

**\$17.95**

**4 Course Dinners**  
**Monday – Thursday**  
**4:00 – 6:30 pm at all Pomodorino Locations**

**First Course - Your Choice of:**

Straccitella Soup Italian egg drop soup with fresh spinach

Minestrone Soup An old Italian favorite composed of mixed vegetables in a light tomato broth

Mesclune e Noce Mesculin greens topped with shaved Parmesan cheese and shredded carrots, tossed with toasted walnuts and lemon, olive oil dressing

Insalata di Cesare Crisp romaine lettuce, Italian seasoned croutons and imported Parmesan cheese tossed in our homemade Caesar dressing

**Second Course- Pasta Course:**

-Penne Calabrese - Whole wheat pasta with grilled green zucchini, beefsteak tomatoes and eggplant in a light garlic and oil sauce, topped with diced home made mozzarella

-Linguine Pomodoro – Linguine prepared in a Roman style tomato sauce with fresh basil and garlic

**Entrée Course**

-Salmone Grigliato – Salmon fillet grilled to your liking served with pinot grigio wine sauce and grilled zucchini and oven roasted potato

-Bistecca Pillard – Skirt steak pounded thinly and seasoned with rosemary, salt and pepper topped with a tri colored salad, red onions and tossed in lemon and olive oil

-Pollo Cristina – Pan seared chicken breast simmered in a pinot grigio, chopped tomato and basil sauce served with vegetables and oven roasted potatoes.

**Dolci Course**

A scoop of Vanilla or Chocolate Gelato Or Homemade Cannoli

American Coffee and Tea

(Cappuccino and Espresso an additional \$2.50)

**\*Cannot be combined with any other discounts or promotions**