

**POMODORINO**  
RESTAURANT & CATERERS

**BRUSCHETTA**

Tuscan bread toasted with garlic topped with marinated chopped tomatoes, fresh basil & olive oil

**INSALATA DI CASA**

**CHOICE OF FOUR:**

**CONCHIGLIETTE RIPIENE**

Homemade shells stuffed with ricotta, baked with fresh tomato sauce & melted mozzarella

**PENNE ALLA VODKA**

Penne pasta served in a light cream tomato sauce with peas & finished with a touch of vodka

**TORTELLINI CON PISELLI**

Cheese tortellini served in a light cream sauce with imported prosciutto & green peas

**CONCHIGLIETTE CON RAPE E SALSICCA**

Pasta shells sautéed with broccoli rabe & Italian sweet sausage in a roasted garlic & olive oil sauce

**MELANZANE ROLLATINI**

Breaded eggplant stuffed with ricotta & spinach, baked in a fresh tomato sauce & topped with melted mozzarella

**POLLO FRANCESE**

Chicken breast lightly egg battered, sautéed in a white wine & lemon sauce

**POLLO PARMIGIANA**

Breaded chicken cutlet topped with melted mozzarella, served in fresh tomato sauce

**POLLO MARSALA**

Chicken breast & mushrooms sautéed in a marsala wine sauce

**PORK CON MELA**

Oven-Roasted boneless Pork loin and fresh apples served in an applejack brandy sauce

**CALAMARI FRITTI**

Tender crispy calamari served with a spicy tomato & basil sauce

**HOMEMADE CANNOLI**

**UNLIMITED COFFEE, TEA & SODA**

THIS MENU NOT AVAILABLE SATURDAY EVENINGS

***\$25.95 Per Person Plus tax & 18% Gratuity***

**POMODORINO**  
RESTAURANT & CATERERS

**BRUSCHETTA**

Tuscan bread toasted with garlic topped with marinated chopped tomatoes, fresh basil & olive oil  
AND

**PIZZA MARGHERITA**

Plum tomato sauce, mozzarella and fresh basil with imported olive oil

**INSALATA DI CASA OR INSALATA DI CESARE**

**CHOICE OF FIVE:**

**PASTA CON CLAMS**

Your choice of pasta in our delicious white clam sauce

**PENNE ALLA VODKA**

Penne pasta served in a light cream tomato sauce with peas & finished with a touch of vodka

**TORTELLINI CON PISELLI**

Cheese tortellini served in a light cream sauce with imported prosciutto & green peas

**MELAZANE ROLLATINI**

Breaded eggplant stuffed with ricotta & spinach, baked in a fresh tomato sauce & topped with melted mozzarella

**POLLO FRANCESE**

Chicken breast lightly egg battered, sautéed in a white wine & lemon sauce

**POLLO PARMIGIANA**

Breaded chicken cutlet topped with melted mozzarella, served in fresh tomato sauce

**POLLO ALLA NINO**

Chicken breast sautéed in marsala wine with Portobello mushrooms, green peas, & sundried tomatoes

**VITELLO MARSALA**

Veal scallopini sautéed in a light marsala wine sauce with mushrooms

**VITELLO PARMIGIANA**

Veal cutlet topped with mozzarella in a fresh tomato sauce

**BISTECCA BAROLA**

Choice sliced steak with roasted shallots & barola wine demi-glaze

**SOLGLIOLA RIPIENA**

Filet of sole stuffed with seafood & spinach served in a lemon, white wine sauce

**SALMONE CON CROSTA DI ERBE**

Baked Atlantic salmon topped with bread crumbs & herbs served in a white wine sauce

**HOMEMADE CANNOLI**

**UNLIMITED COFFEE, TEA & SODA**

***\$27.95 Per Person Plus Tax & 18 % Gratuity***

**POMODORINO**  
RESTAURANT & CATERERS

**CHOICE OF FOUR:**

IMPORTED CHEESE & CROSTINI \* JUMBO STUFFED CLAMS \* STUFFED MUSHROOMS  
MOZZARELLA POMODORO \* FRIED CALAMARI \* COLD ANTIPASTO  
FRESH VEGETABLES & DIP \* GRILLED VEGETABLE PLATTER \* BRUSCHETTA

INSALATA DI CASA

**CHOICE OF FIVE:**

RAVIOLI ALLE NOCI

*Spinach ravioli stuffed with ricotta & spinach in a walnut cream sauce*

PENNE ALLA VODKA

*Penne pasta served in a light cream tomato sauce with peas & finished with a touch of vodka*

