#### SIDE ORDERS **DESSERTS** DRINKS Contorni — Dolce Bevande PATATE AL ROSMARINO V 2.20 HOMEMADE TIRAMISÚ (1. 3. 7. 8) 6.70 COCA-COLA. COKE ZERO. Oven baked potatoes with rosemary Traditional recipe using lady fingers dipped FANTA & SPRITE pines & olive oil in coffee & liqueur. Filled with mascarpone cream SAN PELLEGRINO 2.80 & sprinkled with cocoa powder SWEET POTATO FRIES V ARANCIATA / LIMONATA PANNA COTTA (4.7) 6.50 SPARKLING WATER - 330ml 2.20 JACKET POTATO FRIES V Delicate fresh cream mousse topped with OR STILL WATER forest fruit coulis, chocolate or caramel sauce 6.50 MIXED ITALIAN SALAD WITH 3.00 ITALIAN FRUIT JUICE BALSAMIC DRESSING V CANNOLI SICILIANI (1. 3. 5. 7. 8. 12) ORANGE JUICE & APPLE JUICE Mixed leaves with cherry tomatoes & red onions Typical Sicilian pastry tube filled with a rich with a light balsamic olive oil dressing cream cheese filling WINE & BEER 6.50 NUTELOTTO (1, 3, 5, 7, 8, 12) Chocolate sponge filled with nutella in the Vini centre. Covered in chocolate mousse & tris (dark, milk & white chocolate) flakes 17.00 NEGROAMARO - RED WINE 17.00 PINOT GRIGIO - WHITE WINE Selection of wines available online



Check out the full cocktail menu on WWW.POMODORINOSWORDS.COM



5.00 PERONI - 330ml MORETTI - 330ml 5.00 6.00 **ICHNUSA - NON FILTERED BEER** 

Birre

### — ALLERGENS —

ORDER ONLINE

3. Peanuts

WWW.POMODORINOSWORDS.COM

9. Molluscs

14. Celery V Vegetarian

12. Sulphur Dioxide

13. Lupin

Gift Vouchers Available

If you are thinking of celebrating a special occasion why not join us at Pomodorino? We will take care of all your needs. So all you have to do is enjoy the occasion in the comfort of your own home. Returned to work? We can cater for office gatherings. We are

**TEL** (01) 813 1313 Mon, Wed, Thurs: 3pm-10pm / Tues: Closed Fri: 12.30pm-11pm / Sat: 1pm-11pm / Sun: 1pm-10pm

Delivery starts at 5pm every evening / Prices are subject to change without notice

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**Pomodorino** meaning cherry tomato, is the base of our tradition as any tomato is the king ingredient in Italian cooking. Its colour. perfume and taste comes from sunshine! We are passionate about what we serve at **Pomodorino** 

I.G.P

D.O.P

D.O.C

Indicazione Geografica

Geographical Indication)

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Protetta (Protected

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D.O.C.G

Guaranteed

Designation of Origin)



### D.O.P

The Charcuterie is a selection of cooked and raw meat. We select and export meat from all parts of Italy for Pomodorino. We reach the selections in DOC, DOP & IGP.

## **STARTERS**

— Antipasti —

BRUSCHETTA AL POMODORINO (1) O VEGAN 7.50 Rustic Italian sourdough bread toasted & drizzled with extra virgin olive oil (D.O.P) topped with cherry tomatoes, garnished with fresh basil leaves

BRUSCHETTA PARMA (1, 7, 12) Rustic Italian sourdough bread with melted fior di latte mozzarella garnished with thinly sliced Parma ham (D.O.P) with balsamic glaze

TAGLIERE MISTO (1, 2, 4, 11, 12) IDEAL TO SHARE 15.50 Assorted Italian charcuterie meats combined with a mix of Italian cheeses. Olives, sundried tomatoes & slices of focaccia bread

10.50 CAPRESE (7) Original Italian bufala mozzarella (D.O.P) from Campania region served with vine tomatoes, extra virgin olive oil & basil leaves

SUPPLI (1. 3. 6. 7. 8. 9) Rice dumplings filled with melted mozzarella cheese in a light tomato sauce

ALETTE CALABRESE (1, 4, 7, 12) Chicken wings served with Nduia in a tomato sauce

GARLIC BREAD (1.7) Artisan five cereal ciabatta bread garnished with seasoned garlic butter

GARLIC BREAD WITH CHEESE (1, 7) (7) Artisan ciabatta bread garnished with seasoned garlic butter & melted fior di latte mozzarella

### **PASTA**

Primi

SPAGHETTI AL POMODORINO (1) O VEGAN 14.50 Signature dish served with delicate cherry tomato (datterino tomato) sauce, basil leaves with a hint of garlic & chilli

TAGLIATELLE BOLOGNESE (1, 2, 3, 5, 7, 8, 9, 12) 15.00 Egg based pasta served with traditional bolognese sauce

LASAGNA AL FORNO (1, 2, 3, 5, 7, 8, 9, 12) 15.00

RAVIOLI VALTELLINA (1. 2. 3. 4. 5. 7. 8. 9) 🖤 Homemade pasta filled with ricotta & spinach served with a delicate four cheese sauce

