

“Pomodorino meaning cherry tomato, is the base of our tradition as any tomato is the king ingredient in Italian cooking. Its colour, perfume and taste comes from sunshine!

We are passionate about what we serve”

This is an accreditation to all food products and wines

The charcuterie is a selection of cooked and raw meat. We select and export meat from all parts of Italy for Pomodorino. We reach the selections in D.O.C, D.O.P and I.G.P

#### I.G.P:

Indicazione Geografica Protetta (Protected Geographical Indication)

#### D.O.P:








Denominazione di Origine Protetta (Protected Designation of Origin)

#### D.O.C:

Denominazione di Origine Controllata (Controlled Designation of Origin Guaranteed)

## STARTERS

### Antipasti

<b>TAGLIERE MISTO</b> (Ideal to share) (1, 2, 4, 11, 12)	<b>19.90</b>
Assorted Italian charcuterie meats combined with a mix of Italian cheeses, olives and sundried tomatoes	
<b>CAPRESE</b> (4) 	<b>14.00</b>
Original Italian bufala mozzarella (D.O.P) from Campania region served with vine tomatoes, extra virgin olive oil & basil leaves	
<b>BRUSCHETTA AL POMODORINO</b> (1)  	<b>9.90</b>
Rustic Italian toasted sourdough bread*, topped with datterino cherry tomatoes, fresh basil leaves & drizzled with extra virgin olive oil	
<b>BRUSCHETTA PARMA</b> (1, 4)	<b>13.00</b>
Rustic Italian toasted sourdough bread*, with melted fior di latte mozzarella, thinly sliced parma ham (D.O.P). Garnished with balsamic glaze	
<b>SUPPLÍ</b> (1, 2, 4, 5, 8, 14) 	<b>10.00</b>
Rice dumplings filled with melted mozzarella cheese in a light tomato sauce	
<b>ALETTE CALABRESE</b> (1, 4, 6, 12)	<b>10.50</b>
Chicken wings lightly seasoned with Italian spices. Served with nduja (Spicy salami paste)	
<b>GARLIC BREAD</b> (1, 4) 	<b>7.00</b>
Artisan ciabatta bread garnished with seasoned garlic butter	
<b>GARLIC BREAD WITH CHEESE</b> (1, 4)  	<b>8.00</b>
Artisan ciabatta bread garnished with seasoned garlic butter & melted fior di latte mozzarella	
<b>PAN FOCACCIA</b>	<b>9.00</b>
Sourdough pizza bread garnished with olive oil crushed sea salt & oregano	

## PASTA

### Primi

*Signature Dish*

<b>SPAGHETTI AL POMODORINO</b> (1, 8)  	<b>18.50</b>
Signature dish served with delicate cherry tomato (Datterino tomato) sauce and basil leaves. With a hint of garlic & chilli	
<b>PAPPARDELLE AL PROFUMO DI ZAFFERANO E GAMBERI</b> (1, 4, 5, 6, 7, 12, 14)	<b>24.00</b>
Egg based pasta with prawns served in a delicate saffron cream sauce	
<b>RAVIOLI TOSCANO</b> (1, 4, 5, 8, 10, 11, 12, 14)	<b>22.50</b>
Homemade pasta filled with braised beef served in a reduced Montepulciano red wine sauce	
<b>RAVIOLI VALTELLINA</b> (1, 2, 4, 5, 6, 7, 14) 	<b>21.50</b>
Homemade pasta filled with ricotta & spinach served with a delicate four cheese sauce	
<b>TAGLIATELLE BOLOGNESE</b> (1, 2, 3, 4, 5, 7, 12, 14)	<b>19.50</b>
Fresh egg based pasta like Nonna (Grandma) used to make, served with traditional bolognese sauce	
<b>LASAGNA AL FORNO</b> (1, 2, 4, 5, 6, 7, 12, 14)	<b>19.50</b>
Traditional oven baked layers of pasta layered with bolognese sauce, béchamel sauce, parmigiano cheese & fior di latte mozzarella	
<b>PENNE AL SALMONE</b> (1, 4, 6, 8, 12)	<b>19.00</b>
Penne pasta served with Irish smoked salmon pieces in a light rose sauce	
<b>SPAGHETTI CARBONARA</b> (1, 4, 5, 8)	<b>19.50</b>
With pancetta montanara in a carbon sauce (Which consists of egg, grated cheese & black pepper)	
<b>PENNE AI FUNGHI MISTI</b> (1, 12)  	<b>18.00</b>
Penne pasta served with wild mushrooms, sautéed in white wine, garlic & chilli oil. Garnished with parsley	
<b>SCALLOPINA DI POLLO AI FUNGHI MISTI</b> (1, 4, 12)	<b>23.50</b>
Pan-fried chicken breast in seasoned butter served with sautéed mixed mushrooms accompanied with rosemary oven baked potatoes	
<b>POLLO MEDITERRANEO</b> (2, 12)	<b>23.50</b>
Pan-fried chicken breast served with roast peppers, olives in a tomato based sauce with toasted pine nuts. Served with side of garnished chargrilled courgettes & aubergines	

