

# PIZZA

## THIN CRUST

	10" SM	12" MD	14" LG	16" XL	18" JUMBO	20" MAMA MIA
CHEESE	11.00	13.50	15.50	17.50	20.50	25.00
EXTRA INGREDIENT	1.25	1.75	2.00	2.00	2.50	3.25

## SPECIALTY PIZZAS (No substitutions please)

<b>POMODORO E MOZZARELLA</b> Sausage, mushrooms, onions, green peppers	15.00	17.50	20.50	22.50	24.50	N/A
<b>BRUSCHETTA POMODORO</b> Our famous bruschetta topped with EVOO, mozzarella	15.00	17.00	20.00	22.00	24.00	N/A
<b>THE POMODORO ITALIANO</b> Italian roast beef, Italian sausage, hot giardiniera, mozzarella	16.00	17.50	21.50	23.50	25.50	N/A

## PAN PIZZA

	10" SM	12" MD	14" LG	16" XL	18" JUMBO	20" MAMA MIA
CHEESE	15.00	17.00	19.00	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	14.50	N/A	20.50	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	10.00
EXTRA INGREDIENT	1.50

## SICILIAN SMALL ONLY

DEEP DISH PAN PIZZA	16.00
<small>Bread crumbs, grated romano cheese, oregano, EVOO</small>	

# ARTISIAN PIZZA

## PIZZA ROSSO TOMATO BASE

	12" PICCOLA	16" GRANDE
<b>MARGHERITA</b> Tomato, fresh basil, fresh mozzarella	13.00	20.00
<b>QUATTRO GUSTI</b> Prosciutto cotto, Kalamata olives, artichoke hearts, tomato, fresh mozzarella	15.00	22.00
<b>AI SPINACH</b> Sausage, spinach, garlic, fresh mozzarella	15.00	22.00
<b>AI GAMBERI</b> Shrimp, confit garlic spread, fresh mozzarella	16.00	23.00
<b>NAPOLETANA</b> Anchovies, fresh mozzarella	15.00	22.00
<b>SALSICCIA</b> Sausage	13.00	22.00
<b>REGINA</b> Ham, mushrooms, fresh mozzarella	14.00	22.00
<b>CAPRICCIOSA</b> Ham, mushrooms, artichoke hearts, fresh mozzarella	15.00	23.00
<b>HAWAIIAN</b> Ham, pineapple	15.00	23.00
<b>ORTOLANA</b> Grilled eggplant, zucchini, roasted red peppers	15.00	24.00
<b>DIAVOLA</b> Spicy capicola ham, salami, hot red peppers	15.00	24.00
<b>SALSICCIA E FUNGHI</b> Sausage, mushrooms	15.00	22.00
<b>SALMONE</b> Smoked salmon, creamy pink sauce, fresh mozzarella	15.00	24.00

## PIZZA BIANCA OLIVE OIL BASE

	12" PICCOLA	16" GRANDE
<b>PIZZA CRUDA</b> Arugula, tomato, garlic, fresh mozzarella, EVOO	15.00	22.00
<b>FRESCA</b> Prosciutto crudo, arugula, shaved asiago, EVOO	15.00	22.00
<b>QUATTRO FORMAGGI</b> Fresh mozzarella, mozzarella, ricotta, bleu cheese, EVOO	15.00	22.00
<b>GENOVESE</b> Shrimp, pesto, fresh mozzarella	15.00	22.00
<b>SALSICCIA E RAPINI</b>	15.00	22.00

## 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



# Carry Out & Delivery SELECTIONS

**630-549-0589**  
ThePomodoroEMozzarella.com

**ST. CHARLES**  
1850 W. MAIN STREET

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*Only \$7.99*

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

**DELIVERY HOURS**  
TUESDAY TO SUNDAY 4PM-CLOSE



FOLLOW US ON



Local Postal Customer

PERMIT NO. 13  
PAID ADDITIONAL PERMIT NO. 95

\$15 MINIMUM DELIVERY ORDER  
DELIVERY CHARGE \$3 WITHIN A 5 MILE RADIUS OF OUR RESTAURANT  
ALL DELIVERY TIMES ARE APPROXIMATE.  
All prices are subject to change without notice



## APPETIZERS

**ARANCINI** 6.00  
Two 4oz fried rice balls filled with ground beef, peas, mozzarella

**FRIED CALAMARI** 13.00  
Fresh squid floured, lightly fried, served lemon

**GRILLED CALAMARI** 13.00  
Fresh squid marinated with lemon, EVOO, spices, balsamic vinegar

**BAKED CLAMS** 1/2 OZ. 11.00  
Fresh clams breaded, baked to perfection!

**BRUSCHETTA POMODORO** 9.00  
Diced tomatoes, garlic, onions, spices

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

**FRIED ZUCCHINI** 6.95

**MOZZARELLA STICKS** {6} 7.00  
Served with marinara

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

**BREADED MUSHROOMS** 6.50

**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** 10.00  
Breaded chicken breast, mozzarella, marinara sauce

**RIB-EYE STEAK** 15.00  
8oz rib-eye, grilled onions, mushrooms

**MEATBALL** 9.00  
Homemade meatballs served with marinara sauce  
**ADD MELTED MOZZARELLA** 2.00

**EGGPLANT PARMIGIANA** 9.00  
Breaded eggplant, marinara sauce, melted mozzarella

**ITALIAN STYLE TUNA** 10.00  
Onion, mayo, hot giardiniera

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



## INSALATE

**SIDE SALAD** 5.00

**INSALATA GRECO ROMANA** 10.00  
Romaine, pepperoncini, Kalamata olives, roasted red peppers, artichokes, fresh mozzarella, balsamic vinaigrette