TORTELLINI CON PISELLI

*Cheese tortellini served in a light cream sauce with imported prosciutto & green peas*

MELANZANE ROLLATINI

*Breaded eggplant stuffed with ricotta & spinach, baked in a fresh tomato sauce & topped with melted mozzarella*

POLLO FRANCESE

*Chicken breast lightly egg battered, sautéed in a white wine & lemon sauce*

POLLO FONTINA

*Chicken breast & sun dried tomato topped with fontina cheese & pine nuts in a white wine sauce*

POLLO CHAMPAGNE

*Chicken breast, asparagus, & artichoke hearts in a champagne marscarpone sauce*

VITELLO TRE FUNGHI

*Veal scallopini with shitake, porcini, & Portobello mushrooms sauteed in a brandy demi-glaze*

VITELLO SAN MARCO

*Veal scallopini stuffed with prosciutto, Portobello mushroom, fresh spinach & fontina cheese in a red wine herb sauce*

BISTECCA TOSCANA

*Peppercorn crusted sliced prime sirloin flambé with brandy & cream*

SOLGLIOLA RIPIENA

*Filet of sole stuffed with fresh seafood & spinach served in a lemon white wine sauce*

SALMONE CON CROSTA DI ERBE

*Baked Atlantic salmon encrusted with breadcrumbs & herbs served in a white wine sauce*

HOMEMADE CANNOLI or OCCASION CAKE

COFFEE, TEA & SODA

***\$31.95 Per Person Plus Tax & 18% Gratuity***

**POMODORINO**  
RESTAURANT & CATERERS

**PASTA COURSE (*Sit Down Only*)**

**CHOICE OF ONE PASTA & ONE SAUCE:**

**PENNE \* RIGATONI \* FARFALLE \* GEMELLI \* FETTUCCINI**

**POMODORO \* ALLA VODKA \* CON CLAMS \* PESTO BASIL \* CREAMY ROASTED PEPPER**

**INSALATA DI CASA**

Crisp red leaf lettuce accompanied with tomato, cucumber, shredded carrots, red onion & balsamic vinagrette dressing

**MAIN COURSE**

**CHOICE OF FOUR:**

**MELAZANE ROLLATINI**

*Breaded eggplant stuffed with ricotta & spinach, baked in a fresh tomato sauce & topped with melted mozzarella*

**POLLO FRANCESE**

*Chicken breast lightly egg battered, sautéed in a white wine & lemon sauce*

**POLLO FONTINA**

*Chicken breast & sun dried tomato topped with fontina cheese & pine nuts in a white wine sauce*

**POLLO CHAMPAGNE**

*Chicken breast, asparagus, & artichoke hearts sautéed in a champagne marscarpone sauce*

**VITELLO TRE FUNGHI**

*Veal scallopini with shitake, porcini, & portobello mushrooms sauteed in a brandy demi-glaze*

**VITELLO SAN MARCO**

*Veal scallopini stuffed with prosciutto, portobello mushroom, fresh spinach, & fontina cheese in a red wine herb sauce*

**BISTECCA TOSCANA**

*Peppercorn crusted petite prime sirloin flambé with brandy & cream*

**SOLGLIOLA RIPIENA**

*Filet of sole stuffed with seafood & spinach served in a lemon, white wine sauce*

**SALMONE CON CROSTA DI ERBE**

*Baked Atlantic salmon encrusted with bread crumbs & herbs served in a white wine sauce*

**HOMEMADE TIRAMISU OR ITALIAN CHEESECAKE**

**ESPRESSO, COFFEE, TEA & SODA**

***\$31.95 Per Person Plus Tax & 18% Gratuity***

**POMODORINO**  
RESTAURANT & CATERERS

**CHOICE OF FIVE:**

IMPORTED CHEESE & CROSTINI \* JUMBO STUFFED CLAMS \* STUFFED MUSHROOMS  
SWEET MOZZARELLA POMODORO \* FRIED CALAMARI \* COLD ANTIPASTO  
FRESH VEGETABLES & DIP \* GRILLED VEGETABLE PLATTER \* BRUSCHETTA  
BABY LUMP CRAB CAKES \* SHRIMP COCKTAIL \* BAY SCALLOPS WRAPPED IN BACON