**GLUTEN FREE PASTA AVAILABLE FROM 2.00 EXTRA**

\*\*\*All pasta dishes are classic Italian recipes we do not add or remove any ingredients

#### ALLERGENS

Please inform your server of any allergens you might have so there is no risk of cross contamination

1. Cereals (Containing wheat, semolina or wholemeal) | 2. Nuts (Pistachio, hazelnuts, walnuts & almonds) | 3. Peanuts | 4. Milk | 5. Eggs | 6. Fish (Gelatine) | 7. Shellfish  
8. Soybeans | 9. Molluscs | 10. Mustard | 11. Sesame Seeds | 12. Sulphur Dioxide | 13. Lupin | 14. Celery

  Vegetarian

# PIZZA

## Specialità

*Signature Dish*



<b>POMODORINO (DOP)</b> (1, 4) 	<b>10"</b> <b>16.50</b>	<b>12"</b> <b>18.50</b>
San Marzano tomato sauce, bufala mozzarella (D.O.P) cherry tomatoes & fresh basil leaves with a drizzle of extra virgin olive oil (D.O.P)		
<b>PARMA</b> (1, 4, 12)	<b>17.50</b>	<b>18.95</b>
San Marzano tomato sauce, bufala mozzarella (D.O.P) with thinly sliced parma ham, (D.O.P) rocket salad & parmigiano shavings (D.O.P)		
<b>AFFUMICATA</b> (1, 4, 12)	<b>17.50</b>	<b>18.95</b>
San Marzano tomato sauce, fior di latte mozzarella, porcini mushrooms, speck (Dry cured smoked ham) & scamorza (Smoked cheese)		
<b>GOLOSA</b> (1, 4, 5, 10)	<b>17.50</b>	<b>18.95</b>
Fior di latte mozzarella, Italian pork sausage (I.G.P) pancetta, mushrooms, nduja & egg		
<b>CAMPANA</b> (1, 4, 10)	<b>17.00</b>	<b>18.00</b>
Fior di latte mozzarella, Italian flavoured pork sausage meat, friarielli (Wild broccoli) & grana padano shavings (D.O.P)		

# PIZZA

## Classica

<b>MARGHERITA</b> (1, 4) 	<b>10"</b> <b>14.00</b>	<b>12"</b> <b>16.00</b>
San Marzano tomato sauce, fior di latte mozzarella & basil. Traditional recipe!		
<b>MARINARA</b> (1)  	<b>12.00</b>	<b>14.00</b>
San Marzano tomato sauce, fresh garlic, drizzled with extra virgin olive oil & Sicilian oregano		
<b>MEAT LOVER</b> (1, 4)	<b>18.50</b>	<b>19.50</b>
San Marzano tomato sauce, fior di latte mozzarella, pepperoni (spicy), ham, Italian sausage (I.G.P) & chicken		
<b>CAPRICCIOSA</b> (1, 4, 10, 14)	<b>17.50</b>	<b>19.00</b>
San Marzano tomato sauce, fior di latte mozzarella, ham, mushrooms, artichokes & olives		
<b>DIAVOLA</b> (1, 4, 10, 14)	<b>16.00</b>	<b>18.50</b>
San Marzano tomato sauce, fior di latte mozzarella, ventricina (Calabria spicy salami) (I.G.P)		
<b>CAPRINO</b> (1, 4, 12)	<b>17.00</b>	<b>18.50</b>
San Marzano tomato sauce, fior di latte mozzarella, goats cheese, caramelised onions & spinach leaves		

**GLUTEN FREE PIZZA AVAILABLE  
FROM €2.50 EXTRA - 12" ONLY**












<b>ORTOLANA</b> (White base pizza) (1, 4) 	<b>10"</b> <b>17.50</b>	<b>12"</b> <b>18.95</b>
Fior di latte mozzarella, *roasted peppers, baby spinach, cherry tomatoes, *courgettes, *aubergines & olives		
<b>QUATTRO FORMAGGI</b> (White base pizza) (1, 4) 	<b>16.50</b>	<b>18.50</b>
Gorgonzola cheese, Swiss cheese & mozzarella cheese & grana padano shavings (D.O.P)		
<b>PEPPERONI</b> (1, 4)	<b>15.50</b>	<b>17.00</b>
San Marzano tomato sauce, fior di latte mozzarella & pepperoni (spicy)		
<b>HAWAIIAN</b> (1, 4, 10, 14)	<b>16.50</b>	<b>18.50</b>
San Marzano tomato sauce, fior di latte mozzarella, ham & pineapple		
<b>CALZONE</b> (1, 4, 10, 14)		<b>18.50</b>
San Marzano tomato sauce, fior di latte mozzarella, ham & mushrooms		
<b>MAKE YOUR OWN PIZZA</b>		
<b>2 TOPPINGS 10" 15 12" 16   3 TOPPINGS 10" 17 12" 18</b>		