**MOZZARELLA CAPRESE** 10.00  
Fresh sliced ovolini mozzarella, tomatoes, basil, EVOO

**GARDEN SALAD** 8.00  
Romaine, red onion, cucumber, tomato, choice of dressing

**CAESAR SALAD** 10.00  
Romaine, croutons, parmesan shavings, Caesar dressing

**ARUGULA SALAD** 10.00  
Fresh arugula, tomato, red onion, Kalamata olives, mushrooms

**SICILIAN ORANGE SALAD** 10.00  
Orange, tomato, Kalamata olives, mint, sliced garlic

**BEET & PEAR SALAD** 10.00  
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** 12.00  
mushrooms, sausage, cream sauce

**RIGATONI SALSICCIA** 12.00  
Sausage, onion, fresh tomato, EVOO

**RIGATONI VEGETALE** 12.00  
Mushrooms, spinach, garlic, EVOO

**TORTELLINI alla PANNA** 12.00  
Mushrooms, pancetta, peas, parmigiano, cream sauce

**GNOCCHI CASA MIA** 12.00  
Potato dumpling, fresh tomato, garlic, sauteed spinach, cream sauce

**FETTUCINI TRAPANESE** 12.00  
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** 11.00  
Layered sheets of pasta with ricotta, ground beef, tomato, spices

**RAVIOLI (Meat or Cheese)** 10.00

**LOBSTER RAVIOLI** 13.00  
Filled with lobster meat

**EGGPLANT PARMIGIANA** 12.00  
With choice of spaghetti or penne

MAKE IT PESTO OR ARRABIATA 2.00

ADD MELTED MOZZARELLA 2.00 | CHICKEN 5.00 | SHRIMP 6.00

## ENTREES

**CHICKEN MARSALA** 17.00  
Chicken breast, mushrooms, Marsala wine sauce. Side of portobello ravioli

**CHICKEN PARMIGIANA** 16.00  
Breaded chicken breast, marinara sauce, mozzarella, parmesan. Choice of spaghetti or penne

**CHICKEN alla GRIGLIA** 16.00  
Grilled chicken breast, potato, wedges, garlic, lemon, EVOO

**CHICKEN PICCATA** 16.00  
Chicken breast, capers, lemon, white wine sauce. Choice of spaghetti or penne

**CALAMARI & SHRIMP MARINARA** 18.00  
Sauteed calamari, shrimp, onion, white wine sauce, toasted ciabatta bread

**GRIGLIATA di PESCE** 27.00  
Shrimp, octopus, calamari, garlic, lemon, EVOO

## DESSERTS

**COPPA STRACCIATELLA** 5.50  
Chocolate chip gelato, chocolate syrup, cocoa powder, hazelnuts

**COPPA MASCARPONE** 5.50  
Chocolate cream, mascarpone cream, armaretto crumbs, chocolate curls

**BINDI LIMONCELLO FLUTE** 5.50

**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** 9.00  
Genoa salami, mortadella, lettuce, tomato, provolone, Italian dressing  
**SERVED HOT OR COLD**

**INFERNO** 9.00  
Spicy sopressata, genoa salami, fresh mozzarella, calabrese peppers

**PANINO CAPRESE** 9.00  
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  
FETTUCINE  
RIGATONI  
PENNE

### CHOICE OF SAUCE

POMODORO 10  
GARLIC, OIL & PARSLEY 10  
BOLOGNESE (meat sauce) 13  
ARRABIATA (spicy sauce) 13  
VODKA 14

ADD MEATBALLS OR ITALIAN SAUSAGE 3.00

ADD MELTED MOZZARELLA 2.00 | CHICKEN 5.00 | SHRIMP 6.00

## BEVERAGES

**SAN BENEDETTO ICE TEA** 2.25  
Lemon, Peach, Green Tea

**S. PELLEGRINO SPARKLING WATER** 16oz 2.25

**SAN PELLEGRINO** 2.25  
Aranciata, Aranciata Rossa, Limonata

**ACQUA PANNA BOTTLED WATER** 1.50

### Soda

Domestic Only  
CAN 1.50  
SIX PACK 7.00

ROOT BEER 2.00

**ACQUA PANNA**  
THE FINE DINING WATERS  
**S. PELLEGRINO**