



Pomodoro menu



Soups

CLEAR VEGETABLE SOUP

Fresh vegetables with organic chicken broth, flavoured with fresh herbs

Le

39

CREAM OF MUSHROOM SOUP

Puree of fresh mushrooms, seasoned and finished with cream

45

TOMATO SOUP

Flavoured with onions and pepper, blended smooth and finished with a creamy sauce

39



Starters & Salads

GARLIC BREAD

Fresh baguette smothered with garlic butter and toasted to a golden brown

35

BRUSCHETTA AL POMODORO

Crispy bread topped with marinated tomato, with basil and olive oil

39

RUCOLA SALAD

Rocket leaves topped with olive oil, lemon and Parmesan cheese

69

FRIED ZUCCHINI

Zucchini sticks dipped in a light herb batter, served with spicy honey mustard and yogurt cucumber sauce

45

HOUSE GARDEN SALAD

Fresh seasonal lettuce garnished with cheese, tomatoes, cucumbers and onion rings, served with blue cheese sauce

69

GREEK SALAD

Tomatoes, cucumber and olives, tossed in olive oil, oregano and lemon juice, topped with Feta cheese

59

CHICKEN CORN SALAD

Chicken breast chunks served on a lettuce bed, garnished with colourful peppers, sweet corn, onion, cucumber, mixed with mayonnaise and topped with Parmesan cheese. Served with brown baguette slices

99

CHICKEN TENDERS

Breaded chicken strips served with hot sauce and a creamy mustard dip

79

CAPRESE SALAD

Fresh Mozzarella cheese with sliced tomatoes, basil vinaigrette and balsamic vinegar

69

CHICKEN CAESAR SALAD

Crispy lettuce and grilled chicken breast, mixed with Caesar dressing and topped with Parmesan cheese

99

BEEF CARPACCIO

Thinly sliced raw filet mignon with rocket, shaved Parmesan, extra virgin olive oil and balsamic vinegar

119

SMOKED SALMON

Smoked salmon served on a bed of lettuce with boiled egg, parsley, onion, capers and garlic bread

149

GOLDEN PRAWNS

Grilled shrimps with spicy tomato sauce, served on a bed of endive, sliced apple and tomato julienne sprinkled with basil and olive oil

179



Pasta & Risotto

PENNE ALL'ARRABBIATA

Penne in a spicy tomato and basil sauce

RIGATONI GIARDINIERA

Rigatoni with sundried tomato, mushrooms and broccoli in a creamy cheese sauce

FUSILLI AL GORGONZOLA

Fusilli with blue cheese sauce

SPAGHETTI AGLIO E OLIO

Spaghetti tossed with olive oil, garlic and fresh chillies, served with Parmesan cheese

SPAGHETTI NAPOLETANA

Spaghetti tossed with a mild spicy tomato sauce, fresh herbs and Parmesan cheese

SPAGHETTI ALLA BOLOGNESE

Spaghetti tossed with Bolognese sauce and Parmesan cheese

CANNELLONI

Homemade cannelloni stuffed with spinach and Mozzarella cheese, in a light creamy tomato sauce

LASAGNA ALLA BOLOGNESE

Homemade lasagna sheets layered with meat sauce, béchamel and Parmesan cheese

CHEF'S LASAGNA

Homemade lasagne sheets layered with Bolognese sauce, béchamel, broccoli and Parmesan cheese

FARFALLE AL SALMONE

Smoked salmon tossed with farfalle in a light creamy tomato sauce, garnished with julienne of smoked salmon

FETTUCCINE CON POLLO

Fettuccine with chicken and mushrooms, in a white cream sauce

LINGUINE AI FRUTTI DI MARE

Mussels, calamari, shrimps and fish sautéed in olive oil, tomatoes, garlic and fresh herbs tossed, with linguine pasta

SHRIMPS & VEGETABLES FUSILLI

Fusilli with shrimps, sundried tomatoes and fresh broccoli, tossed with Parmesan cheese and herbs, finished with creamy cheddar cheese

RISOTTO WITH MUSHROOMS

Arborio Italian rice with fresh mushrooms, gently flavoured with curcuma

RISOTTO WITH SHRIMPS

Arborio Italian rice with shrimps and fresh mushrooms, in a creamy cheese sauce

Le

79

79

79

79

79

89

79

79

79

119

119

129

149

99

145

MAIN COURSES



Meat & Chicken

Le

KOFTA CASSEROLE

Ground beef and ground lamb mixed with spices, covered with tomato, onion and sliced potato and baked in a casserole.

