

POMODORO TRATTORIA SPECIALS

2/17/12-2/23/12

- **SOUP- Zuppa Melanzane Antica-** *pureed creamy lentil with roasted cubed Italian eggplant and carrots.* 6-
- **SALAD- Winter Market Salad-** *baby spinach laced in a sherry wine vinaigrette, port wine braised pears, dried figs, toasted almonds and crumbled gorgonzola.* 13-
- **PASTA- Linguine Nero-** *ribbons of fresh black linguine flattered with jumbo shrimp in delicate saffron-Vermentino wine sauce with blistered cherry tomato.* 18-
- **PASTA- Garganelli del Campo-** *artisanal ribbed pasta quills finessed in truffle cream sauce...married with Prosciutto di Parma, sweet peas and wild mushrooms – shaved Reggiano Parmigiana.* 16-
- **ENTRÉE- Pesce del Giorno-** *wild Mahi Mahi filet pan roasted paired with braised fennel & citrus segments, Gran Marnier demiglace finish, including potato tort & julienne vegetables.* 25-
- **ENTRÉE- Chop Toscana-** *Berkshire pork chop stuffed with fontina cheese, prosciutto and sage – complimented with aged Balsamic reduction, including potato croquette and broccoli rabe.* 23-

Buon Carnivale / thank you for your patronage!