

Pomodoro

INSPIRED ITALIAN FOOD



Food Menu

Breakfast

Strictly till 11 am

Bread choices: white/brown/stone ground white/40% rye sour dough

Sunrise 49

2 Slices back bacon rashers, one egg, fried tomato, one slice toast

English Breakfast 69

3 Slices back bacon rashers, two eggs, fresh tomato, grilled mushrooms, chips, toast

French Toast (2 slices) 45 with honey and mozzarella

with fig and blue cheese 69

Toast (2 slices) with jam or anchovy paste or marmite 30 Add cheese 20

Capo Frittata 69

A basic frittata topped with parmesan cheese and three of the below toppings:

Fresh tomato
Green pepper
Onion
Olives
Mushroom
Asparagus
Feta
Peppadew
Spinach
Bacon Cubes
Salami
Fresh Rocket
Ham
Sundried Tomato
Avocado

*** Extra toppings charged at R25 per topping**

Health Breakfast 69

Fresh fruit salad, muesli, yoghurt and honey served with toasted ciabatta bread

Light Meals

Till 5 pm

Tramezzini's

Served with chips and a small salad

- Tomato, mozzarella, herbs, aioli (garlic and herb mayo) 60

- Fried mushrooms, roasted peppers, onion, tomato, mozzarella 75

- Caramelised chicken strips, tomato, mozzarella 85

- Caramelised chicken strips, bacon, cheddar cheese 90

- Brie cheese, salami, olives 90

- Parma ham, parmesan cheese, tomato, basil pesto 100

Beef Burger Tramezzini 105

Homemade beef patty served on a tramezzini with our special burger sauce served with chips and salad

Chicken Burger Tramezzini 95

Chicken fillet, bacon, cheddar cheese served with chips and salad

Fish and Chips 98

Crispy beer battered hake fillets with a garlic and herb mayo



PRIMI

Focaccia with garlic and herbs or feta and herbs or garlic, feta and herbs	69
Pomodoro Focaccia Garlic or feta focaccia with fresh tomato and basil pesto	85
Mozzarella Focaccia Garlic, mozzarella and herbs	69
Capo Focaccia Garlic or feta focaccia with gorgonzola and parma ham	99
Pomodoro Fillet Strips Fillet strips with garlic and chilli in a creamy tomato sauce served with focaccia	75
Fegato Chicken livers with garlic and chilli in a creamy tomato sauce served with focaccia	65
Wood Roasted Mushroom Topped with mozzarella, feta, caramelised onion and herbs, baked in the pizza oven. Served with a green salad	65
Smoked Salmon and Hake Fish Cakes	
1 Fish Cake	55
2 Fish Cakes	95
Served with red pepper pesto, lemon and a green salad	
Garlic Butter Snails	75
Gorgonzola Snails	79
Meat and Cheese Platter Parma ham, salami, ham, brie, gorgonzola, parmesan, cherry tomatoes, olives. Served with focaccia	145



INSALATE

	Single	Table
Mixed Italian Salad Tomato, peppers, onion, cucumber, carrot, olives, parmesan and salad greens	70	98
Apple Salad Apple, gorgonzola, toasted nuts and rocket	85	125
Pomodoro Salad Tomato, cucumber, artichokes, capers, *avo, chickpeas, toasted seeds and chopped lettuce	79	110
Caramelised Chicken Salad Balsamic and caramel syrup chicken strips with artichokes, feta, *avo, rocket, toasted seeds, sun-dried tomatoes and salad greens	95	125
Filetto Sorpresa Fillet strips with caramelised onion, tomato, chilli, cucumber, artichokes, chickpeas, toasted seeds, chopped lettuce	110	135

OYSTERS

Price per Oyster

Traditional	20
Italian Vinagerette	25
Baked Oysters Wrapped in Parma ham, topped with pangrattata, drizzled with homemade limoncello and baked in pizza oven	30

