

STARTERS

Bruschetta 9

Lemon Herb tomatoes, fresh basil, balsamic

Zuppa de Pesce 12

Seafood stew in a light saffron broth

PEI Mussels 11

Steamed, lemon garlic sauce, aioli crostinis

Crab Cakes 12

Fire roasted, served with a lemon-caper remoulade

Calamari Fritti 12

Banana peppers, olives, remoulade & marinara sides

Greens & Beans 10

Escarole, Canellini, parmesan, EVOO. Sausage add \$4

Artichoke Hearts 12

Baked with a Dijon demi-glaze, parmesan, panko crust

Lamb Lollipops 12

grilled & served with an eggplant tapenade

SALADS

Grilled Chicken or Portabella 6 Sirloin, Shrimp or Salmon 7

Casa 8

Mesclun, tomatoes, cucumbers, red onions, vinaigrette

Cesare 10

Romaine, croutons, farfalle, house dressing, asiago

Grecca 11

Cucumbers, tomatoes, banana peppers, olives, Feta

Caprese 12

Vine tomato, basil, Buffalo mozzarella, balsamic

Burrata 13

Spinach, lemon, prosciutto, Balsamic glaze

Arugula 13

Beets, blue cheese, pistachio oil vinaigrette



PASTA

Tortelloni 16

Five cheeses, spinach, roasted tomato marinara, asiago

Penne Vodka 16

Tomato cream, broccoli, peppers, grated cheese

Spaghetti Carbonara 16

Prosciutto, peas, peccorino, egg, asiago

Linguini Limone 16

Artichokes, sun dried tomatoes, asparagus, pine nuts, feta

Linguini del Mar 22

White wine sauce, pan seared scallops, clams, spinach

Spaghetti Cioppino 25

Shrimp, scallop, clams, mussels, fish, light saffron sauce

Fettucine Bolognese 22

A slow cooked ragu of tomatoes & meat

Spaghetti Aglio Olio 14

EVOO, garlic, parsley, crushed red pepper, asiago

PIZZA

Pollo 16

Basil pesto, mozzarella, chicken, spinach, artichokes

Gamberi 15

EVOO, garlic, mozzarella, shrimp, spinach, roasted peppers

Margherita 14

EVOO, garlic, roasted tomatoes, basil, Buffalo mozzarella

Capricciosa 15

Basil pesto, mozzarella, prosciutto, artichokes, olives

Traditionale 14

House made red sauce, mozzarella, pepperoni

Salciccia 14

Red sauce, mozzarella, mushroom, onion, pepper, sausage

MAIN COURSE

Seafood Paella 28

Fire roasted stew of saffron rice & seafood

Pomo Burger 18

Chipotle glazed bacon, herb mayo, cheese, pommes frites

The following is served with Vegetable du Jour
And Potato or Saffron Rice - Add Side Salad 3

Shrimp Scampi 24

Sauteed in white wine & lemon, tomato confit

Salmon 24

Grilled, glazed in Dijon-Ginger

Mahi Mahi 24

Grilled, topped with seasonal relish

Pollo al Forno 20

Herb crusted breast, wild mushroom Bechamel

Pork Tenderloin 24

Grilled Prime cut, topped with an apricot marmelade

Ribeye 34 New York Strip 32

Grilled Choice Cut. Garlic butter or demi-glaze

SIDES

Casa or Caesar salad 6

Penne Marinara 6 Pommes Frites 6

Gluten-Free Penne add 2

SOUPS

Calabrian Wedding 6 Tuscan White Bean 6

SUMMER & FALL HOURS

LUNCH Mon-Fri 11-4 DINNER Mon-Thu 4-10 Fri-Sat 4-11 Sun 4-9

EVENTS & CELEBRATIONS

Pomodoro www.mypomodoro.com 585-271-5000

Via Mina www.theviamina.com 585-586-7000