



POMODORINO

AT HOME

WE DELIVER

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CALL US
(01) 813 1313

Pomodorino meaning cherry tomato, is base of our tradition as any tomato is the king ingredient in Italian cooking. Its colour, perfume and taste comes from sunshine! We are passionate about what we serve at **Pomodorino**.



D.O.P

The Charcuterie is a selection of cooked and raw meat. We select and export meat from all parts of Italy for Pomodorino. We reach the selections in DOC, DOP & IGP.

I.G.P

Indicazione Geografica Protetta (Protected Geographical Indication)

D.O.P

Denominazione d'Origine Protetta (Protected Designation of Origin)

D.O.C

Denominazione di Origine Controllata (Designation of Controlled Origin)

D.O.C.G

Denominazione di Origine Controllata (Controlled Designation of Origin and Guaranteed)

This is an accreditation to all food products and wines.

STARTERS

— Antipasti —

BRUSCHETTA AL POMODORINO (1,V,veg) **5.90**

Rustic Italian sourdough bread* toasted glazed with extra virgin olive oil (Dop) topped with piannolo cherry tomatoes, garnished with fresh basil leaves.

BRUSCHETTA PARMA (1,4, 12) **8.00**

Rustic Italian sourdough bread* toasted glazed with extra virgin olive oil (Dop) topped with piannolo cherry tomatoes, garnished with fresh basil leaves.

TAGLIERE MISTO (1,2,4,11,12) **IDEAL TO SHARE 11.50**

Assorted Italian Charcuterie Meats combined with a mix of Italian Cheeses, Olives & Sundried Tomatoes & slices of focaccia bread.

CAPRESE (1,V,veg) **9.50**

Original Italian Bufala mozzarella DOP from Campania region served with vine tomatoes, extra virgin olive oil & basil leaves.

SUPPLI (1,2,4,13,V) **6.90**

Rice dumplings filled with melted mozzarella cheese in a light tomato sauce.

ALETTE CALABRESE (1,9,12) **6.90**

Chicken wings lightly seasoned with Italian spices. Served with Nduja (hot spicy chilli sauce which originates from Calabria) spicy sauce.

GARLIC BREAD (1,4,V) **4.30**

Artisan five cereal ciabatta bread garnished with seasoned garlic butter.

GARLIC BREAD WITH CHEESE (1,4) **5.20**

Artisan ciabatta bread garnished with seasoned garlic butter & melted fior di latte mozzarella.

PASTA

— Primi —

TAGLIATELLE BOLOGNESE (1,4,5,14) **11.50**

Fresh egg based pasta like Nonna (Grandma) used to make, served with traditional bolognese.

LASAGNA AL FORNO (1,4,14) **11.00**

TAGLIATELLE DI CAMPANIA (1,4,5,12,14) **11.50**

Fresh egg based pasta served with Italian pork flavoured sausage in tomato sauce with a hint of cream.

SPAGHETTI AL POMODORINO (1,V,veg) **11.00**

Signature dish served with delicate cherry tomato (datterino tomato) sauce & basil leaves with a hint of garlic & chilli. *Our Signature dish.*

RAVIOLI VALTELLINA (1,2,4,5) **12.00**

Homemade pasta filled with ricotta & spinach served with a delicate four cheese sauce.

PENNE AL SALMONE (1,4,6) **11.50**

Penne pasta served with Irish Smoked salmon pieces in a light cream sauce.

PENNE ARRABBIATA (1,5,V) **10.50**

Served with San Marzano spicy tomato sauce.

SPAGHETTI CARBONARA (1,4,5) **11.90**

With pancetta Cinta Senese (I.G.P) in a carbonara sauce (which consists of egg, grated cheese & black pepper)

PAPPADERLE AI GAMBERI (1,4,5,7) **17.50**

Egg based pasta served with Prawns served in a delicate Saffron cream sauce.

****All pasta dishes are authentic Italian recipes we do not add or remove any ingredients****

PIZZA

Classica

MARGHERITA (1,4,V,Vegan) **10"** **12"**
9.00 11.00

San Marzano tomato sauce, fior di latte mozzarella & basil. Traditional recipe!

MARINARA (1,V,Vegan) **7.50** **9.00**
San Marzano Tomato sauce, fresh garlic, drizzled with extra virgin olive oil& Sicilian Oregano.

MEAT LOVER (1,4,10,12,14) **15.00** **17.00**
San Marzano tomato sauce, fior di latte mozzarella, pepperoni, ham, Italian sausage (I.G.P) & Chicken.

CAPRICCIOSA (1,4) **13.00** **15.00**
San Marzano tomato sauce, fior di latte mozzarella, ham, mushrooms, artichokes & olives.

DIAVOLA (1,4,10,12) **12.00** **14.00**
San Marzano tomato sauce, fior di latte mozzarella, ventricina (Calabria spicy Salami) (I.G.P).

CAPRINO (1,4) **13.00** **15.00**
San Marzano tomato sauce, fior di latte mozzarella, goats cheese, caramelized onions & spinach leaves.

ORTOLANA (1,4) **14.00** **16.00**
Fior di latte mozzarella, *roasted peppers, baby spinach,cherry tomatoes, *courgettes, *aubergines & Olives.

PEPPERONI (1,4) **11.00** **13.00**
San Marzano tomato sauce, fior di latte mozzarella & pepperoni.

QUATTRO FORMAGGI (1,4,V) **10"** **12"**
12.00 14.00
Gorgonzola cheese, Swiss cheese & mozzarella, cheese shavings of Parmigiano (DOP).

