

POMODORO

ITALIAN KITCHEN

HOT & COLD STARTERS

Crispy Calamari 11.25 <i>Golden crisp domestic calamari with a side of marinara sauce</i>	Pesto Rollantini 9.25 <i>Breaded eggplant stuffed with fresh ricotta & mozzarella-pesto drizzle</i>	Arancini 7.50 <i>Risotto fritters – sweet peas & smoked mozzarella</i>
Buffalo Wings (8) 7.25 <i>Celery, carrots & blue cheese / Hot, Medium or Mild</i>	Calamari Vino Bianca 9.95 <i>Fresh squid sautéed fresh garlic, white wine & fresh basil</i>	Bruschetta 7.50 <i>Marinated chopped tomato, eggplant caponata & Mediterranean olives</i>
Chicken Tenders (5) 7.50 <i>Crispy tenders served with honey mustard sauce</i>	Baked Clams (5) 9.00	Cold Antipasti Italiana (For Two) 12.95 <i>Fresh mozzarella, roasted peppers, olives, prosciutto, sopressatta, sundried tomato, grana Padana & artichoke hearts</i>
Mozzarella Sticks (6) 6.95	Stuffed Mushrooms (5) 7.95	Mozzarella Caprese 9.95 <i>Fresh house-made mozzarella layered vine ripe tomato, sweet oven roasted peppers, olives, Sicilian Extra Virgin Olive oil</i>
Garlic Bread Loaf Parmigiana 4.50	Mussels Arrabiata 9.95 <i>Fra Diavolo, pancetta</i>	

Ask for our soup of the day

HOMEMADE SOUPS

Minestrone 4.50 <i>Fresh vegetable soup</i>	Pasta Fagioli 4.50 <i>Bean soup with pancetta & pasta</i>	Chicken Brodo Soup 4.50
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SIGNATURE SALADS

Garden Salad 5.00 <i>A blend of select lettuces with carrots, cucumbers, tomatoes, bell peppers & broccoli</i>	Cobb Salad 9.50 <i>Chopped grilled chicken, tomato, olives, egg, warm bacon & American cheese over iceberg lettuce</i>
Side Salad 4.00 <i>A smaller version of our garden salad</i>	The "Greenwich Avenue" Salad 9.50 <i>"Signature salad" Grilled chicken breast, feta cheese, bacon & tomato over mixed field greens</i>
Caesar Salad 7.25 <i>Hearts of Romaine, focaccia croutons & shaved Pecorino</i>	Mark Anthony Salad 9.95 <i>Fresh mozzarella, Kalamata olives, artichoke hearts, roasted peppers, red onion, sun-dried tomato, bacon & fresh mushrooms over baby field greens</i>
Tuscan Steak Fiorentina 13.95 <i>Wild arugula, chop marinated tomato, grilled skirt steak, roasted corn, cucumbers & Gorgonzola cheese</i>	Harvest Salad 9.50 <i>Roasted walnuts, dried cranberries, fresh chopped orchard apples & ricotta salata over baby field greens / citrus essence vinaigrette</i>
Tuna Salad 7.95 <i>Healthy scoop of white tuna over baby field greens, carrots, cucumbers & broccoli</i>	Chopped Greek Salad 9.50 <i>Chick peas, cucumbers, chopped sun dried tomato, red onion, cherry tomato, artichoke hearts, kalamata olives and feta cheese, tossed & dressed.</i>
Insalata Caprese 9.95 <i>Handmade fresh mozzarella, Roma tomato, five roasted peppers & olives</i>	
Pomodoro Salad 7.25 <i>Roma tomato, capers, Gorgonzola cheese & red onion</i>	
Old Greenwich Salad 9.95 <i>Fresh spinach, warm pancetta, Gorgonzola, sliced portobello mushrooms & chopped tomato</i>	

EXTRAS:

- Grilled Chicken 3.50
- Grilled Portobello 3.25
- Fried Calamari 4.95
- Grilled Shrimp 6.95
- Grilled Salmon 6.95
- Tuna Salad 3.95
- Skirt Steak 7.95

CHEESES \$2:

- Gorgonzola
- Feta cheese
- Fresh Mozzarella
- Goat Cheese
- Shredded Mozzarella
- Provolone
- American Cheese

DRESSINGS:

- Famous House
- Ranch
- Russian
- Bleu Cheese
- French
- Lemon-Herb
- Creamy Caesar
- Citrus Essence
- Raspberry Vinaigrette
- Honey Mustard

PASTA

SELECT YOUR FAVORITE PASTA WITH ONE OF OUR CLASSIC SAUCES

Spaghetti • Linguine • Penne • Cappellini • Fettuccini • Whole-Wheat Pasta 2.00 • Gnocchi 2.00 • Tortellini 2.00 • Cavatelli 2.00

