

Appetizers

Bring in your favorite recipe and get your name on our menu!

Stuffed Mushrooms and Zucchini	8.95
Savory stuffing of sausage, bacon, cream cheese, green onion and bread crumbs. Mushrooms drizzled with cream sauce and zucchini drizzled with marinara sauce.	
Coconut Prawns	8.95
Jumbo prawns, lightly panko breaded and served with a delicious sweet Chile sauce.	
Antipasta Platter	13.95
Sliced meatball, hot or mild sausage, assorted cheeses, marinated baby corn, pepperoncini, tomatoes, almond stuffed green olives and hot crostinis. Served with Kalamata and black olive relish.	
Prawns Piccata	8.95
Jumbo prawns sautéed in white wine lemon butter caper sauce and served with crostinis	
Fried Green Beans	7.95
Green beans encrusted in a buttermilk, flour & panko batter served with ranch, habanero and sweet Chile sauce for dipping.	
Caprese	8.95
Mozzarella and Roma tomatoes, topped with fresh basil, drizzled with olive oil & balsamic vinegar with crostinis.	
Calamari	8.95
Lightly breaded, seasoned and fried golden brown, served with a spicy aioli sauce	

Specialty Salads

Warm Seafood Spinach Salad	16.95
Tossed with sautéed jumbo prawns, scallops, bay shrimp, & garnished with tomatoes and almonds.	
Pomodoro Signature Salad	13.95
Spring mix greens tossed with baked chicken, Mandarin oranges, dried cranberries, gorgonzola, raspberry vinaigrette and topped with rice noodles.	
Mediterranean Chicken Salad	13.95
Chicken, romaine, tomato, zucchini, red onion, mushroom, artichokes, Kalamata olives, capers and feta cheese then tossed with Italian vinaigrette.	
Caesar Salad	10.95
A classic with romaine, parmesan and homemade croutons.	Add: Chicken 3.00 Prawns 4.95

Entrées and Pasta

Chicken Christopher	16.95
Pan seared chicken breast, Kalamata olives, artichokes and capers. Served on linguine and tossed with lemon butter feta cheese sauce then topped with jumbo prawns	
Chicken Parmesan	17.95
Seasoned and breaded, topped with marinara sauce, mozzarella and parmesan.	
Chicken Marsala	17.95
Sautéed with olive oil, mushrooms, herbs, butter and Marsala wine.	Sub Veal.....5.95
Chicken Piccata	16.95
Sautéed with lemon and capers in a light, white wine butter sauce.	Sub Veal.....5.95
Chicken Dijon	16.95
Encrusted chicken breast, sauteed and topped with a creamy Dijon sauce and jumbo prawns.	
Steak Tower	18.95
Certified Angus beef flat iron steak charbroiled to your taste with sautéed onions and mushrooms. Served with butter and parmesan spaghetti noodles.	
Pork Chop - Pomodoro Specialty *****	16.95
Charbroiled to perfection and topped with a honey white wine walnut sauce. Served with garlic red mashed potatoes. (Please allow 15 minutes cooking time).	

Consuming raw or undercooked meat, seafood or egg products may result in food borne illness under certain medical conditions.

Some items on our menu may have been prepared with or contain nut products.

There will be an additional charge for sides.

<i>Seafood Linguine</i>	18.95
Manila clams, jumbo prawns, sea scallops in a white wine lemon cream sauce.	
<i>Pasta Fresco</i>	18.95
Sautéed jumbo prawns, scallops, white fish, feta cheese, capers, green onions, fresh basil and tomatoes. Served on spaghetti pasta and tossed in a white wine lemon butter sauce.	
<i>Halibut with Sweet Pepper Aioli</i>	18.95
Pan seared halibut sautéed with red, orange, yellow peppers, red and green onions in a white wine lemon butter sauce. Topped with a roasted garlic red pepper aioli sauce.	
<i>Halibut Almondine</i>	18.95
Pan seared halibut topped with roasted almonds in a delicious Romano cream sauce	
<i>Halibut Supreme</i>	18.95
A sautéed filet of halibut served with a sour cream mixture of green onions and fresh basil. Topped with cheddar cheese and bay shrimp.	
<i>Moe's Favorite</i>	16.95
Sautéed manila clams in a garlic, white wine butter sauce.	
<i>Chicken Cordon Bleu</i>	16.95
Lightly breaded chicken breast, rolled, baked with ham & swiss cheese, topped with our creamy Romano cheese sauce	
<i>Carbonara</i>	17.95
Grilled chicken, bacon, mushrooms, garlic cream sauce, topped with gorgonzola on linguine.	
<i>Cioppino</i>	18.95
An assortment of jumbo prawns, manila clams, scallops and halibut, simmered in a savory red sauce, which we kicked up a notch with crushed red pepper flakes.	
<i>Eggplant Parmesan</i>	14.95
Baked, thin slices of breaded eggplant and topped with marinara, mozzarella & parmesan.	
<i>Sausage Fettuccini</i>	15.95
Mild or hot Italian sausage, green peppers, red onions, garlic & marinara topped with melted cheese.	
<i>Prawns Milano</i>	17.95
Jumbo prawns, bacon, mushrooms, artichokes, green onions, sautéed with garlic, served in a creamy Marsala wine sauce, topped with gorgonzola cheese. Served on linguine.	
<i>Smoked Salmon Penne</i>	14.95
Sautéed fresh mushrooms, tomato, green onion & capers in our own special garlic cream sauce.	
<i>Chicken Linguine</i>	14.95
Baked chicken and broccoli, tossed in a garlic cream sauce. Topped with gorgonzola cheese & slivered almonds.	
<i>Cheese filled Tricolore Tortellini</i>	14.95
Artichokes, fresh spinach, basil, tomatoes, in a garlic cream topped with gorgonzola cheese.	
<i>Garlic Prawns and Fettuccini</i>	16.95
Sautéed prawns, garlic, lemon, parmesan cheese in a white wine cream sauce.	
<i>Spaghetti</i>	11.95
With our rich meat sauce or zesty marinara. Add: (2) Meatballs 2.50 or Italian link 2.50	
<i>Lasagna</i> - Our own recipe; made fresh daily.	14.95
<i>Ravioli di Portobello</i>	14.95
Meat or cheese ravioli tossed with portobello mushrooms, red onion, and zucchini with your choice of hearty meat sauce, zesty marinara or our own garlic cream sauce.	

Split order fee on all Salads, Entrées and Pasta - 5.00

*****If you wish to have a menu item that has been deleted, please ask your server about it.

It is very likely that we can still make that item for you.

Please be aware that entrees containing Kalamata olives may contain olive pits