

Il Pomodoro
41 North Bridge St
Somerville, NJ 08876

Lunch Menu

Tuesday – Friday ~ 11:30 am to 3 pm

Phone (908) 526- 4466
Fax (908) 526- 4239
www.ilpomodoro.com

Antipasti

Formaggio Brie al Forno ~ Imported brie, lightly breaded and baked, accompanied by a cranberry glaze ~ 9

Mozzarella Roulade ~ Homemade mozzarella rolled with roasted red peppers and spinach accented with basil pesto and sliced almonds ~ 9

Gambero Raffreddato ~ Chilled U-10 Gulf shrimp served with traditional tangy cocktail sauce and lemon wedge ~ 12

Carpaccio ~ Thin slices of filet mignon served with arugula, shaved Parmigiano-Reggiano and laced with truffle oil ~ 11

Zuppe

Pasta e Fagioli ~ Italian white beans, pasta, prosciutto and fresh herbs in a light tomato broth ~ 6

Insalate

Insalata Il Pomodoro ~ Fresh mesclun mix greens tossed in a homemade raspberry vinaigrette ~ 6

Pasta

Filet Mignon Ravioli ~ Filet Mignon Ravioli sautéed with fresh sage, shitake mushrooms and truffle oil butter ~ 15

Rigatoni con Pollo ~ Sautéed eggplant, zucchini and tomato topped with grilled breast of chicken ~ 12

Raviolo Mondello ~ Homemade ravioli filled with eggplant, ricotta cheese and sun dried tomatoes in a pink brandy sauce ~ 16

Piatti di Mezzo

Filetto di Sogliola ~ Boneless fillet of sole wrapped around crabmeat atop a capellini nest finished with roasted red peppers, hearts of palm and artichoke hearts in a Pinot Grigio sauce ~ 18

Lombatello ~ Grilled, sliced hangar steak over truffle polenta with a Cabernet sauce ~ 22

Pollo ~ Tender breast of chicken prepared your way ~ 12

Marsala ~ with wild mushrooms and Marsala wine sauce

Piccata ~ with capers and lemon white wine sauce

Pomodoro ~ with a light tomato and garlic sauce

New Zealand Mussels ~ New Zealand Green Mussels poached in a leek, saffron seafood broth with grilled crostini ~ 8

Eggplant Rollatini ~ Eggplant stuffed with zucchini, roasted red peppers and Portobello mushrooms served over tomato sauce and topped with fresh mozzarella ~ 9

Calamari Fritti ~ Tender calamari lightly crisped and served with hot and sweet pomodoro sauce ~ 10

Melanzane alla Griglia ~ Eggplant marinated in extra virgin olive oil, grilled and topped with Gorgonzola cheese and roasted, sweet red peppers ~ 8

Tortellini en Brodo ~ Ricotta tortellini in a lightly seasoned chicken broth ~ 6

Insalata alla Caesar ~ Crisp hearts of romaine tossed with classic Caesar dressing and homemade croutons topped with freshly grated Parmigiano-Reggiano cheese ~ 6

Gnocchi del Gambero ~ Homemade gnocchi with rock shrimp and sun dried tomatoes with a roasted garlic brown butter meuniere sauce ~ 14

Capellini Contadino ~ Angel hair pasta with sautéed onions, garlic, tomato concasse, julienned zucchini & eggplant ~ 12

Maiale Ripieno ~ Tenderloin of pork encrusted with coconut and stuffed with Granny Smith apples, fontina and prosciutto and finished with a sun dried cherry Apple Jack brandy sauce ~ 14

Raccordo dei Salmoni ~ Fillet of Atlantic salmon with a sesame and poppy seed crust served with a cranberry reduction ~ 17

Vitello Scaloppine ~ Tender scaloppine of veal prepared your way ~ 18

Marsala ~ with wild mushrooms and Marsala wine sauce

Saltimbocca ~ with spinach, prosciutto, mozzarella and sage in a roasted shallot Madiera wine sauce

Livornese ~ with fresh tomato, onion, capers and black olives in a light plum tomato sauce

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Bistro Menu

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Polenta Bruschetta

Herbed polenta cake topped with sautéed wild mushrooms, roasted red pepper, shaved Parmesan and truffle oil ~ 9

Seafood Trio

Pan fried trio of our crab cake, salmon cake and shrimp cake with wasabi aioli, Chipotle sun dried tomato and traditional tartar sauce ~ 12

Stuffed Mushrooms

Crimini mushrooms stuffed with sausage, peppers, and onions with a roasted shallot sauce ~ 8

Prince Edward Island Mussels

Steamed mussels in a fra diavolo or saffron leek sauce ~ 12

Caprese Salad

Homemade mozzarella, sliced tomatoes and basil drizzled with extra virgin olive oil ~ 9

Country Panzanella Salad

Italian bread salad with tomatoes, cucumber, red pepper, onion and capers marinated in a vinaigrette and served with grilled shrimp ~ 10

Mozzarella Salad

Homemade mozzarella stuffed with spinach and roasted peppers, breaded and fried over a mixed green salad with basil pesto and almonds ~ 12

Mediterranean Pizzetta

Sauteed spinach, kalamata olives, artichokes, sun dried tomatoes and feta cheese ~ 9

Pollo Pizzetta

Grilled chicken, sautéed wild mushrooms and mozzarella with a roasted red pepper puree ~ 9

Gambero Pizzetta

Sautéed broccoli rabe, garlic and shrimp with tomatoes and shaved Parmesan cheese ~ 9