Tomato Sauce or Marinara Sauce 9.95	Primavera 14.50 <i>Farm fresh seasonable vegetables prepared three ways; tomato base, cream or garlic & oil</i>
Aglio Olio 9.95 <i>Extra Virgin Olive Oil, sliced garlic & fresh parsley</i>	Carbonara 14.95 <i>Cream sauce with bacon, onion & Pecorino Romano</i>
Meatballs or Sausage 11.95 <i>Choice of meatballs or sausage, tomato sauce</i>	Alla Rosa 14.95 <i>Pink cream sauce with chicken & broccoli</i>
Broccoli/Spinach 11.95 <i>Choice of sauteed broccoli or spinach in E.V.O.O. & roasted garlic</i>	White Clam Sauce 15.50 <i>Freshly shucked little neck clams, garlic & parsley</i>
Alla Vodka 13.95 <i>Classic pink cream sauce with a dash of vodka & pancetta</i>	Pesto Cream 14.50 <i>Fresh basil-pesto with a touch of cream</i>
Caprese 12.95 <i>Diced tomato, garlic, basil & melted mozzarella</i>	Tuscana 15.50 <i>Broccoli rabe, fresh garlic, sliced sweet Italian sausage & cannellini beans-Tuscan Extra Virgin Olive Oil</i>
Alfredo 12.95 <i>Classic Pecorino Romano cream sauce</i>	Pomodoro 15.50 <i>Artichoke hearts, cured olives, fresh arugula, sundried tomato-fresh basil/garlic-lite tomato sauce tossed with smoked mozzarella</i>
Bolognese 14.95 <i>Ground veal, pork & beef – tomato sauce</i>	

PASTA AL FORNO

Baked Ziti 11.95	Baked Manicotti 11.95
Baked Ziti Sorrentino 11.95	Baked Meat Lasagna 12.95
Baked Ziti Siciliana 11.95	Baked Ravioli 11.95

All entrees are served with choice of spaghetti, ziti or salad

ENTREES

Please ask your server about our chef specials

Eggplant Parmigiana 14.95 <i>Crispy breaded eggplant layered with tomato sauce & melted mozzarella</i>	Chicken Valdastano 17.95 <i>Boneless chicken breast layered with prosciutto, mozzarella in a mushroom port wine reduction</i>
Eggplant Rollantini 16.00 <i>Crispy breaded eggplant filled with ricotta, Pecorino topped with tomato sauce & mozzarella</i>	Veal Parmigiana 18.50 <i>Crispy breaded veal cutlet baked with tomato sauce & mozzarella</i>
Chicken Parmigiana 16.50 <i>Crispy breaded chicken cutlet baked with tomato sauce & mozzarella</i>	Veal Sorrentino 18.95 <i>Veal scallopini layered with eggplant, prosciutto, and fresh mozzarella in a portobello-sherry demi-glace</i>
Chicken Marsala 16.50 <i>Boneless chicken breast sautéed with mushrooms & Marsala wine</i>	Jumbo Tiger Shrimp 19.95 <i>Prepared three ways: Fra Diavolo, Francese or Scampi</i>
Chicken Francese 16.50 <i>Boneless breast of chicken braised with lemon, butter & white wine</i>	Zuppa Di Pesce 19.95 <i>A medley fresh calamari, little neck clams, mussels, scungilli & shrimp-tomato brodetto</i>
Tuscan Chicken 17.50 <i>Chicken breast stuffed with spinach, pinoli nuts, provolone with bacon, onion, thyme cream sauce</i>	Salmon Mediterraneo 21.95 <i>Wild Atlantic Salmon simmered in a plum tomato/white wine sauce with mixed olives & little neck clams</i>
Chicken Scarpariello 17.50 <i>Morsels of chicken sautéed with sausage, roasted peppers & cherry peppers, in a tangy rosemary wine sauce</i>	Bistecca alla Pizziole 22.50 <i>Skillet roasted skirt steak finessed with San Marzano hand-crushed tomato, caramelized red onions, fire roasted peppers, fresh oregano & chili flake.</i>
Chicken Calabrese 17.50 <i>Chicken morsels sautéed with portobello mushrooms, roasted peppers in a Chianti wine reduction</i>	

SIDES

French Fries 3.75	Sauteed Spinach 6.25	Potato Croquettes 4.95
Meatballs 5.50	Sauteed Broccoli 6.25	Garlic Bread Loaf 3.50
Sausage 5.50	Sauteed Broccoli Rabe 7.95	Garlic Knots (6) 3.95

If you have any food allergies or concerns, please speak to one of our staff. Please be advised thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of food born illness.

