

**Pomodorino** meaning cherry tomato, is 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 at **Pomodorino**.



## D.O.P

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 DOC, DOP & IGP.

### I.G.P

Indicazione Geografica Protetta (Protected Geographical Indication)

### D.O.P

Denominazione d'Origine Protetta (Protected Designation of Origin)

### D.O.C

Denominazione di Origine Controllata (Designation of Controlled Origin)

### D.O.C.G

Denominazione di Origine Controllata (Controlled Designation of Origin and Guaranteed)

This is an accreditation to all food products and wines.

## STARTERS

### Antipasti

#### BRUSCHETTA AL POMODORINO (1,V,veg) 5.90

Rustic Italian sourdough bread\* toasted glazed with extra virgin olive oil (Dop) topped with piannolo cherry tomatoes, garnished with fresh basil leaves.

#### BRUSCHETTA PARMA (1,4, 12) 8.00

Rustic Italian sourdough bread\* toasted glazed with extra virgin olive oil (Dop) topped with piannolo cherry tomatoes, garnished with fresh basil leaves.

#### TAGLIERE MISTO (1,2,4,11,12) IDEAL TO SHARE 11.50

Assorted Italian Charcuterie Meats combined with a mix of Italian Cheeses, Olives & Sundried Tomatoes & slices of focaccia bread.

#### CAPRESE (1,V,veg) 9.50

Original Italian Bufala mozzarella DOP from Campania region served with vine tomatoes, extra virgin olive oil & basil leaves.

#### SUPPLI (1,2,4,13,V) 6.90

Rice dumplings filled with melted mozzarella cheese in a light tomato sauce.

#### ALETTE CALABRESE (1,9,12) 6.90

Chicken wings lightly seasoned with Italian spices. Served with Nduja (hot spicy chilli sauce which originates from Calabria) spicy sauce.

#### GARLIC BREAD (1,4,V) 4.30

Artisan five cereal ciabatta bread garnished with seasoned garlic butter.

#### GARLIC BREAD WITH CHEESE (1,4) 5.20

Artisan ciabatta bread garnished with seasoned garlic butter & melted fior di latte mozzarella.

## PASTA

### Primi

#### TAGLIATELLE BOLOGNESE (1,4,5,14) 11.50

Fresh egg based pasta like Nonna (Grandma) used to make, served with traditional bolognese.

#### LASAGNA AL FORNO (1,4,14) 11.00

#### TAGLIATELLE DI CAMPANIA (1,4,5,12,14) 11.50

Fresh egg based pasta served with Italian pork flavoured sausage in tomato sauce with a hint of cream.

#### SPAGHETTI AL POMODORINO (1,V,veg) 11.00

Signature dish served with delicate cherry tomato (datterino tomato) sauce & basil leaves with a hint of garlic & chilli. *Our Signature dish.*

#### RAVIOLI VALTELLINA (1,2,4,5) 12.00

Homemade pasta filled with ricotta & spinach served with a delicate four cheese sauce.

#### PENNE AL SALMONE (1,4,6) 11.50

Penne pasta served with Irish Smoked salmon pieces in a light cream sauce.

#### PENNE ARRABBIATA (1,5,V) 10.50

Served with San Marzano spicy tomato sauce.

#### SPAGHETTI CARBONARA (1,4,5) 11.90

With pancetta Cinta Senese (I.G.P) in a carbonara sauce (which consists of egg, grated cheese & black pepper)

#### PAPPADERLE AI GAMBERI (1,4,5,7) 17.50

Egg based pasta served with Prawns served in a delicate Saffron cream sauce.

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