STARTERS

Antipasti

TAGLIERE MISTO (Ideal to share) (1, 2, 4, 11, 12) Assorted Italian charcuterie meats combined with a mix of Italian cheeses, olives and sundried tomatoes	19.00
CAPRESE (4) O Original Italian bufala mozzarella (D.O.P) from Campania region served with vine tomatoes, extra virgin olive oil & basil leaves	13.50
BRUSCHETTA AL POMODORINO (1) VEGAN Rustic Italian toasted sourdough bread*, topped with datterino cherry tomatoes, fresh basil leaves & drizzled with extra virgin olive oil	9.00
BRUSCHETTA PARMA (1, 4) Rustic Italian toasted sourdough bread*, with melted fior di latte mozzarella, thinly sliced parma ham (D.O.P). Garnished with balsamic glaze	12.00
BRUSCHETTA AI PROFUMI DI BOSCO (1) Rustic Italian sourdough bread served with a mix of wild mushrooms sautéed in white wine. Garnished with garlic & olive oil	9.90
SUPPLÍ (1, 2, 4, 5, 8, 14) ♥ Rice dumplings filled with melted mozzarella cheese in a light tomato sauce	10.90
ALETTE CALABRESE (1, 4, 6, 12) Chicken wings lightly seasoned with Italian spices. Served with nduja (Spicy salami paste)	9.90
GARLIC BREAD (1, 4) 🕥 Artisan ciabatta bread garnished with seasoned garlic butter	6.00
GARLIC BREAD WITH CHEESE (1, 4) Artisan ciabatta bread garnished with seasoned garlic butter & melted fior di latte mozzarella	7.50
PAN FOCACCIA Sourdough pizza bread garnished with olive oil crushed sea salt & oregano	8.00

GLUTEN FREE PIZZA AVAILABLE	
FROM €2.50 EXTRA - 12" ONLY	

PIZZA

Specialitá –		
Signature Dish	10″	12″
POMODORINO (DOP) (1, 4)	16.50	18.50
San Marzano tomato sauce, bufala mozzarella (D.O.P)	cherry tomato	es
& fresh basil leaves with a drizzle of extra virgin olive	oil (D.O.P)	
PARMA (1, 4, 12)	17.50	18.95
San Marzano tomato sauce, bufala mozzarella (D.O.P) with thinly sli	ced
parma ham, (D.O.P) rocket salad & parmigiano shavir	ngs (D.O.P)	
AFFUMICATA (1, 4, 12)	17.50	18.95
San Marzano tomato sauce, fior di latte mozzarella, p speck (Dry cured smoked ham) & scamorza (Smoked		oms,
GOLOSA (1, 4, 5, 10)	17.50	18.95
Fior di latte mozzarella, Italian pork sausage (I.G.P) pa	incetta,	
mushrooms, nduja & egg		
CAMPANA (1, 4, 10)	17.00	18.00
Fior di latte mozzarella, Italian flavoured pork sausage	e meat, friariel	li
(Wild broccoli) & grana padano shavings (D.O.P)		

PIZZA

Classica

Olubbicu		
MARGHERITA (1, 4) San Marzano tomato sauce, fior di latte mozzarella & ba Traditional recipe!	10" 14.00 Isil.	12″ 16.00
MARINARA (1) San Marzano tomato sauce, fresh garlic, drizzled with extra virgin olive oil & Sicilian oregano	12.00	14.00
MEAT LOVER (1, 4) San Marzano tomato sauce, fior di latte mozzarella, pep ham, Italian sausage (I.G.P) & chicken	17.95 peroni,	18.95
CAPRICCIOSA (1, 4, 10, 14) San Marzano tomato sauce, fior di latte mozzarella, ham mushrooms, artichokes & olives	17.00 n,	18.50
DIAVOLA (1, 4, 10, 14) San Marzano tomato sauce, fior di latte mozzarella, ventricina (Calabria spicy salami) (I.G.P)	15.00	17.50
CAPRINO (1, 4, 12) San Marzano tomato sauce, fior di latte mozzarella, goa caramelised onions & spinach leaves ORTOLANA (White base pizza) (1, 4) Fior di latte mozzarella, *roasted peppers, baby spinach	10″ 17.50	18.50 12" 18.95
cherry tomatoes, *courgettes, *aubergines & olives QUATTRO (<i>White base pizza</i>) (1, 4) FORMAGGI Gorgonzola cheese, Swiss cheese & mozzarella cheese	16.00	18.00
grana padano shavings (D.O.P) PEPPERONI (1, 4) San Marzano tomato sauce, fior di latte mozzarella & pe	14.50	16.50
HAWAIIAN (1, 4, 10, 14) San Marzano tomato sauce, fior di latte mozzarella, han	16.50 n & pineapp	18.50 le
CALZONE (1, 4, 10, 14) San Marzano tomato sauce, fior di latte mozzarella, ham	n & mushroo	18.00 oms
MAKE YOUR OWN PIZZA 2 TOPPINGS 10" 15 12" 16 3 TOPPINGS	10″ 17 12″	' 18
TOPPINGS 10" 2.20 12" 2.50 Roasted peppers, *grilled aubergines, *grilled courgettes, oni friarielli, olives, pineapple, rocket salad, cherry tomatoes, sp caramelised onions, egg, pepperoni (spicy), ventricina salar Italian sausage, chicken, parma ham, speck, tuna fish, bu	pinach, sweet mi, ham, pan	tcorn, cetta,

Italian sausage, chicken, parma ham, speck, tuna fish, bufala mozzarella, goats cheese, porcini mushrooms, smoked cheese, mozzarella & nduja *Denotes that grilled vegetables are garnished with olive oil, garlic & parsley

