



*il Pomod'Cro*  
Restaurant & Pizzeria

# Mother's Day MENU

**Soup of the Day**  
*cream of broccoli 10*

## *Salad*

**Organic Tomato Salad**

*organic tomatoes, cucumbers, organic onions,  
French cheese, EVOO 18*

**Spring Salad**

*daily market farm organic mixed greens, strawberries,  
pecans, goat cheese, strawberry vinaigrette 13*

## *Appetizers*

**Tequila Lime Shrimp**

*home made crostini, garlic, parsley, tequila lime butter 18*

**Lobster Bruschetta**

*home made crostini, fresh Maine lobster, avocado,  
lemon paprika beurre blanc 19*

## *Entree*

**Grilled 16oz Prime Ribeye**

*mashed potatoes, sauteed broccoli, red wine demi 54*

**Pan Seared Market Fish**

*pistachio crust, spinach, daily market farm organic spinach,  
parsnip puree 39*

**Lobster Alfredo**

*home made papardelle, fresh Maine lobster tail,  
chopped asparagus, celery leaves, Alfredo sauce 39*

## *Wine Special*

**Duckhorn Vineyards Cabernet Sauvignon**

*Napa Valley, CA 75*



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## *Appetizers*

### **FRITTO MISTO**

fried calamari, shrimp,  
julienne vegetables 18

### **PEI MUSSELS**

cherry peppers, garlic, pomodoro  
sauce, extra virgin olive oil,  
crispy crostini 18

### **PARMA AND BURRATA** 17

## *Salads*

### **POMODORO CAPRESE**

fresh tomatoes, mozzarella,  
basil, extra virgin olive oil,  
balsamic glaze 15

### **CAESAR**

romaine lettuce, home made garlic  
croutons, shaved parmesan 10

### **ARUGULA**

fennel, red onions, parmesan  
cheese, artichoke hearts, lemon  
vinaigrette dressing 10

## *Pasta*

### **HOME MADE TAGLIATELLE ALLA BOLOGNESE**

grass fed beef ragù 28

### **HOME MADE PAPPARDELLE ALLA BOSCAIOLA**

wild mushroom, bacon, ham,  
green peas, fresh cream  
pomodoro sauce 27

### **HOME MADE LASAGNE ALLA BOLOGNESE**

grass fed bolognese sauce 28

### **SHRIMP GNOCCHI**

hand made gnocchi, shrimp,  
arugula pesto sauce 29

### **BUCATINI CACIO E PEPE**

bacon, pecorino romano,  
black pepper 27

### **RISOTTO AI PORCINI E OLIO TARTUFATO**

porcini mushroom, truffle oil,  
parmesan cheese risotto 27

## *Entrees*

### **\*GRILLED HANGER STEAK**

roasted potatoes, Chef's choice  
seasonal vegetables 34

### **RED WINE BRAISED BBQ SHORT RIBS**

roasted potatoes, Chef's choice  
seasonal vegetables 32

### **CHICKEN PARMESAN**

Bionaturae Organic spaghetti  
pomodoro sauce 24

### **FREE RANGE CHICKEN PICCATA**

Bionaturae Organic  
Linguini alla Piccata 29

### **GRILLED SALMON**

encrusted in olive oil, Italian bread  
crumbs, organic farro, green peas,  
Parmesan cheese 31