HAWAIIAN (1,4) **12.00** **14.00**
San Marzano tomato sauce, fior di latte mozzarella, ham, & pineapple.

PIZZA

Specialità

POMODORINO D.O.P (1,4) **10"** **12"**
13.50 15.50
San Marzano tomato sauce, bufala mozzarella(D.O.P) Pienolo (D.O.P) cherry tomatoes & fresh basil leaves with drizzle of extra virgin olive oil (D.O.P) *Our Signature pizza.*

PARMA (1,4) **14.50** **16.50**
San Marzano tomato sauce, bufala (D.O.P)mozzarella with thinly slices Parma ham, (D.O.P)rocket salad & Parmigiano shavings (D.O.P).

GOLOSA (1,4,5,12,14) **15.50** **17.50**
Fior di latte mozzarella, Italian pork sausage (I.G.P), pancetta (I.G.P), mushrooms, Nduja & egg

CAMPANA (1,4,5,12,14) **13.00** **15.00**
Fior di latte mozzarella, Italian flavoured pork sausage meat, friarelli (wild Broccoli), & Parmigiano cheese.

AFFUMICATA (1,4) **10"** **12"**
15.00 17.00
San Marzano tomato sauce, fior di latte mozzarella, porcini mushrooms, dry cured smoked ham & Scamorza (smoked cheese).

CALZONE (1,4) **12.00** **14.50**
San Marzano tomato sauce, fior di latte mozzarella, ham & mushrooms.

FOCACCIA (1,V,Vegan) **6.50**
Plan pizza bread with sea salt , Rosemary Pines, drizzled with extra virgin Olive oil.

All pizza are sour dough based

Rustic Italian Bread: Made with Sourdough 5 Cereal Bread

TOPPINGS

10" 2.00 **12" 2.40**

*Roasted Peppers, grilled *aubergines,* grilled courgettes,onions, mushrooms, friarelli, Olives, pineapple, rocket salad, cherry tomatoes, spinach, sweetcorn, caramelized onions, egg, pepperoni (spicy), ventricina Salami, ham, pancetta, Italian sausage, chicken, Parma ham, speck, tuna fish, bufalo mozzarella, goat cheese, porcini mushrooms, smoked cheese, mozzarella, Nduja.

**denotes that grilled vegetables are garnished with olive oil, garlic & parsley.*

DIPS

Garlic dip **1.90** BBQ dip **1.90**
Pomodorino - Chilli oil **1.90**
Grated parmigiana cheese **2.50**

SIDE ORDERS

Contorni

- PATATE AL ROSMARINO** (V, V, GF) **4.75**
Oven baked potatoes with rosemary pines & olive oil.
- SWEET POTATO FRIES** (V) **4.50**
- JACKET POTATO FRIES** (V) **4.50**
- MIXED ITALIAN SALAD WITH BALSAMIC DRESSING** (V, V, GF) **5.50**
Mixed leaves with cherry tomatoes & red onions with a light balsamic olive oil dressing.
- INSALATA DI RUCOLA** (V) **5.50**
Rocket salad leaves with cherry tomatoes, & parmigiana shavings served with balsamic glaze.
- OLIVES** (V) **3.50**
Marinated with olive oil & herbs

DESSERTS

Dolce

- HOMEMADE TIRAMISU** (1,4,5) **5.60**
Traditional recipe using lady finger dipped in coffee & liquer filled with mascarpone cream & sprinkled with cocoa powder.
- PANNA COTTA** (1,4) **5.00**
Delicate fresh cream mousse topped with forest fruit coulis or chocolate sauce or Caramel.
- CANNOLI SICILIANI** (1,2,4,5) **5.00**
Typical Sicilian pastry tube filled with a rich cream cheese filling.
- NUTELOTTO** (1,2,3,4,5) **5.50**
Chocolate sponge filled with Nutella in the centre covered in chocolate mousse and a tris (dark, milk and white chocolate) flakes.

DRINKS

Bevande

- COCA-COLA** **1.60**
- COKE ZERO, FANTA, SPRITE** **1.50**
- SAN PELLEGRINO** **2.50**
- ARANCIA/ LIMONATA**
- SPARKLING WATER, STILL WATER** **2.20**
- ITALIAN FRUIT JUICE** **2.50**
- ORANGE JUICE, APPLE JUICE**

WINE & BEER

Vini

- NEGRO AMARO - RED WINE** **15.00**
- CATARRATTO - WHITE WINE** **13.95**
- Check our website for a selection of wines available and also cocktails coming on stream.

Birre

- PERONI - 330ML** **4.00**
- MORETTI - 330ML** **4.00**

ALLERGENS

- | | | | |
|--|------------------------------|--------------------|---------------------|
| 1. Cereals (containing wheat, semola or wholemeal) | hazelnuts, walnuts, almonds) | 6. Fish (gelatine) | 11. Sesame Seeds |
| 2. Nuts (pistachio, | 3. Peanuts | 7. Shellfish | 12. Sulphur Dioxide |
| 4. Milk | 8. Soybean | 8. Soybean | 13. Lupin |
| 5. Eggs | 9. Molasses | 9. Molasses | 14. Celery |
| | 10. Mustard | 10. Mustard | (v) Vegetarian |

Gift vouchers available

If you are thinking of celebrating a special occasion why not join us at Pomodorino? We will take care of all your needs. So all you have to do is enjoy the occasion in the comfort of your own home.

Returned to work? We can cater for office gatherings. Passionate about what we serve at Pomodorino.

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FROM 5PM – BUT HOURS CAN CHANGE
ACCORDING TO COVID-19 RESTRICTIONS

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