VINI

HOUSE WINE BY THE GLASS \$7.00 (Al Quartino)

Chardonnay • Pinot Grigio • White Zinfandel • Chianti • Cabernet Sauvignon • Merlot • Montepulciano

BIANCHI

	Al Quartino by the Glass	Bottle
Pinot Grigio, Donna Cristina, Lazio <i>Light gold color with layers of citrus and melon fruit.</i>		28.00
Pinot Grigio, Barone Fini, Valadige	9.00	30.00
<i>Soft round fruits fill the mouth with ripe juicy flavors of apples and lichee nuts.</i>		
Super Tuscan, Banfi Centine Bianco, Tuscany	9.00	30.00
<i>A delightful blend of Sauvignon Blanc, Chardonnay and Pinot Grigio with aromas of pears and apricots.</i>		

	Al Quartino by the Glass	Bottle
Sauvignon Blanc, Ernst, South Africa <i>Dry, bright with citrus, fig and vanilla aromas.</i>	8.00	27.00
Chardonnay, Napa Ridge, Napa Valley <i>A refreshing wine with pineapple and citrus notes.</i>	9.00	30.00
Gavi, Principessa, Piedmonte <i>Fruity, fresh and crisp with gentle acidity and a balanced finish.</i>		28.00

ROSSI

	Al Quartino by the Glass	Bottle
Pinot Noir, Hob Nob, Southern France <i>Bursting with cherries and violets with a smooth medium bodied finish.</i>	9.00	30.00
Pinot Noir, Robert Mondavi, Private Selection, California <i>Classic Pinot Noir color with hints of raspberry and strawberry notes.</i>		30.00
Sangiovese, Poggio alle Sughere, Tuscany <i>Ruby garnet red in the glass with hints of cherries, vanilla and spice with a soft clean finish.</i>	8.00	27.00
Super Tuscan, Banfi Centine Rosso, Tuscany <i>Soft and smooth with bright red fruits on the finish.</i>	8.00	28.00
Chianti Classico, San Jacopo, Castello Vicchiomaggio, Tuscany <i>Rich and lush showing bright cherry and berry notes with a smooth finish.</i>		35.00
Neprica, Tormaresca, Puglia <i>A red blend of Negroamaro, Primitivo and Cabernet-Medium body with hints of red berries, cassis and spice with a long finish.</i>	8.00	30.00
Morellino di Scansano, Poggio alle Sughere, Tuscany <i>"Hill of the Cork Tree" 90% Sangiovese and 10% Cabernet this is a Chianti with a long finish and a elegant mouth feel.</i>		35.00

	Al Quartino by the Glass	Bottle
Malbec, Trivento, Argentina <i>Warm cocoa and plum notes followed by a muscular but velvety toasty finish.</i>	9.00	29.00
Nero D'Avola, Villa Pozzi, Sicily <i>Soft and luscious with loads of red and black berries with a soft long finish.</i>	8.00	25.00
Primitivo, Feudi San Marzano, Puglia <i>Dark and complex with spicy blackberry fruit flavors.</i>		27.00
Cabernet, Casa Bella, Emilia Romagna <i>This wonderful Italian Cabernet has 15 % Barbera to give it a plum and cherry nose with a smooth round finish.</i>		28.00
Barbaresco, Produttori, Piedmonte <i>Full bodied, balanced and concentrated with aromas of dry fruit.</i>		65.00
Brunello di Montelcino, Castello Banfi, Tuscany <i>Full-bodied with lots of velvety tannins and an elegant dry finish.</i>		85.00
Barolo, Marchesi di Barolo, Piedmonte <i>Bright, Fresh and inviting with tons of black and red fruits, full bodied with a long finish.</i>		70.00

PIZZA

MEDIUM PIZZA	12.95	LARGE PIZZA	14.95	EXTRA LARGE PIZZA	16.95
(14 inches) 6 Slices. Traditional neapolitan style thin crust		(16 inches) 8 Slices. Traditional neapolitan style thin crust		(18 inches) 10 Slices. Traditional neapolitan style thin crust	
<i>(whole wheat & gluten free crust available)</i>					

FRESH PIZZA TOPPINGS

CHEESE

Extra Cheese
*Fresh Mozzarella
Ricotta
*Goat
*Gorgonzola
Feta
Provolone

MEAT

Bacon Bits
Chicken - Fried Breast
Chicken - Grilled Cutlet
Ham
Meatballs (Homemade)
*Prosciutto di Parma
Fennel Sausage
Pepperoni
*Pancetta
Genoa Salami

VEGGIES

Spinach
Sweet Peppers
Broccoli
*Broccoli Rabe
Eggplant
Tomato - sliced / diced
Raw Onion
Mushroom
Black Olives

SAVORY

*Grilled Portobello Mushroom
*Sundried Tomato
Caramelized Onions
Roasted Garlic
*Artichoke Hearts
*Kalamata Olives
Cherry Peppers
*Pesto Drizzle
Anchovies
Pineapple

All of our toppings are freshly prepared in house.