* Avo when in season

PIZZA

Available from 11am
Complimentary Chilli and Garlic

Any pizza is also available in **medium size**, accompanied by a mixed salad with olives and feta at the same price. (Gluten free add R20, comes with salad, please note smaller size)

Margherita cheese and tomato	75
Regina ham and mushroom	85
Hawaiian ham and pineapple	85
Romana salami, green pepper and garlic	89
Peppe salami, mushrooms and feta	89
Alla Mama bacon, banana, onion, chilli and garlic	92
Gondola caramelised onions, salami, olives and feta (no tomato base)	98
La Nonna caramelised chicken strips, mushrooms and roasted peppers	98
Legumi roasted peppers, sun-dried tomatoes, butternut, feta and rocket	98
Amore bacon, feta and *avo	115
Vegetariano basil pesto base, spinach, onion, garlic, tomato, feta cheese, toasted seeds	115
Pollo caramelised chicken strips, peppadew, feta	115
Siciliana anchovies, olives and capers (for the salt lovers)	140
Del Cuoco salami, parma ham and olives	140
Mexicana beef mince, chilli, peppers, cream cheese and *avo	140
Neptune mussels, prawns and hake (mussels and prawns in shell for taste)	140
Parma parma ham, feta and fresh rocket	140
Prezzo parma ham, mushrooms and artichokes	140
Quattro Stagioni parma ham, mushrooms, olives and asparagus	140
Miss Piggy salami, bacon, caramelised chicken strips	140
Calzone folded tomato sauce, parma ham, artichokes, olives, mozzarella and herbs	145
Sorpreso fillet strips, roasted peppers, tomato, chilli, mushroom, caramelised onion and garlic	150
Fico parma ham, preserved green figs and brie cheese (no tomato base)	150

EXTRA TOPPINGS & FILLINGS

R25

Asparagus
Capers
Feta
Mushrooms
Olives
Peppadew
Pineapple
Rocket Leaves
Spinach

R75

Seafood Mix
Fillet Strips

R33

Artichokes
Bacon
Cream Cheese
Ham
Roasted Peppers
Sun-Dried Tomatoes
Imported Mozzarella

R33

*Avo
Brie
Gorgonzola
Parmesan

R38

Basil Pesto
Caramelised Chicken
Prawn Meat
Preserved Figs
Red Pepper Pesto
Salami

R45

Bolognaise
Parma Ham
Anchovies

R22

Banana
Butternut
Fresh Tomato
Green Pepper
Onion



All speciality Italian ingredients and Molino Grassi flour

All salami and parma ham served fresh

**in season*

PASTA

	Light	Main		Light	Main
			Bolognese	95	120
Pomodoro	65	82	Traditional minced beef, tomato, herbs and red wine sauce		
Tomato, garlic, herbs and lots of patience			Puttanesca	95	120
Arrabiata	68	85	Anchovies, garlic, chilli, capers, tomato and olives (for the salt lover)		
Tomato, herbs and chilli			Gorgonzola	95	120
Boscaiola	85	110	Bacon, creamy italian blue cheese sauce topped with pangrattata		
Mushrooms, artichokes and chickpeas in a creamy tomato sauce			Brandied Prawns		135
Zucca	85	110	Prawn meat out of the shell, spring onions, basil pesto in a brandy, white wine and tomato sauce		
Roasted butternut, basil pesto and caramelised onion in a cream and herb sauce			Pollo	95	120
Pesto	85	110	Caramelised chicken strips, roasted peppers, mushrooms and our pomodoro sauce		
Basil, garlic, nuts, parmesan and olive oil sauce			Filetto Sorpreso	98	135
Alfredo	85	110	Fillet, caramelised onion, mushroom, garlic, herbs, roasted pepper, pomodoro sauce, white sauce, chilli		
Bacon and mushrooms in a creamy sauce			Frutti Di Mare		150
Chicken Liver	85	110	Mussels, prawns and hake - in a creamy tomato and white wine sauce (mussels and prawns in shell for taste)		
Chicken livers, garlic, sage, onion and chilli in a creamy tomato sauce					

