



PIZZA

THIN CRUST

	10" SM	12" MD	14" LG	16" XL	18" JUMBO	20" MAMA MIA
CHEESE	12.00	14.00	17.00	20.00	22.00	27.00
EXTRA INGREDIENT	1.25	1.75	2.00	2.00	2.50	3.25

SPECIALTY PIZZAS

(No substitutions please)

POMODORO E MOZZARELLA

Sausage, mushrooms, onions, green peppers

17.00 19.00 22.00 25.00 27.00 N/A

BRUSCHETTA POMODORO

Our famous bruschetta topped with EVOO, mozzarella

17.00 19.00 22.00 25.00 27.00 N/A

THE POMODORO ITALIANO

Italian roast beef, Italian sausage, hot giardiniera, mozzarella

17.00 19.00 22.00 25.00 27.00 N/A

PAN PIZZA

	10" SM	12" MD	14" LG	16" XL	18" JUMBO	20" MAMA MIA
CHEESE	17.00	19.00	21.00	N/A	N/A	N/A
EXTRA INGREDIENT	1.50	2.00	2.50	N/A	N/A	N/A

NEW YORK STYLE

PIE CUT

	10" SM	12" MD	14" LG	16" XL	18" JUMBO	20" MAMA MIA
CHEESE	N/A	16.00	N/A	22.00	N/A	N/A
EXTRA INGREDIENT	N/A	2.00	N/A	2.50	N/A	N/A

GLUTEN FREE

MEDIUM ONLY

CHEESE	19.00
EXTRA INGREDIENT	2.00

CAULIFLOWER CRUST

SMALL ONLY

CHEESE	15.50
EXTRA INGREDIENT	2.00

CALZONE

BAKED

CHEESE	12.00
EXTRA INGREDIENT	2.00

SICILIAN

SMALL ONLY



DEEP DISH PAN PIZZA	16.00
Bread crumbs, grated romano cheese, oregano, EVOO	



ARTISIAN PIZZA					
PIZZA ROSSO TOMATO BASE		12" PICCOLA	16" GRANDE	PIZZA BIANCA OLIVE OIL BASE	
MARGHERITA Tomato, fresh basil, fresh mozzarella		14.00	21.00	PIZZA CRUDA Arugula, tomato, garlic, fresh mozzarella, EVOO	12" PICCOLA 16" GRANDE
QUATTRO GUSTI Prosciutto cotto, Kalamata olives, artichoke hearts, tomato, fresh mozzarella	16.00	23.00		FRESCA Prosciutto crudo, arugula, shaved asiago, EVOO	16.00 23.00
AI SPINACH Sausage, spinach, garlic, fresh mozzarella	16.00	23.00		QUATTRO FORMAGGI Fresh mozzarella, mozzarella, ricotta, bleu cheese, EVOO	16.00 23.00
AI GAMBERI Shrimp, confit garlic spread, fresh mozzarella	17.00	24.00		GENOVESE Shrimp, pesto, fresh mozzarella	16.00 23.00
NAPOLETANA Anchovies, fresh mozzarella	16.00	23.00		SALSICCIA E RAPINI	16.00 23.00
SALSICCIA Sausage	14.00	23.00			
REGINA Ham, mushrooms, fresh mozzarella	15.00	23.00			
CAPRICCIOSA Ham, mushrooms, artichoke hearts, fresh mozzarella	16.00	24.00			
HAWAIIAN Ham, pineapple	16.00	24.00			
ORTOLANA Grilled eggplant, zucchini, roasted red peppers	16.00	25.00			
DIAVOLA Spicy capicola ham, salami, hot red peppers	16.00	25.00			
SALSICCIA E FUNGHI Sausage, mushrooms	16.00	23.00			
SALMONE Smoked salmon, creamy pink sauce, fresh mozzarella	16.00	25.00			
INGREDIENTS					
ARTICHOKES	HOT GIARDINIERA				
BANANA PEPPERS	JALAPEÑOS				
BASIL	KALAMATA OLIVES				
BLACK OLIVES	MEATBALLS				
BLEU CHEESE	MUSHROOMS				
BROCCOLI	ONION				
CANADIAN BACON	PEPPERONI				
FRESH GARLIC	PEPPERS				
FRESH TOMATO	PLUM TOMATOES				
GREEN OLIVES	PINEAPPLE				
GREEN PEPPERS	SAUSAGE				
HAM	SPINACH				
*PREMIUM INGREDIENTS					
ANCHOVIES	HOT SALAMI				
ARUGULA	ITALIAN BEEF				
BACON	PROSCIUTTO COTTO				
FRESH MOZZARELLA	PROSCIUTTO CRUDO				
GRILLED CHICKEN	RICOTTA CHEESE				
GRILLED ZUCCHINI	ROASTED RED PEPPERS				
GRILLED EGGPLANT	SHRIMP				
*CHARGED AS A DOUBLE ITEM					

