

## Appetizers

<b>Prawns Piccata</b> .....	<b>8.95</b>
Jumbo prawns (6) sautéed in white wine lemon butter caper sauce and served with crostinis.	
<b>Fried Green Beans</b> .....	<b>7.95</b>
Green beans encrusted in a buttermilk, flour & panko batter, served with a spicy sauce for dipping.	
<b>Caprese</b> .....	<b>8.95</b>
Mozzarella, Roma tomatoes, topped w/fresh basil, drizzled w/Olive oil & Balsamic vinegar on crostinis.	
<b>Crab &amp; Artichoke dip</b> .....	<b>8.95</b>
Topped with pesto and served with fresh hot crostinis	
<b>Antipasta Platter</b> .....	<b>11.95</b>
Sliced salami, mozzarella & cheddar cheeses, marinated mushroom, sliced meatball, pepperoncini, hot or mild sausage, and crostinis. Served with pesto cream cheese and our olive relish.	
<b>Calamari</b> .....	<b>7.95</b>
Lightly breaded, seasoned and fried golden brown, served with a spicy aioli sauce.	

## Specialty Salads

<b>Warm Seafood Spinach Salad</b> .....	<b>16.95</b>
Tossed with sautéed jumbo prawns, scallops, bay shrimp, & garnished with tomatoes and almonds.	
<b>Pomodoro Signature Salad</b> .....	<b>13.95</b>
Spring mix tossed with baked chicken, Mandarin oranges, dried cranberries, and Gorgonzola with a Raspberry Vinaigrette, topped with rice noodles.	
<b>Mediterranean Chicken Salad</b> .....	<b>13.95</b>
Chicken, romaine, tomato, zucchini, red onion, mushroom, artichokes, Kalamata olives, capers and a Feta cheese Italian vinaigrette.	
<b>Caesar Salad</b> .....	<b>9.95</b>
A classic with romaine, Parmesan, homemade croutons & lemon. <b>Add: Chicken 3.00 Prawns 4.95</b>	

## Entrées and Pasta

<b>Christopher's Chicken</b> .....	<b>15.95</b>
Pan seared chicken breast, Kalamata olives, artichokes and capers. Served on linguine tossed in a lemon butter feta cheese sauce and topped with jumbo prawns.	
<b>Chicken Parmesan</b> .....	<b>17.95</b>
Seasoned and breaded, topped with marinara sauce, Mozzarella and Parmesan.	
<b>Chicken Marsala</b> .....	<b>17.95</b>
Sautéed with Olive oil, mushrooms, herbs, butter and Marsala wine. <b>Sub Veal.....5.95</b>	
<b>Chicken Piccata</b> .....	<b>15.95</b>
Sautéed with lemon and capers in a light, white wine butter sauce. <b>Halibut 18.95      Sub Veal.....5.95</b>	
<b>French Cut Pork Loin</b> .....	<b>17.95</b>
French cut Pork Loin drizzled with a demi-glaze and served over garlic mashed potatoes.	
<b>*Steak Tower</b> .....	<b>18.95</b>
Certified angus beef flat iron steak charbroiled to your taste with sautéed onions and mushrooms. Served with Spaghetti pasta topped with butter and Parmesan cheese.	
<b>Pork Chop - Pomodoro Specialty *****</b> .....	<b>16.95</b>
Charbroiled to perfection and topped with a honey white wine walnut sauce. Served with garlic red mashed potatoes. (Please allow 15 minutes cooking time).	

**Split order fee on all Salads, Entrées and Pasta - 5.00** We apologize for any inconvenience; however, checks are not accepted, thank you.      **Please be aware that items containing Kalamata olives may have olive pits.**

\*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.

<i>Jumbo Sea Scallops</i> .....	18.95
Jumbo Sea Scallops pan seared with red, orange, yellow peppers; red and green onions in a white wine lemon butter sauce and each scallop topped with a roasted red pepper, garlic aioli sauce.	
<i>Pasta Fresco</i> .....	18.95
Sauteed jumbo prawns, scallops, white fish, Feta cheese, capers, green onions, fresh basil, tomatoes. Served on Spaghetti pasta and tossed with white wine lemon butter 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, 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 and baked with ham & Swiss cheese and 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.	
<i>Chicken Linguine</i> .....	14.95
In a light garlic cream sauce, broccoli and 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> .....	10.95
With our rich meat sauce or zesty marinara.	<b>Add:</b> (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 an item that has been deleted from the menu, 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.**