Porcini Ravioli (Subject to availability)	140
Mushroom and ricotta ravioli wih creamy garlic and parsley sauce	
Spinach and Ricotta Ravioli (Subject to availability)	140
with creamy basil pesto and cherry tomato sauce	
Beef Lasagna	135
A classic italian dish made with layers of pasta sheets, bolognaise, white sauce and cheese	
Gnocchi	135
with creamy Gorgonzola or Bolognaise sauce	

PIATTI DI CARNE

All meat dishes are served with grilled polenta or potato wedges or mashed potatoes and seasonal vegetables



Chicken Ripiene			130
Filled chicken breast with mozzarella, pesto and fresh tomato or			
Parma, figs and brie cheese			145
Chicken Cacciatora			145
Grilled chicken thigh steak with a bacon, mushroom, white wine and tomato sauce			
Cotoletta di Pollo			125
Crumbed chicken fillet served with a lemon wedge			
Cotoletta al Funghi			175
Crumbed chicken fillet topped with sliced, grilled brown mushrooms served on a mushroom and sherry sauce			
Saltimbocca alla Romana			179
Veal escalopes dusted in flour topped with parma ham and sage in a butter & white wine sauce			
Bistecca alla Fiorentina			210
500g T-bone grilled to perfection. Topped with garlic, fennel and caper butter			
Lamb Shank Arrosto			220
Slow roasted in our pizza oven in red wine with its succulent cooking juices			
Grilled Beef Fillet	200g 205	300g 225	
Served with back bacon, grilled brie cheese and *avo			
Grilled Beef Fillet	200g 205	300g 225	
Served with creamy Madagascan green peppercorn, bacon & mushroom sauce			

SAUCES

Mushroom & sherry, black pepper & brandy, garlic butter, gorgonzola sauce	25
All sauces made fresh with cream	

PIATTI DI PESCE

All fish dishes are served with grilled polenta or potato wedges or mashed potatoes & seasonal vegetables

Gamberi Siciliana	160
Succulent pan-fried prawns in a fennel, garlic and caper butter sauce	
Hake Erbette	135
Fillet of hake baked with parsley, lemon, garlic and parmesan crusting	

** gratuity of 10% will be added to tables of 8 or more, NO split bills*

DOLCI

Gelato Italiano

(Italian ice cream)
Ask your waitron for
flavours of the day

One scoop 30

Two scoops 55

Three scoops 80

Panna Cotta al limoncello 59

Decadent cooked cream dessert
with home-made lemon liqueur

Waffle 65

with syrup and ice cream

Tiramisu 'Pick me up' 69

Decadent Italian classic

Chocolate Semifreddo 69

A truly indulgent chocolate and
toasted nut frozen dessert

Chocolate Brownie 57

Served with ice cream

Italian Kisses 59

A choice of pistachio or
amarula flavour

Dom Pedro or Irish Coffee

Single 50

or

Double 72

Amarula, Kahlua, Whisky,
Frangelico or Limoncello

HOT BEVERAGES

Coffee (Caffé Lungo) 24

A double shot Lavazza
espresso to fill the cup

De-caff Coffee
(De-caff Caffé Lungo) 26

A double shot de-caff Lavazza
espresso to fill the cup

Espresso 23

Single shot fragrant Lavazza
espresso with thick golden crema

Double Espresso 30

Double shot of fragrant Lavazza
espresso with thick golden crema

Cappuccino 28

Double shot 36

Layered Lavazza espresso
with silky steamed textured milk

De-caff Cappuccino 30

Layered de-caff Lavazza
espresso with silky steamed
textured milk

Caffé Latté 35

Lavazza espresso topped
with steamed textured milk
and a touch of milk foam

Caffé Mocha 35

Lavazza espresso topped
with silky steamed textured
milk, a touch of milk foam and
delicious hot chocolate.

Red Cappuccino 30

The original South African
Rooibos espresso with silky
steamed textured milk

Tea 20

Five Roses, Earl Grey,
Rooibos

Chai Latté 30

Hot Chocolate / Milo 35

