



160 ADAMS AVENUE  
HAUPPAUGE, NY 11788  
TEL. (631) 951-0026 / FAX (631) 435-0775

### PRIVATE ROOMS

#### LA BELLA SALA

This private elegant room features a beautiful chandelier, state of the art DJ lighting & sound system, & a lavish buffet table perfect for any occasion

Handicap accessible

(Accommodates from 50-110 people (50 min.))

#### TERRAZZA

This cozy room overlooks our elegant dining room perfect for any intimate gathering

(Accommodates 20-40 people (20 min.))

#### Dining Room

Our Tuscan inspired dining room with old world Italian charm that will make anybody feel like they are in an old Italian Trattoria

(Accommodates 10-80 people)

**Also Available  
Off-Premise Catering**

Visit us at [www.pomodoro.com](http://www.pomodoro.com)

- \*\*If Buffet style is preferred, must have minimum 40 adults
- \*\*Non-refundable deposit required at time of booking
- \*\*Menu must be completed no later than 2 weeks prior to party
- \*\*Final count required 5 days before date of event
- \*\*You will be responsible to pay for your final count the day of your party
- \*\*Payment accepted by major credit cards, cash, or certified bank check
- \*\*Gratuities in cash are greatly appreciated



# *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*

  
**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**

***\$24.95 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 sautéed 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**

***\$30.95 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 shiitake, porcini, & portobello mushrooms sautéed 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**

***\$30.95 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*

**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**

**PREMIUM OPEN BAR 4 HOURS INCLUDING MARTINI MENU**

***\$60.95 Per Person Plus Tax & 18% Gratuity***

## **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) 242-4891 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**