Served with oriental salad, garlic tahina and Bedouin bread

89

CHICKEN FLORENTINE

A boneless chicken breast filled with spinach and cheese, backed and served with mashed potato, seasonal vegetables with a creamy cheese sauce

119

GRILLED ORGANIC HALF CHICKEN

Marinated organic half chicken, served with baked potatoes and seasonal vegetables

119

CHICKEN CORDON BLEU

Chicken breast stuffed with cheese and smoked turkey, pan fried. Served with French fries and vegetables

119

OSSOBUCO

Veal shank, braised and finished with diced vegetables in a rich veal glaze. Served with nutmeg flavoured mashed potato

249

VEAL SCALOPPINE

Thin veal scaloppine sautéed and served with château potatoes, sautéed vegetables and lemon butter sauce

269

BRAZILIAN BEEF MEDALLIONS

Beef medallions topped with your choice of mushroom or pepper sauce, garnished with sautéed vegetables and roast potatoes

249

AUSTRALIAN RIB-EYE STEAK

Exceptionally tender and juicy rib-eye steak, topped with demi glaze, served on a bed of grilled vegetables

249

MAIN COURSES



Fish & Sea food

FRIED CALAMARI

Calamari dipped in batter and fried, served with steakhouse fries, garlic mayonnaise and Tartare sauce

BLACKENED NILE PERCH FILLET

Nile perch fillet marinated with Cajun spices and cooked on an iron skillet, presented with tomato, basil and white rice

GRILLED SEA BASS

Sea bass fillet marinated in parsley, lemon and olive oil. Served with rice

GRILLED SALMON FILLET

Marinated and grilled salmon fillet served with spinach and chateau potatoes, drizzled with balsamic sauce

FRITTO MISTO

Fried calamari, fish and shrimps, served with French fries and Tartare sauce

GRILLED LARGE SHRIMPS

Large shrimps, grilled (or fried) and topped with herbed lemon butter. Served with cracked green wheat (fereek) with peas, infused in a seafood bisque

GRILLED MIXED SEAFOOD

Shrimps, sea bass and calamari grilled and finished with lemon butter sauce, accompanied by your choice of white rice or cracked green wheat (fereek) with peas infused in a seafood bisque

Le

119

149

249

249

279

329

279

25

Side dishes

White rice, French fries, Roast potatoes, Chateau potatoes, Baked potato, Mashed potatoes, Sautéed vegetables, Grilled vegetables, Sautéed spinach



Pizza

All our pizzas are made with the freshest local ingredients and baked in our traditional pizza oven

Choose from two types of pizza, either:

THICK & SOFT

Authentic Neapolitan pizza, shaped by hand
Soft, with a thick crust and rustic look

OR

THIN & CRISPY

Our famous original pizza
Thin, crispy and with a cosmopolitan twist

Le

MARGHERITA

Tomato sauce, Mozzarella cheese, fresh basil, oregano and olive oil.

69

NAPOLI

Tomato sauce, Mozzarella cheese, capers, anchovies and olive oil

85

VEGETARIANA

Tomato sauce, Mozzarella cheese, mushrooms, green pepper, black olive, onion and olive oil

65

HOUSE SPECIAL

Fresh tomato, basil, olives, Mozzarella cheese, fresh rocket, olive oil and Parmesan cheese shavings

75

TUNARELLA

Tuna, tomato sauce, fresh onion, oregano and Mozzarella cheese

85

QUATTRO STAGIONI

Tomato sauce, Mozzarella cheese, mushrooms, smoked turkey, beef salami, oregano and olive oil

89

AMERICAN HOT

Tomato sauce, fresh Mozzarella cheese, beef salami, Jalapeno peppers, fresh chillies and olive oil

85

QUATTRO FORMAGGI

Tomato sauce, Mozzarella cheese, Goat cheese, Parmesan cheese, Blue cheese and olive oil

89

DIAVOLA

Tomato sauce, Mozzarella and Cheddar cheese, spicy chicken strips, Jalapeno, oregano and chili with olive oil

85

PROSCIUTTO

Tomato sauce, fresh Mozzarella cheese, olives and smoked turkey

89

SEAFOOD

Shrimps, fresh salmon, calamari, capers, tomato sauce, Mozzarella cheese and olive oil

109

PIZZA EXTRAS

Jalapeno peppers, fresh chillies, olives, rocket salad, bell peppers **7 Le**

Anchovies, calamari, Mozzarella cheese, mushroom **15 Le**

Tuna, Parmesan, spicy salami **25 Le**

Prawns **35 Le**

