

DINNER



ANTIPASTA

SAGANAKI

Opa! Traditional Greek cheese melted and flambéed with brandy then finished with fresh lemon juice. Served with toasted pita points. 8-

CALAMARI FRITTA

Breaded and lightly fried calamari tossed in our own sweet balsamic marinade with diced tomatoes and banana peppers. (Served traditional style with pomodoro sauce upon request) 9-

DOLMATHES

Grape leaves stuffed with rice, red onions and herbs, sautéed in a lemon-garlic butter sauce and sprinkled with feta cheese and sundried tomatoes. 8-

SHRIMP KAI FETA

Lemon and garlic marinated shrimp topped with feta cheese then drizzled with clarified butter. Served with toasted pita points. 9-

SPANAKOPITA

The classic Greek recipe with spinach, feta cheese and fresh herbs in a flaky filo dough, toasted golden brown. 9-

MOZZARELLA FRITTA

Fresh mozzarella cheese breaded and fried golden brown, served with pomodoro sauce and fresh basil pesto. 7-

PIATO MEZZE

Hummus, spinach-feta tabouleh, dolmathes and a marinated carrot-beet salad served with toasted pita, Kalamata olives and grape tomatoes. 10-

MUSSELS MÉ OUZO

Fresh Prince Edward Island Mussels simmered in a light lemon-ouzo cream sauce with roma tomatoes, green onions and fresh garlic. Topped with crumbled feta cheese and fresh herbs. 10-

SPINACH ARTICHOKE DIP

Artichoke hearts, fresh spinach and parmesan cheese mixed together with garlic and cream cheese then baked golden brown and served with toasted pita points. 8-

BRUSCHETTA CAPRESE

Garlic crostinis topped with a sundried tomato and fresh basil pesto, sliced roma tomatoes and fresh mozzarella. Garnished with basil infused olive oil and balsamic reduction. 8-

SOUPA KAI SALATA

ADD TO ANY SALAD

GRILLED CHICKEN 3.99 ~ GRILLED WILD SALMON 5.99 ~ GRILLED SUGARCANE SKEWERED SHRIMP 3.99

AVGOLEMENO SOUP

Classic Greek soup with eggs, fresh lemon juice, chicken broth and rice.
cup 4.50 bowl 6-

SOUP OF THE DAY

cup 4.50 bowl 6-

CAESAR SALAD

Romaine lettuce tossed with garlic croutons and fresh parmesan along with the classic Caesar dressing. (add anchovies .69)
small 6- large 8-

GREEK SALAD

A blend of fresh romaine lettuce, arugula and baby spinach with feta cheese, Kalamata olives, cucumbers, tomatoes, pepperoncinis and red onions, tossed with our own Yiyia's Greek salad dressing.
small 6- large 8-

VILLAGE SALAD

The traditional Greek salad made without lettuce, consisting of sliced cucumbers, roma tomatoes and red onions, tossed in our own Yiyia's Greek salad dressing with feta cheese and fresh cracked pepper.
small 6- large 8-

SALATA GAMBERO

Grilled sugarcane skewered shrimp over mixed greens tossed with a basil-pesto vinaigrette, red bell peppers and artichoke hearts then topped with goat cheese, toasted pine nuts and roasted beets. 13-

INSALATA DELLA BISTECCA

Seven ounce sirloin grilled to order and served over a bed of romaine, arugula and baby spinach tossed in a gorgonzola-honey vinaigrette and garnished with sweet potato ribbons, toasted pepitas and shaved red onions. 15-

PIZZA

ADD A SIDE GREEK, CAESAR, VILLAGE SALAD OR CUP OF SOUP FOR \$2.69

CREATE YOUR OWN

PERSONAL 8" 8~ - MEDIUM 12" 13~
LARGE 16" 15~

All Pizzas are available with
Traditional or Whole Wheat Crust

TOPPINGS

Pepperoni - Ham - Grilled Chicken
Italian Sausage - Anchovies

Fresh Mushrooms - Tomatoes - Black Olives
Sundried Tomatoes - Red Onions - Grilled Asparagus
Banana Peppers - Feta Cheese - Jalapeño Peppers
Bell Peppers - Spinach - Artichoke Hearts - Pineapple

PERSONAL .90 MEDIUM 1.50 LARGE 1.70

GREEK PIZZA

The classic Mediterranean pizza with feta cheese, spinach, artichoke hearts, fresh tomatoes, basil, mozzarella cheese and red onions.

MARGHERITA

Vine ripened tomatoes, fresh basil, garlic and olive oil with a touch of parmesan and mozzarella cheeses.