**TOPPINGS 10" 2.20 | 12" 2.50**  
Roasted peppers, \*grilled aubergines, \*grilled courgettes, onions, mushrooms, friarielli, olives, pineapple, rocket salad, cherry tomatoes, spinach, sweetcorn, caramelised onions, egg, pepperoni (spicy), ventricina salami, ham, pancetta, Italian sausage, chicken, parma ham, speck, tuna fish, bufala mozzarella, goats cheese, porcini mushrooms, smoked cheese, mozzarella & nduja  
\*Denotes that grilled vegetables are garnished with olive oil, garlic & parsley

**DIPS** **Garlic 2.00 | BBQ 2.00**

# SIDE ORDERS

## Contorni

<b>PATATE AL ROSMARINO</b>  	<b>6.00</b>
Oven baked potatoes with rosemary pines & olive oil	
<b>SWEET POTATO FRIES</b>  	<b>5.90</b>
<b>JACKET POTATO FRIES</b>  	<b>5.50</b>
<b>VERDURE GRIGLIATE</b>  	<b>6.50</b>
Grilled courgettes, grilled aubergines & roasted peppers. Garnished in olive oil garlic & parsley	
<b>MIXED ITALIAN SALAD WITH BALSAMIC DRESSING</b> (12) 	<b>7.50</b>
Mixed leaves with cherry tomatoes & red onions with a light balsamic olive oil dressing	
<b>OLIVES</b>  	<b>6.00</b>
Marinated with olive oil & herbs	

# DESSERTS

## Dolce

<b>HOMEMADE TIRAMISÙ</b>	<b>8.50</b>
Traditional recipe using lady fingers dipped in coffee & liqueur. Filled with mascarpone cream & sprinkled with cocoa powder	
<b>PANNA COTTA</b>	<b>8.00</b>
Delicate fresh cream mousse topped with forest fruit coulis or chocolate sauce or caramel	
<b>CANNOLI SICILIANI</b>	<b>8.00</b>
Typical Sicilian pastry tube filled with a rich cream cheese filling	
<b>CANNOLI AL PISTACCHIO</b>	<b>8.00</b>
Sicilian pastry tube filled with a rich pistacchio nut cream cheese filling	
<b>NUTELOTTO</b>	<b>8.50</b>
Chocolate sponge filled with nutella. Centre covered in chocolate mousse and a tris (Dark, milk & white chocolate) flakes	
<b>AFFOGATO AL CAFE</b>	<b>9.00</b>
Vanilla ice cream served with hot shot of espresso coffee	
<b>COPPA GELATO</b>	
Plain vanilla ice-cream <b>7.50</b> Vanilla ice-cream with fruit coulis & berries <b>8.00</b> Vanilla ice-cream with chocolate sauce <b>8.00</b>	

# CAFFÉ BAR

	<i>Reg</i>	<i>Lrg</i>		<i>Reg</i>	<i>Lrg</i>
<b>Americano</b>	<b>3.30</b>	<b>3.60</b>	<b>Tea</b>		<b>3.20</b>
<b>Decaf Americano</b>	<b>3.30</b>	<b>3.60</b>	<b>Herbal Teas</b>		<b>3.40</b>
<b>Espresso</b>	<b>2.70</b>		Peppermint, chamomile, earl grey, ginger & lemon		
<b>Double Espresso</b>	<b>3.30</b>		<b>Extra Shot of Coffee</b>		<b>90 cent</b>
<b>Espresso Macchiato</b>	<b>3.00</b>		<b>Extra Syrup Flavour</b>		<b>70 cent</b>
<b>Double Espresso Macchiato</b>	<b>3.90</b>		Caramel, hazelnut & vanilla		
<b>Cappuccino</b>	<b>3.70</b>	<b>3.90</b>	<b>Alternative Milk</b>		<b>60 cent</b>
<b>Latte</b>	<b>3.70</b>	<b>3.90</b>	Oat, soya, almond & coconut		
<b>Caffe Mocha</b>	<b>4.00</b>	<b>4.30</b>	<hr/>		
<b>Flat White</b>	<b>3.90</b>		<b>Digestives</b>		
<b>Hot Chocolate</b>	<b>4.00</b>	<b>4.40</b>	<b>Limoncello</b>		<b>6.30</b>
<b>Iced Latte</b>		<b>4.00</b>	<b>Sambuca</b>		<b>6.30</b>
			<b>Grappa</b>		<b>6.30</b>
			<b>Amaro Del Capo</b>		<b>6.30</b>