



Valentine's Day

Menu

Feb 11 and Feb 14
5PM –10PM

Il Pomodoro

41 North Bridge St
Somerville, NJ 08876
Phone: (908) 526-4466
www.ilpomodoro.com

Antipasti

Piatte di Salumi

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

Shrimp Zeppoles

Gulf Shrimp Fritters, Creamy Bagna Cauda ~ 10

Fried Calamari

Lightly Crisped, Spicy Marinara ~ 13

Burrata Pugliese

Creamy Imported Buffalo Mozzarella,
Assorted Antipasti, Bruschetta ~ 18

Zuppe/Insalate

Butternut Squash Soup

Poached Cranberries, Toasted Pumpkin Seeds, Basil ~ 8

Lemon Chicken and Orzo Soup

Tuscan Kale, Winter Vegetables, Pesto ~ 8

Caesar Salad

Romaine Hearts, Focaccia Croutons, Shaved Parmesan ~ 9

Arugula Salad

Shaved Fennel, Parmesan, Lemon Vinaigrette ~ 8

Insalata Misticanza

Young Field Greens, Fresh Herbs, Baby Carrots,
Radishes, White Balsamic Vinaigrette ~ 8

Primi

Oysters Moscow

Wellfleet Oysters, Smoked Salmon,
Sevruga Caviar, Vodka ~ 14

Beef Tenderloin Carpaccio

Traditional Beef Carpaccio, Arugula Salad,
Parmigiano-Reggiano, Black Truffle, Lemon Vinaigrette ~ 12

Sautéed Crab Cakes

Gingered Apple Purée, Celery Root & Apple Slaw,
Herb Salad ~ 14

Foie Gras Torchon

Chilled Duck Liver Pate, Fig Chutney,
Toasted Hazelnuts, Brioche ~ 14

Pasta

Lobster Tortellini

Cara Cara Orange, Broccoli Rabe,
Tarragon Sauce ~ 14 / 27

Fettuccini Frutti di Mari Fra Diavolo

Calamari, Shrimp, Mussels, Crab,
Spicy Pepper and Tomato Sugo ~ 13 / 25

Campanelle Pasta with Wild Mushrooms

Black Trumpets, Yellow Foot, Chanterelles,
Sweet Peas, Sherry Cream Sauce ~ 12 / 23

Potato Gnocchi Bolognese

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

Entrata

Pan Seared Florida Snapper

Glazed Heirloom Carrots and Fennel, Safron Fregola,
Citrus Vinaigrette ~ 27

Grilled Atlantic Salmon

Sautéed Spinach, Lemon Risotto, Basil Aioli ~ 25

Day Boat Sea Scallops

Pan Seared, Roasted Cauliflower, Granny Smith Apples,
Speck Ham Vinaigrette, Maple Emulsion ~ 29

Veal Saltimbocca

Breaded Veal Chop Roulade filled with Prosciutto, Black Truffle
and Goat Cheese, Risotto Piemontese, Salsa Truffa ~ 34

Grilled Angus New York Strip

Sautéed Tuscan Kale, Beldi Olives, Potato Gratin,
Caramelized Onions, Horseradish, Barolo Sauce ~ 29

Chicken Parmesan

Breaded & Sautéed Organic Chicken Breast, Tomato Sugo,
Fresh Mozzarella, Sautéed Spinach, Housemade Linguine ~ 23

Grilled Center Cut Pork Chop

Creamy Polenta, Caramelized Winesap Apples,
Broccoli Rabe ~ 26

Pepper Crusted Rack of Lamb

Whipped Yukon Gold Potatoes, Swiss Chard, Smoked Bacon,
Red Wine Lamb Jus ~ 33