PENNE AL SALMONE (1, 4, 6, 7, 12) 14.50 Penne pasta served with Irish smoked salmon

pieces in a light rose sauce

PENNE ARRABBIATA (1) VEGAN 13.50 Served with San Marzano spicy tomato sauce

SPAGHETTI CARBONARA (1. 3. 6. 7) 15.00 With pancetta cinta senese (I.G.P) in a carbonara sauce (which consists of egg, grated cheese & black pepper)

PAPPARDELLE AI GAMBERI (1, 2, 3, 7, 9, 12) 19.90 Egg based pasta served with prawns served in a delicate saffron cream sauce

POLLO AI FUNGHI MISTI (1, 7, 4, 12) 19.50 Pan-fried chicken breast served with mixed mushrooms with a hint of chilli in cream sauce. served with rosemary potatoes

Gluten-Free Pasta Available from €2.00 Extra \*\*All pasta dishes are authentic Italian recipes we do not add or remove any ingredients\*\*

### **PIZZA**

Specialità

POMODORINO (D.O.P) (1.7) (0

10"

16.00 17.50

17.00 19.00

San Marzano tomato sauce, bufala mozzarella (D.O.P), cherry tomatoes & fresh basil leaves with a drizzle of extra virgin olive oil (D.O.P)

PARMA (1. 7. 12) 17.50 18.50 San Marzano tomato sauce, bufala mozzarella (D.O.P) with thinly sliced Parma ham (D.O.P).

Rocket salad & parmigiano shavings (D.O.P)

GOLOSA (1. 3. 7. 8. 9. 12) Fior di latte mozzarella, Italian pork sausage (I.G.P), pancetta (I.G.P), mushrooms, Nduja & egg

CAMPANA (1 7 8 9 12) 15.50 17.00 Fior di latte mozzarella, Italian flavoured pork sausage meat, friarelli (wild broccoli) & parmigiano cheese

AFFUMICATA (1 7 9 12) 16.50 17.50

San Marzano tomato sauce, fior di latte mozzarella, porcini mushrooms, dry cured smoked ham & scamorza (smoked cheese)

CALZONE (1, 7, 12) 16.00 San Marzano tomato sauce, fior di latte mozzarella, ham & mushrooms

FOCACCIA (1) W VEGAN Plain pizza bread with sea salt, rosemary pines,

drizzled with extra virgin olive oil

All Pizzas are Sourdough Based

Rustic Italian Bread: Made with Sourdough 5 Cereal Bread

### **PIZZA**

Classica

11.50 13.50 MARGHERITA (1, 4) San Marzano tomato sauce, fior di latte mozzarella & basil. Traditional recipe!

MARINARA (1) O VEGAN 9.00 11.00 San Marzano tomato sauce, fresh garlic, drizzled with extra virgin olive oil & Sicilian oregano

MEAT LOVER (1 7 9 12) 17.00 19.00 San Marzano tomato sauce, fior di latte mozzarella. pepperoni, ham, Italian sausage (I.G.P) & chicken

CAPRICCIOSA (1.7.8.9.12) 16.00 18.00 San Marzano tomato sauce, fior di latte mozzarella. ham, mushrooms, artichokes & olives

14.00 15.50 DIAVOLA (1.7) San Marzano tomato sauce, fior di latte mozzarella.

CAPRINO (1, 7, 12) (7 16.00 17.50

ventricina (Calabria spicy salami) (I.G.P)

San Marzano tomato sauce, fior di latte mozzarella, goats cheese, caramelised onions & spinach leaves

ORTOLANA (1.7) 15.50 17.50

Fior di latte mozzarella, \*roasted peppers, baby spinach, cherry tomatoes, \*courgettes, \*aubergines & olives

PEPPERONI (1.7.12) 12.50 15.50 San Marzano tomato sauce, fior di latte mozzarella & pepperoni

> Gluten Free Pizza Base 2.50 Extra Only 12" Size Available

QUATTRO FORMAGGI (1.7) Gorgonzola cheese. Swiss cheese. fior di latte mozzarella & shavings

of parmigiano cheese (D.O.P)

HAWAIIAN (1 7 12) 14.50 16.50

10" 12"

14.50 16.50

San Marzano tomato sauce, fior di latte mozzarella, ham & pineapple

> — TOPPINGS — 10" 2.20 12" 2.50

\*Roasted peppers, grilled \*aubergines, \*grilled courgettes, onions, mushrooms, friarielli, olives, pineapple, rocket salad, cherry tomatoes, spinach, sweetcorn, caramelised onions, egg, pepperoni (spicy), ventricina salami, ham, pancetta, Italian sausage, chicken, Parma ham, speck, tuna fish, bufalo mozzarella, goats cheese, porcini mushrooms, smoked cheese, mozzarella & Nduia

\*denotes that grilled vegetables are garnished with olive oil, garlic & parsley

— DIPS —

Garlic dip **2.70** BBO dip **2.70** Pomodorino - Chilli oil 2.70 Grated parmigiano cheese 2.70

MAKE YOUR OWN PIZZA —

2 Toppings 10" 15.00 12" 17.00 3 Toppings 10" 17.00 12" 19.00

This is an accreditation to all food products and wines.