DIPS Garlic 2.00 | BBQ 2.00



DINNER MENU

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

D.O.P: Denominazione di Origine Protetta (Protected Designation of Origin)

ALLERGENS

Please inform your server of any allergens you might have so there is no risk of cross contamination 1. Cereals (Containing wheat, semolina or wholemeal) | 2. Nuts (Pistachio, hazelnuts, walnuts & almonds) | 3. Peanuts | 4. Milk | 5. Eggs | 6. Fish (Gelatine) | 7. She(Ifish 8. Soybeans 9. Molluscs 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide 13. Lupin 14. Celery

VEGAN Vegetarian



PASTA

Primi —



Janajure Jun	
SPAGHETTI AL POMODORINO (1, 8)	18.00
Signature dish served with delicate cherry tomato (Datterino tomato	0)
sauce and basil leaves. With a hint of garlic & chilli	
PAPPARDELLE AL PROFUMO (1, 4, 5, 6, 7, 12, 14)	22.90
DI ZAFFERANO E GAMBERI	
Egg based pasta with prawns served in a delicate saffron cream sauce	
	10.05
RAVIOLI TOSCANO (1, 4, 5, 8, 10, 11, 12, 14) Homemade pasta filled with braised beef served in a reduced	19.95
Aontepulciano red wine sauce	
RAVIOLI VALTELLINA (1, 2, 4, 5, 6, 7, 14)	19.95
Homemade pasta filled with ricotta & spinach served with a	19.95
delicate four cheese sauce	
FAGLIATELLE BOLOGNESE (1, 2, 3, 4, 5, 7, 12, 14)	18.50
Fresh egg based pasta like Nonna (Grandma) used to make,	10.50
served with traditional bolognese sauce	
LASAGNA AL FORNO (1, 2, 4, 5, 6, 7, 12, 14)	18.50
Fraditional oven baked layers of pasta layered with bolognese sauce	
péchamel sauce, parmigiano cheese & fior di latte mozzarella	
PENNE AL SALMONE (1, 4, 6, 8, 12)	18.90
Penne pasta served with Irish smoked salmon pieces in a light	
rose sauce	
SPAGHETTI CARBONARA (1, 4, 5, 8)	18.90
Nith pancetta montanara in a carbon sauce (Which	
consists of egg, grated cheese & black pepper)	
PENNE AI FUNGHI MISTI (1, 12)	17.50
Penne pasta served with wild mushrooms, sautéed in white	
vine, garlic & chilli oil. Garnished with parsley	
SCALLOPINA DI POLLO AI FUNGHI MISTI (1, 4, 12)	23.00
Pan-fried chicken breast in seasoned butter served with sautéed m	ixed
nushrooms accompanied with rosemary oven baked potatoes	
POLLO MEDITERRANEO (2, 12)	23.00
Pan-fried chicken breast served with roast peppers, olives, onions	
n a tomato based sauce with toasted pine nuts. Served with side	
of garnished chargrilled courgettes & aubergines	
GLUTEN FREE PASTA AVAILABLE FROM 2.00 E	

***All pasta dishes are classic Italian recipes we do not add or remove any ingredients

WOOD FIRED PIZZA & PASTA

This is an accreditation to all

food products and wines

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 D.O.C, D.O.P and I.G.P

I.G.P:

Indicazione Geografica Protetta (Protected Geographical Indication)

D.O.C: Denominazione di Origine Controllata Controlled Designation of Origin and Guaranteed)

SIDE ORDERS

Contorni

	001		
PATATE AL RO Oven baked potatoe	ally the same	pines & olive oil	5.90
SWEET POTAT	O FRIES		5.70
JACKET POTA	FO FRIES		5.30
VERDURE GRI Grilled courgettes, gr Garnished in olive oi	rilled aubergines	& roasted peppers.	5.90
MIXED ITALIA BALSAMIC DR Mixed leaves with ch olive oil dressing	ESSING	TH (12) red onions with a light	7.50 balsamic
OLIVES Marinated with olive	oil & herbs		5.50
		ERTS	
	ng lady fingers di	oped in coffee & lique	
PANNA COTTA Delicate fresh cream or chocolate sauce or	mousse topped v	vith forest fruit coulis	7.90
CANNOLI SICI Typical Sicilian pastry		rich cream cheese filli	7.50
CANNOLI AL P Sicilian pastry tube fil		tachio nut cream chee	7.90 ese filling
NUTELOTTO			8.25
Chocolate sponge fille mousse and a tris (Dar		the centre covered in flakes	chocolate
	red with hot shot 7.00 Vanilla	of espresso coffee ice-cream with fruit co th chocolate sauce 7.	
	CAFF	ÉBAR	
	Reg Lrg		Reg Lrg
Americano	2.90 3.20	Теа	3.00
Decaf Americano Espresso	2.90 3.20 2.50	Herbal Teas Peppermint, chamomil	
L2016220	6.30	EALL VIEV VILLOPT X, IPM	OH

Decai Americano	2.90	3.20	Peppermint, chamomile,	3.30
Espresso	2.50		earl grey, ginger & lemon	
Double Espresso	3.10		Extra Shot of Coffee	70 cent
Espresso Macchiato	2.90		Extra Syrup Flavour Caramel, hazelnut & vanilla	60 cent
Double Espresso Macchiato	3.90		Alternative Milk Oat, soya, almond & coconut	60 cent
Cappuccino	3.10	3.60		
Latte	3.10	3.60	Digestives	
Caffe Mocha	3.70	4.00	Limoncello	6.20
Flat White	3.20		Sambuca	6.20
Hot Chocolate	3.70	4.30	Grappa	6.20
Iced Latte		4.00	Amaro Del Capo	6.20