FOOD ALLERGY NOTICE: Please be advised, food prepared here may contain, milk, eggs, wheat, peanuts, and shell fish. LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

18% GRATUITY FOR PARTIES OF 5 OR MORE
All prices are subject to change without notice



Pomodoro E Mozzarella

PIZZERIA E GRILL

Carry Out SELECTIONS

630-549-0589

ThePomodoroEMozzarella.com

ST. CHARLES

1850 W. MAIN STREET

DINE IN | CARRY OUT | CATERING

DAILY LUNCH SPECIAL

Only \$8.99

AVAILABLE 11AM - 2PM, WEDNESDAY TO FRIDAY
MUST PLACE ORDER & PICK UP BY 2PM

CHEESE CALZONE & SODA OR 8" PERSONAL ONE TOPPING PIZZA & SODA

HOURS

CLOSED MONDAY
TUESDAY 4PM-9PM
WEDNESDAY & THURSDAY 11AM-9PM
FRIDAY & SATURDAY 11AM-10PM
SUNDAY 4PM-8PM

FOLLOW US ON





APPETIZERS

ARANCINI 6.50
Two fried rice balls filled with ground beef, peas, mozzarella

FRIED CALAMARI 14.00
Fresh squid floured, lightly fried, served lemon

GRILLED CALAMARI 14.00
Fresh squid marinated with lemon, EVOO, spices, balsamic vinegar

BAKED CLAMS 1/2 DZ. 12.00
Fresh clams breaded, baked to perfection!

BRUSCHETTA POMODORO 10.00
Diced tomatoes, garlic, onions, spices

CAPONATA 8.00
Eggplant, olives, capers, celery, carrots, onions

FRIED ZUCCHINI 7.00

MOZZARELLA STICKS {6} 8.00
Served with marinara

FRIED RAVIOLI {4} 8.00
Homemade breaded ravioli, filled with cheese, served with marinara

BREADED MUSHROOMS 7.00

TRONCHETTI DI PANELLI 5.00
Fried garbanzo paste fritters
A SICILIAN SPECIALTY! - MADE GLUTEN FREE

GARLIC BREAD 4.00

GARLIC BREAD with CHEESE 5.00

FRESH BAKED BREAD 3.00
Served with EVOO

Sides

BROCCOLI RABE (Rapini) 8.00
FRENCH FRIES 3.00

SANDWICHES

ALL SANDWICHES ARE MADE ON OUR HOMEMADE CIABATTA, SERVED WITH FRENCH FRIES.

CHICKEN PARMIGIANA 12.00
Breaded chicken breast, mozzarella, marinara sauce

RIB-EYE STEAK 16.00
8oz rib-eye, grilled onions, mushrooms

MEATBALL 12.00
Homemade meatballs served with marinara sauce
ADD MELTED MOZZARELLA 2.00

EGGPLANT PARMIGIANA 12.00
Breaded eggplant, marinara sauce, melted mozzarella

ITALIAN STYLE TUNA 12.00
Onion, mayo, hot giardiniera

PANINO CON PANELLI 8.00
Fried garbanzo paste fritters, served on ciabatta or mafalda bread with lemon wedge



ENTREES

CHICKEN MARSALA 18.00
Chicken breast, mushrooms, Marsala wine sauce. Side of portobello ravioli

CHICKEN PARMIGIANA 18.00
Breaded chicken breast, marinara sauce, mozzarella, parmesan. Choice of spaghetti or penne

CHICKEN alla GRIGLIA 18.00
Grilled chicken breast, potato, wedges, garlic, lemon, EVOO

CHICKEN PICCATA 18.00
Chicken breast, capers, lemon, white wine sauce. Choice of spaghetti or penne

CALAMARI & SHRIMP MARINARA 20.00
Sauteed calamari, shrimp, onion, white wine sauce, toasted ciabatta bread

GRIGLIATA di PESCE 29.00
Shrimp, octopus, calamari, garlic, lemon, EVOO



INSALATE

SIDE SALAD 5.00

INSALATA GRECO ROMANA 11.00
Romaine, pepperoncini, Kalamata olives, roasted red peppers, artichokes, fresh mozzarella, balsamic vinaigrette