WHITE PIE

A rich ricotta and parmesan béchamel mixed with fresh basil and mozzarella cheese.

MAMMA MIA!

Pomodoro's pizza topped with mozzarella cheese, pepperoni, fresh mushrooms, black olives, red onions, bell peppers and Italian sausage.

MEDIUM

LARGE

16~ 19~

15~ 18~

15~ 18~

16~ 19~

GRATUITY OF 18% WILL BE ADDED TO PARTIES OF EIGHT OR MORE.



PASTA

ADD A SIDE GREEK, CAESAR, VILLAGE SALAD OR CUP OF SOUP FOR \$2.69

CAPPA SANTA GORGONZOLA

Large sea scallops pan-seared with applewood smoked bacon and red chilis then simmered in a creamy gorgonzola sauce. Tossed with red bell peppers, sweet green peas and farfalle pasta. 18-

FARFALLE ALA FUNGHI

A blend of wild mushrooms including crimini, shiitake, oyster and portabella sautéed with arugula, garlic and sundried tomatoes, tossed with farfalle pasta in a light white wine and rosemary cream sauce. Garnished with asiago cheese. 15-

PASTA ATHENA

Sea scallops, tiger shrimp and fresh mussels sautéed in olive oil with garlic, shallots, Kalamata olives and grape tomatoes, then tossed with baby spinach and linguine pasta in a fresh lemon and white wine sauce and topped with crumbled feta cheese. 18-

ZEOLI RAVIOLI

Ravioli stuffed with goat cheese, grilled asparagus, zucchini, red and yellow peppers and fire roasted tomatoes, tossed in your choice of a light tomato cream or pesto cream sauce. 16-

SPAGHETTI BOLOGNESE

Ground beef and Italian sausage simmered in pomodoro sauce served over freshly cooked spaghetti. 13-

FOUR CHEESE LASAGNA

Layer upon layer of fresh mozzarella, romano, parmesan and ricotta cheeses with our own homemade pomodoro sauce. 12- (Add Bolognese Sauce for 1.69)

EGGPLANT PARMESAN

Layers of breaded eggplant topped with pomodoro sauce and mozzarella cheese. Served with a side of linguine. 14- (Veal 19- / Chicken 15-)

PENNE ALA VODKA

Marinated chicken breast sautéed in olive oil and garlic tossed with prosciutto ham, sundried tomatoes, fresh basil and penne pasta in a vodka tomato cream sauce. 16-

POLLO ALFREDO

Marinated chicken breast sautéed in olive oil and garlic with fresh broccoli then tossed with bowtie pasta in a fresh herb and parmesan cream sauce. 15- (Shrimp Alfredo 17-)

PESTO PRIMAVERA

Fresh asparagus, portabella mushrooms, red bell peppers, grape tomatoes and summer squash sautéed in olive oil and tossed in a light basil pesto sauce with penne pasta. Garnished with fresh mozzarella, asiago cheese and toasted almonds. 14- (Add Chicken 3-)

WHOLE WHEAT PENNE PASTA AVAILABLE UPON REQUEST

ENTRÉES

SERVED WITH YOUR CHOICE OF A GREEK, CAESAR OR VILLAGE SALAD OR A CUP OF HOMEMADE SOUP

GREEK

SOLOMOS ME LEMONI

Grilled wild Alaskan salmon encrusted with fresh herbs, served with sautéed spinach and parmesan risotto then drizzled with a lemon-herb beurre blanc. 18-

ARNAKI STA KARVOUNA

Grilled New Zealand lamb chops rubbed with fresh mint pesto then drizzled with a balsamic reduction. Served with a sundried tomato, fresh arugula and artichoke risotto. 22-

VEAL SALTIMBOCCA

Tender veal cutlets layered with prosciutto ham and fresh sage, sautéed with garlic and white wine then topped with provolone cheese. Served with sautéed spinach and rosemary roasted potatoes. 21-

BISTECCA GORGONZOLA

Aged 12 oz. Black Angus New York Strip rubbed with cracked pepper, then grilled and topped with gorgonzola cheese. Served with roasted sweet potato medallions, grilled asparagus and a Madeira demi-glacé. 23-

CHICKEN NOSTIMON

Grilled marinated chicken breast topped with goat cheese, sundried tomatoes and Kalamata olives then drizzled with a lemon-herb beurre blanc served with sautéed spinach and rosemary roasted potatoes. 17- (Filet Nostimon 24-)

PAPIA ME SYKA

Pan-seared Maple Leaf Farms duck breast drizzled with a Greek golden fig and port wine demi-glacé. Served with parmesan polenta cakes and butter braised broccolini. 21-