▪ Whole Pie	2.95
▪ Half Pie	1.95
▪ Premium Pizza Toppings	3.50
(*Premium)	

GOURMET PIZZA PIES

Please ask your server about our calzones & pizza rolls

	Pizzetta	Large		Pizzetta	Large
Margherita Pizza * D.O.C.* <i>Our Signature Pie. Buffalo mozzarella, fresh basil & San Marzano tomatoes</i>	12.95	18.00	Amore Special Pizza <i>Chicken breast morsels, sauteed with mushrooms, Marsala wine sauce with mozzarella</i>	12.95	17.95
Bianca Pizza <i>Ricotta, mozzarella & authentic Pecorino Romano</i>	12.95	17.95	Buffalo Chicken Pizza <i>Morsels of chicken breast, barbecue-hot sauce, mozzarella & celery</i>	12.95	17.95
Primavera Pizza <i>Fresh seasonal vegetables</i>	12.95	17.95	Chicken Scarpariello Pizza <i>Morsels of chicken breast, sauteed with hot & sweet peppers & Italian sausage in a tangy garlic wine sauce</i>	12.95	17.95
The All American Pizza <i>Meat lover's for the hearty appetite</i>	12.95	17.95	Chicken Carbonara Pizza <i>Morsels of chicken with pancetta, onions, peas, Pecorino cream sauce & mozzarella</i>	12.95	17.95
Salad Pizza <i>Crispy Neapolitan crust with chopped iceberg lettuce, tomato, carrots, broccoli & olives</i>	12.95	17.95	Penne Vodka Pizza <i>Penne pasta, vodka sauce & mozzarella</i>	12.95	17.95
Pomodoro Caprese Pizza <i>Fresh sliced tomato, fresh garlic, mozzarella & fresh oregano</i>	12.95	17.95	Old Country Pizza <i>Roasted zucchini, mushrooms, black olives, cherry tomatoes, roasted garlic & mozzarella</i>	12.95	17.95
Chicken Parmigiana Pizza <i>Chicken breast, tomato sauce & mozzarella</i>	12.95	17.95	Florentine Pizza <i>Sauteed spinach, Italian sausage, fresh ricotta, garlic & mozzarella</i>	12.95	17.95
Melanzana Pizza <i>Breaded eggplant, roasted peppers, caramelized onion with fresh mozzarella</i>	12.95	17.95	San Gennaro Pizza <i>A medley of roasted Bermuda onion, fire roasted peppers, Italian sausage & mozzarella</i>	12.95	17.95
Arthur Avenue Special <i>Fennel sausage, sauteed with broccoli rabe, cherry tomatoes, olives & fresh mozzarella</i>	12.95	17.95	Steak al Forno Pizza <i>Shaved top-round, caramelized onions, sweet peppers, hand crushed San Marzano tomato & mozzarella</i>	12.95	17.95

Served in traditional long bronx hero bread

COLD & HOT SUBS

Grilled Chicken Cutlet <i>Grilled chicken breast, tomato, lettuce & honey mustard</i>	7.25	Meatball <i>Three house made meatballs topped with tomato sauce</i>	6.25
Chicken Cutlet Club <i>Crispy chicken breast, tomato, lettuce & honey mustard</i>	7.25	Sausage <i>Italian fennel sausage with tomato sauce</i>	6.25
Italian Combo <i>Premium Italian cold cuts, lettuce, tomato, roasted peppers & famous house dressing</i>	7.25	Sausage & Peppers <i>Italian fennel sausage with peppers & onions</i>	7.00
Turkey & Cheese <i>Smoked turkey, Provolone, lettuce, tomato & mayo</i>	6.75	Eggplant Parmigiana <i>Breaded eggplant, tomato sauce & mozzarella</i>	7.00
Ham & Cheese <i>Lean ham with American cheese, lettuce, tomato & mayo</i>	6.50	Chicken Cutlet Parmigiana	7.75
White Tuna <i>Albacore tuna salad, lettuce & tomato</i>	7.25	Veal Parmigiana <i>Tender Veal breaded with tomato sauce & mozzarella</i>	9.00
Potato & Egg <i>Potato combined with farm fresh scrambled eggs</i>	7.00	Steak & Cheese <i>Grilled top round with sweet peppers, onions & American cheese</i>	9.25