MOZZARELLA CAPRESE 11.00
Fresh sliced ovolini mozzarella, tomatoes, basil, EVOO

GARDEN SALAD 9.00
Romaine, red onion, cucumber, tomato, choice of dressing

CAESAR SALAD 11.00
Romaine, croutons, parmesan shavings, Caesar dressing

ARUGULA SALAD 11.00
Fresh arugula, tomato, red onion, Kalamata olives, mushrooms

SICILIAN ORANGE SALAD 11.00
Orange, tomato, Kalamata olives, mint, sliced garlic

BEET & PEAR SALAD 11.00
Arugula, honey roasted walnuts, goat cheese, balsamic vinaigrette

Dressings

HOUSE BALSAMIC | BLEU CHEESE
CAESAR | CREAMY GARLIC | RANCH
EXTRA DRESSING 4 OZ. 1.25

ADD AVOCADO 2.00 | **CHICKEN** 5.00 | **SHRIMP** 6.00

PASTA SPECIALTIES

SERVED WITH GARLIC BREAD - SUBSTITUTE FOR OUR HOMEMADE BREAD 1.50

RIGATONI BOSCAIOLA 13.00
mushrooms, sausage, cream sauce

RIGATONI SALSICCIA 13.00
Sausage, onion, fresh tomato, EVOO

RIGATONI VEGETALE 13.00
Mushrooms, spinach, garlic, EVOO

TORTELLINI alla PANNA 13.00
Mushrooms, pancetta, peas, parmigiano, cream sauce

GNOCCHI CASA MIA 13.00
Potato dumpling, fresh tomato, garlic, sauteed spinach, cream sauce

FETTUCINI TRAPANESE 13.00
Diced tomato, garlic, basil, olive oil

SPAGHETTI al CALAMARI 17.00
Sauteed calamari, marinara sauce

SPAGHETTI con SHRIMP e BROCCOLI 17.00
Sauteed shrimp, broccoli, garlic, EVOO

LASAGNA 13.00
Layered sheets of pasta with ricotta, ground beef, tomato, spices

RAVIOLI (Meat or Cheese) 13.00

LOBSTER RAVIOLI 13.00
Filled with lobster meat

EGGPLANT PARMIGIANA 13.00
With choice of spaghetti or penne

MAKE IT PESTO OR ARRABIATA 2.00

ADD MELTED MOZZARELLA 2.00 | **CHICKEN** 5.00 | **SHRIMP** 6.00

DESSERTS

COPPA STRACCIATELLA 6.00
Chocolate chip gelato, chocolate syrup, cocoa powder, hazelnuts

COPPA MASCARPONE 6.00
Chocolate cream, mascarpone cream, armaretto crumbs, chocolate curls

BINDI LIMONCELLO FLUTE 6.00

TIRAMISU 6.75
Homemade lady fingers dipped in espresso, layered in creamy mascarpone

CANNOLI 4.50
Homemade Italian pastry shells, fresh ricotta cream, topped with nuts

PROFITEROLES {3} 6.00
Cream puffs

By the Slice

GERMAN CHOCOLATE CAKE 5.00

CANNOLI CAKE 5.00

CARROT CAKE 5.00

SUB SANDWICHES

AVAILABLE 11AM TO 2PM ONLY

ITALIAN SUB 12.00
Genoa salami, mortadella, lettuce, tomato, provolone, Italian dressing
SERVED HOT OR COLD

INFERNO 12.00
Spicy sopressata, genoa salami, fresh mozzarella, calabrese peppers

PANINO CAPRESE 12.00
Fresh mozzarella, tomato, basil, pesto spread

ADD MILD OR HOT GIARDINIERA .75

PASTA

SERVED WITH GARLIC BREAD - SUBSTITUTE FOR OUR HOMEMADE BREAD 1.50

CHOICE OF PASTA

SPAGHETTI
FETTUCCINE
RIGATONI
PENNE

CHOICE OF SAUCE

POMODORO 11
GARLIC, OIL & PARSLEY 11
BOLOGNESE (meat sauce) 13
ARRABIATA (spicy sauce) 13
VODKA 14

ADD MEATBALLS OR ITALIAN SAUSAGE 4.00

ADD MELTED MOZZARELLA 2.00 | **CHICKEN** 5.00 | **SHRIMP** 6.00

BEVERAGES

SAN BENEDETTO ICE TEA 2.50
Lemon, Peach, Green Tea

S. PELLEGRINO SPARKLING WATER
16oz 2.50
750ml 6.00 **★ S. PELLEGRINO**

SMERALDINA BOTTLED WATER
500ml 2.00
750ml 5.00 **SMERALDINA**

SMERALDINA SPARKLING WATER
500ml 2.00
750ml 5.00

SAN PELLEGRINO 2.50
Aranciata, Aranciata Rossa, Limonata

LA SICILIANA 2.00
Blood Orange or Limonata

Soda

Domestic Only
CAN 1.50
SIX PACK 8.00