato Sauce, Bufala Mozzarella, (D.O.P.) Cherry Tomatoes & Basil Leaves with drizzle of Extra Virgin Olive Oil

PARMA €19.00 €20.50 San Marzano Tomato Sauce, Bufala Mozzarella (D.O.P.) with thinly sliced Parma Ham, Rocket Salad & Parmigiano Shavings.

AFFUMICATA €18.50 €19.90 San Marzano Tomato Sauce, Fior di Latte Mozzarella, Porcini Mushrooms, Speck & Scamorza Smoked Cheese.

CALZONE €18.00 San Marzano Tomato Sauce, Fior di Latte Mozzarella, Ham & Mushrooms.

White base pizza (no tomato sauce)

QUATTRO FORMAGGI @ €16.00 €18.00 Four Cheese Sauce with Gorgonzola Cheese, Swiss Cheese, Mozzarella & Shavings of Parmigiano

ORTOLANA 🕡 €17.00 €19.00 Fior di Latte Mozzarella, Peppers, Courgettes, Aubergines, baby spinach, Olives, cherry tomatoes & basil leaves.

PATATE & SALSICCIA €17.00 €19.00 Mozzarella base with Italian sausage & oven baked potatoes drizzled with Extra Virgin Olive Oil

CAMPANA €17.50 €19.50 Fior di Latte Mozzarella Italian Pork Sausage, Friarelli (Wild Broccoli), & Shavings of Parmigiano Cheese.

GLUTEN FREE 12' PIZZA BASE €2.50 EXTRA

DIPS €3.00 Garlic dip BBQ dip Nduja sauce Chilli oil Grated parmigiano cheese. MARGHERITA V €13.50 €14.90 San Marzano Tomato Sauce, Fior di Latte Mozzarella & Basil

10"

MEAT LOVER €18.50 €20.50 San Marzano Tomato Sauce, Fior di Latte Mozzarella, Chicken, Pepperoni, Ham & Italian Sausage.

**VEGETARIANA** €17.00 €18.50 San marzano tomato sauce, Mozzarella cheese, Cherry tomatoes, Mushrooms, roast peppers & onions

€17.50 €19.50 CALABRESE San marzano tomato sauce, Mozzarella

cheese, Italian sausage, Caramelized onions & Nduja.

CAPRICCIOSA €17.90 €19.90 San Marzano Tomato Sauce, Fior di Latte Mozzarella, Ham, Mushrooms, Artichokes & Olives.

DIAVOLA €15.50 €17.00 San Marzano Tomato Sauce, Fior di Latte Mozzarella, Ventricina (Italian style spicy Salami)

**CAPRINO** €17.00 €18.50 San Marzano Tomato Sauce, Fior di Latte Mozzarella, Goats Cheese, Caramelized Onions & Spinach.

€16.00 €18.50 HAWAIIAN San Marzano Tomato Sauce, Fior di Latte Mozzarella, Ham & Pineapple.

MARINARA 👽 🥙 €12.00 €14.00 San Marzano Tomato Sauce, Fresh garlic, Extra Virgin Olive Oil, & sicilian Oregano.

**PEPPERONI** €15.00 €17.00 San Marzano Tomato Sauce, Fior di Latte Mozzarella & Pepperoni (spicy).

MAKE YOUR OWN PIZZA 12" 10" €16.00 €17.00 2 Toppings €18.00 €19.00 3 Toppings

TOPPINGS 10" €2.20 12" €2.50

Roast Peppers | Red Onion | Mushrooms | Friarelli | Olives | Pineapple | Rocket Salad | Cherry Tomatoes | Caramelized onions Grilled Courgettes | Grilled Aubergines | Spinach | Sweetcorn | Mushrooms | Egg | Ovan baked Potatoes | MEATS: Pepperoni (spicy) | Ventricina Salami | Ham | Pancetta Italian Sausage | Chicken | Parma Ham | Nduja | Tuna Fish CHEESE: Fior di latte Mozzarella Bufalo | Mozzarella Goat Cheese | Vegan Cheese | Smoked Cheese

€8.50













# Where every bite tells a story of tradition, quality, and passion.

## Dolce

#### DESSERT - All Desserts €8.00

Tiramisu | Panna Cotta (Chocolate or Caramel or Fruit of the forest) | Cannoli siciliani (Classic or Pistacchio | Nutelotto

## Bevande

#### DRINKS

Coca cola   Coke Zero   Fanta, Sprite	€2.90
San Pellegrino Aranciata   Limonata	€3.20
Sparkling   still water	€3.00
Italian fruit juice- apple   orange	€3.00

### Vini

#### WINE & BEEF

Bottle House Red	€22.00
Bottle House White	€22.00
Peroni 330ml	€5.00
Moretti 330ml	€5.00
Ichnusa	€6.00

Do you have a Special Occasion?

PRICES CAN CHANGE WITHOUT NOTICE. T&C APPLY.

At Pomodorino, we're passionate about bringing the true essence of Italian cuisine to our customers. Nestled in the heart of Swords, our restaurant is a culinary haven where tradition meets innovation.

Our goal is to offer authentic Italian flavors crafted with the finest ingredients, skill, and love. Each dish on our menu is a reflection of our dedication to providing an unforgettable dining experience.

Now, we're thrilled to extend that experience beyond our restaurant walls with our exclusive take away menu.

Whether you're craving a traditional pasta dish, a mouthwatering pizza, or a sumptuous dessert, let us bring the taste of Italy straight to your doorstep.





Download our App to Order Just scan the QR Code

Book our Restaurant and we can provide a tailor made menu. or Home Catering Menu available for all functions

Open: Mon/Wed/Thur **4pm - 10pm** Fri **4pm - 11pm**Sat **1pm -11pm** Sun **1pm - 10pm** Bank Holidays **1pm-10pm** (closed Tuesday)







# POMODORINO 8 AT HOME

Indulge in the Finest Italian Cuisine, Delivered Fresh to You