ITALIAN

TUNA FRAGOLA

Fresh Ahi Tuna steak rubbed with fresh herbs and olive oil then grilled to order. Served with parmesan polenta cakes and sautéed spinach, then drizzled with a balsamic and Tuaca reduction with fresh strawberries. 18-

PORCO DI PARMA

Roasted marinated pork tenderloin topped with a fresh sage-prosciutto cream sauce. Served with olive oil whipped potatoes and butter braised broccolini. 19-

MOUSAKA

A classic Greek dish layered with spiced ground lamb, potatoes, eggplant, grilled zucchini and romano cheese topped with a fresh herb and parmesan cream sauce. 18-

MELITZANES PAPOUTSAKIA

Roasted eggplant topped with artichokes, sundried tomatoes, portabellas, Kalamata olives, feta and parmesan. Served with pomodoro sauce and fried leeks. 17-

CHICKEN MARSALA

Tender breast of chicken, lightly dusted with flour and sautéed with garlic, caramelized onions, mushrooms and sweet marsala wine. Served with olive oil whipped potatoes and fire-roasted vegetables. 17- (Veal 21- / Sirloin 18-)

FILET RICCO

Aged 8oz. beef tenderloin encrusted with roasted garlic and parmesan cheese served with a grilled portabella mushroom cap, olive oil whipped potatoes and butter braised broccolini, then drizzled with a rich Chianti demi-glacé. 24-

ADDITIONAL SIDES

Fire Roasted Vegetables ~ Olive Oil Whipped Potatoes ~ Sautéed Spinach ~ Butter Braised Broccolini
Grilled Asparagus ~ Spinach-Feta Tabouleh ~ Rosemary Roasted Potatoes ~ Parmesan Risotto

BEVERAGES

SOFT DRINKS & TEA

Coke - Diet Coke - Sprite - Mr. Pibb - Lemonade
Sweet Tea - Unsweet Tea - Hot Tea
2.29

SAN PELLEGRINO SPARKLING WATER (1 ltr)	4.50
SAN PELLEGRINO SPARKLING WATER (500 ml)	3.00
ACQUA PANNA SPRING WATER (1 ltr)	4.50
ACQUA PANNA SPRING WATER (500 ml)	3.00
ARANCIATA orange sparkling beverage	2.39
LIMONATA lemon sparkling beverage	2.39

COFFEE

COFFEE (fresh ground, fair trade organic)	2.29
ESPRESSO	3.29
CAFÉ MOCHA	4.50
CAPPUCCINO	3.99

Add Hazelnut or Italian Vanilla syrup for 50 cents

SIGNATURE MARTINIS

PAMA~TINI

Pama Pomegranate liqueur, Skyy vodka and orange liqueur with a lemon twist. 7.95

OLD BLUE EYES

Chilled Ketel One vodka, Blue Curacao, and a splash of sour mix with a lemon twist. 7.95

LIMONCELLO MARTINI

Caravella Limoncello, Skyy vodka, a splash of Rose's Lime Juice and sour mix with a lemon twist. 7.95

CHOCOLATE MARTINI

Godiva Dark Chocolate liqueur, Skyy vodka and cream with a dark chocolate drizzle. 8.50

UPTOWN COSMOPOLITAN

Absolut Citron vodka, Cointreau and a splash of cranberry juice with a lime wedge. 7.95

XO CAFÉ MARTINI

Patron XO Café, White Creme de Cacao and Cream. 8.25

BEER

BEERS ON TAP

Shock Top Belgium
PINT 4.00 ~ PITCHER 12.50

Peroni (Italy)
Highland Gaelic Ale (Asheville)
PINT 4.65 ~ PITCHER 13.65

DOMESTIC

Budweiser - Miller Lite - Coors Light
Bud Light - Michelob Ultra Light
3.75

Mythos (Greece) - Heineken
New Belgium Brewing Co., Fat Tire Amber Ale
Wolaver's Brown Ale (organic) - Highland Oatmeal Porter
Corona - Sierra Nevada Pale Ale - Newcastle Brown Ale
Guinness Stout PDB - Clausthaler (non-alcoholic)
4.50

♥ Pomodoros cooks with only the finest oils that are free of trans-fats and are not partially hydrogenated.

www.pomodoroscafe.com



A Gift of Good Taste



For specials and upcoming events,
follow us on [twitter](#) @PomodorosCafe

OR

become a fan of
Pomodoros Greek & Italian Café
on [facebook](#) .

P O M O D O R O S
GREEK & ITALIAN CAFE

