

“Pomodoro 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 Pomodoro. 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

TAGLIERE MISTO (Ideal to share) (1, 2, 4, 11, 12)	19.90
Assorted Italian charcuterie meats combined with a mix of Italian cheeses, olives and sundried tomatoes	
CAPRESE (4) 	14.00
Original Italian bufala mozzarella (D.O.P) from Campania region served with vine tomatoes, extra virgin olive oil & basil leaves	
BRUSCHETTA AL POMODORINO (1)  	9.90
Rustic Italian toasted sourdough bread*, topped with datterino cherry tomatoes, fresh basil leaves & drizzled with extra virgin olive oil	
BRUSCHETTA PARMA (1, 4)	13.00
Rustic Italian toasted sourdough bread*, with melted fior di latte mozzarella, thinly sliced parma ham (D.O.P). Garnished with balsamic glaze	
ARANCINI - (TBC) 	7.50
Rice dumplings filled with ham & cheese or filled with spinach and mozzarella cheese	
SUPPLÍ (1, 2, 4, 5, 8, 14)	10.00
Rice dumplings filled with melted mozzarella cheese in a light tomato sauce	
ALETTE CALABRESE  (1, 4, 6, 12)	10.50
Chicken wings lightly seasoned with Italian spices. Served with nduja (Spicy salami paste) 	
GARLIC BREAD (1, 4)	7.00
Artisan ciabatta bread garnished with seasoned garlic butter	
GARLIC BREAD WITH CHEESE (1, 4)	8.00
Artisan ciabatta bread garnished with seasoned garlic butter & melted fior di latte mozzarella	
PAN FOCACCIA	9.00
Sourdough pizza bread garnished with olive oil crushed sea salt & oregano	

PASTA

Primi

Signature Dish

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

*Please note that all 14 Allergens are openly used in our kitchens. Please ask a member of staff if you require any information on the ingredients of our menu. For your convenience we can split the bill for up to four guests per table. Please let the server know if you would like to take advantage of this service. Thank-you.

Gratuities are at the Customer Discretion, 100% of which are distributed amongst your servers & kitchen staff.

PIZZA

Specialità

Signature Dish

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

PIZZA

Classica

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

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

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

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

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

DESSERTS

Dolce

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

CAFFÉ BAR

	<i>Reg</i>	<i>Lrg</i>		<i>Reg</i>	<i>Lrg</i>
Americano	3.60	3.90	Tea		3.30
Decaf Americano	3.60	3.90	Herbal Teas		3.50
Espresso	3.00		Peppermint, chamomile, earl grey, ginger & lemon		
Double Espresso	3.40		Extra Shot of Coffee		90 cent
Espresso Macchiato	3.30		Extra Syrup Flavour		70 cent
Double Espresso Macchiato	4.20		Caramel, hazelnut & vanilla		
Cappuccino	4.00	4.20	Alternative Milk		60 cent
Latte	4.00	4.20	Oat, soya, almond & coconut		
Caffe Mocha	4.30	4.60	<hr/>		
Flat White	4.20		Digestives		
Hot Chocolate	4.30	4.60	Limoncello		6.30
Iced Latte		4.30	Sambuca		6.30
			Grappa		6.30
			Amaro Del Capo		6.30