

***Il Pomodoro***  
41 North Bridge St  
Somerville, NJ 08876

**Lunch Menu**  
Tue – Thu / 5 pm to 10 pm  
Fri and Sat / 5 pm to 11 pm  
Lunch: Tue – Fri / 11:30 to 3

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

**Antipasti**

**Piatte di Salumi**

Sliced Cured Meats, Roasted Garlic, Cantaloupe,  
Grilled Bruschetta ~ 18

**Shrimp Scampi**

Pan Sautéed in Garlic White Wine Sauce,  
Frisée and Cherry Tomato Salad ~ 13

**Fried Calamari**

Lightly Crisped, Spicy Marinara ~ 13

**Grilled Sausage**

Housemade Fennel and Garlic Sausage, Creamy Polenta,  
Broccoli Rabe, Olive Oil ~ 11

**Zuppe**

**Chef's Daily Market Soup** ~ Market Price

**Insalate**

**Arugula and Fennel Salad**

Braised Artichokes, Thinly Sliced Fennel,  
Lemon Vinaigrette ~ 10

**Satur Farm Heirloom Baby Beets and Carrots**

Sheep's Milk Ricotta, Radishes, Sorrel ~ 11

**Insalata Misticanza**

Young Field Greens, Fresh Herbs, Local Tomatoes,  
Radishes, White Balsamic Vinaigrette ~ 8

**Caesar Salad**

Romaine Hearts, Focaccia Croutons, Shaved Parmesan ~ 9

**Insalate di Entrata**

**Chicken Caesar Salad**

Crisp Romaine, Focaccia Croutons, Grilled Chicken Breast,  
Shaved Parmesan ~ 13

**Atlantic Salmon Salad**

Baby Arugula, Grilled Salmon, Shaved Fennel,  
Parmesan, Lemon Vinaigrette ~ 15

**Lombatello Salad**

Grilled Hanger Steak, Panzanella Salad of Romaine Lettuce,  
Red Onions, Tomatoes, Focaccia Croutons,  
Ricotta Salata, Red Wine Vinaigrette ~ 18

**Pasta**

**Butternut Squash Risotto**

Cinnamon Spiced Walnuts, Salted Maple Syrup,  
Parmesan Emulsion ~ 10 / 19

**Fettuccini in Lemon Cream Sauce**

Gulf Shrimp, Maryland Crab,  
Glazed Pearl Onions and Broccoli ~ 13 / 25

**Potato Gnocchi Bolognese**

Hand Rolled Gnocchi, Traditional Meat Ragù,  
Herbed Ricotta, Rosemary ~ 11 / 21

**Entrata**

**Chicken Parmesan**

Breaded and Sautéed Organic Chicken Breast,  
Tomato Sugo and Fresh Mozzarella,  
Housemade Linguine and Sautéed Spinach ~ 18

**Pan Seared Atlantic Salmon**

Creamy Rosemary Polenta, Broccoli Rabe and  
White Wine-Garlic Sauce ~ 20

**Grilled Black Angus Hanger Steak**

Pan Roasted Baby Carrots, Sunchokes and Salsify,  
Wilted Bloomsdale Spinach, Caramelized Onion-Potato Gratin,  
Chianti Reduction ~ 22

**Contorni ~ 6**

**Roasted Broccoli Florets**

Golden Raisins and Pine Nuts

**Sautéed Tuscan Kale**

Toasted Pine Nuts, Caramelized Cipollini Onions,  
Aged Balsamic Vinegar

**Roasted Yukon Gold Potatoes**

Rosemary and Garlic

**Creamy Polenta**

**Dolci**

New York Style Cheesecake ~ 8

Tiramisu ~ 8

Chocolate Lava Cake ~ 10

Almond Cake ~ 6

Cannoli ~ 8

Tartufo Gelato ~ 8

Ricotta Cheesecake ~ 6

Fresh Berries with Grand Marnier ~ 10