**MESCULIN SALAD**

*With fresh mozzarella, roasted peppers, red onion, sweet balsamic reduction*

**CHOICE OF FIVE: (Sit Down Only)**

**JUMBO LOBSTER RAVIOLI**

*Sautéed with lobster meat & sherry wine cream sauce*

**CAVATELLI AL CARCIOFO**

*Fresh cavatelli pasta tossed with sun dried tomatoes & artichoke hearts served in a light tomato cream sauce*

**HOMEMADE CANNELONI**

*Crepes stuffed with veal, pork, spinach & ricotta served in a madeira cream demi-glaze*

**SEAFOOD VALENCIA**

*Jumbo shrimp, Diver scallops, lobster claw meat, Prince Edward mussels, simmered in a tomato saffron risotto*

**PORK TENDERLOIN CROSTATA**

*Whole pork tenderloin rubbed with wild mushroom ragu & baked in puff pastry in a port wine sauce*

**POLLO SAN ROCCO**

*Chicken breast battered in pecans served in a sweet sun dried cranberry sauce*

**POLLO GIARDINO**

*A tower of herb chicken, grilled eggplant & zucchini, roasted peppers, tomato, fresh mozzarella over field greens  
drizzled sweet balsamic reduction*

**CLASSIC OSSO BUCCO**

*Braised veal shank served over polenta*

**RACK OF LAMB**

*Roasted rack of lamb rubbed with mustard and herbs served Au Jus*

**FILET MIGNON**

*Filet mignon pan seared with fresh herb red wine demi-glaze topped with battered shoestring onions*

**JUMBO STUFFED SHRIMP**

*Jumbo shrimp stuffed with lobster claw meat and herb breadcrumbs served in a sherry lobster sauce*

**CRABMEAT CRUSTED CHILEAN SEA BASS**

*Oven roasted served in a caper mustard beurre blanc*

**ASSORTED PASTRIES, OCCASION CAKE & ICE CREAM SUNDAE BAR  
CORDIALS, ESPRESSO, CAPPUCINO, COFFEE, TEA & SODA**

***\$46.95 Per Person Plus Tax & 18% Gratuity***

# Welcome To Pomodorino

## BAR SELECTIONS

Beer & Wine - 4 Hours

Unlimited Tap Beer & House Wine

*\$9.95 Per Person*

House Selection - 4 Hours / No Shots

Unlimited House Liquor, Tap Beer & House Wine

*\$12.95 Per Person*

Premium Selection - 4 Hours / No Shots

Unlimited Premium Liquor, Tap Beer & House Wine

*\$16.95 Per Person*

Running Tab or Cash Bar also available

*Unlimited Champagne Punch*

*\$2.50 Per Person*

*Champagne Toast*

*\$1.95 Per Person*

*Non-Alcoholic Frozen Drinks*

*\$4.95 Per Person*

*Espresso Bar*

*Espresso Accompanied With Assorted Cordials*

*\$3.95 Per Person*

*Ice Cream Sundae Bar*

*\$2.50 Per Person*

*Pasta Station*

*\$2.50 Per Person*

*Thank you from your friends at Pomodorino*

## Recommended By Pomodorino

### Music

DJ/ Cool Breeze Entertainment  
Tel. (631) 581-0593 Pat  
[www.coolbreeze-ent.com](http://www.coolbreeze-ent.com)

DJ/ Sensational Sounds  
Tel. (631) 864-2323 Andy  
[www.djsensationalsounds.com](http://www.djsensationalsounds.com)

### **Fun Games & Activities**

Team Events, LTD / Party Antics  
Tel. (631) 274-0600 Jody  
Casino Tables, Magician, Characters, Face Painting, Tattoos, Photos, etc...  
[www.teamevents.com](http://www.teamevents.com)

### **Balloons**

Balloons & More  
Tel. (516) 501-0135 Frank  
or 1-888-286-4883  
[www.bnmunique.com](http://www.bnmunique.com)

### **Flowers**

Gina's Enchanted Flower Shoppe  
Tel. 1-800-442-5208

### **Invitations**

Printing with Panache  
Tel. (631) 586-1352 Patricia

Available Upon Request

\*Direction Cards

\*White Wicker Chair

\*Brass Easel

\*Podium

\*\*\*Certain Restrictions Apply

All Music Companies Must Fax Copy of Insurance

**No Scotch Tape or Tacks Permitted**

**No Confetti Permitted**

**No Play dough**