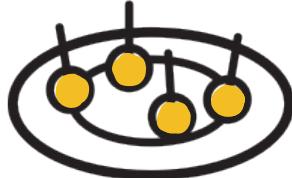




SolePomodoro



L'ANTIPASTO - STARTERS

PANE PIZZA AL ROSMARINO.....	9.00
(V) Pizza bread with rosemary, sea salt, extra virgin olive oil	
BRUSCHETTA CON VARIAZIONE DI POMODORI E BASILICO.....	11.50
(V) Toasted bread, variety of heirloom tomatoes, basil oil, lemon zest	
MOZZARELLA DI BUFALA ALLA CAPRESE.....	24.00
(V) Buffalo mozzarella Campana DOP, heirloom tomatoes, rocket salad, black olive paste, basil oil	
BURRATA PUGLIESE.....	35.00
(V) 300 gr Burrata cheese from Puglia, rocket salad, heirloom tomatoes with balsamic dressing, basil oil	
ANTIPASTO MISTO DI SALUMI E FORMAGGIO (2 persons).....	34.00
Mix antipasto of Italian cold cuts & cheese	
MELANZANE ALLA PARMIGIANA.....	22.00
(V) Baked eggplant, cherry heirloom tomato sauce, stracciatella cheese, Parmesan cheese	
CALAMARI FRITTI.....	22.00
Fried calamari rings, sweet paprika, home-made mayonnaise & chilli sauce	
PROSCIUTTO DI PARMA E MELONE.....	18.50
24 month aged Parma ham and Cantaloupe melon	
CARPACCIO DI WAGYU.....	22.00
Sliced wagyu beef tenderloin, rocket salad, Parmesan cheese wafers	
POLPETTE.....	15.50
Wagyu beef & Iberico pork meatballs in a tomato and basil sauce	

L'INSALATA - LA ZUPPA SALADS - SOUPS

INSALATA MISTA.....	12.50
(V) Garden salad	
CAESAR SALAD.....	18.00
Baby lettuce, eggs, crouton, shaved parmesan with choice of grilled chicken or smoked salmon, Caesar dressing	
ZUPPA DEL GIORNO.....	14.50
(V) Vegetarian soup of the day	
PEPATA DI COZZE.....	22.50
Peppery black mussels, bouillabaisse, herbal and garlic breadcrumbs	



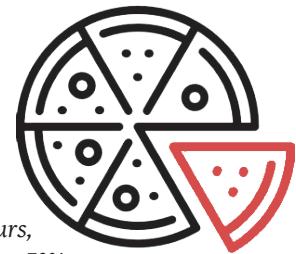
IL SECONDO - MAINS

GAMBERONI ALLA GRIGLIA.....	38.00
Grilled giant prawns	
ORATA DEL MEDITERRANEO.....	40.00
Grilled Mediterranean whole sea-bream	
RIB-EYE STEAK (250g)	55.00
200 days grass fed Australian Angus, grilled at your choice, Maldon salt	
SECRETO IBERICO PORK	39.00
Black Iberian pig fillet	
SPIEDINO DI POLLO ALLA DIAVOLA.....	28.00
Marinated Roasted chicken skewer	
SOLEPOMODORO BURGER.....	25.00
Black angus patty, tomatoes, pickle, lettuce, home-made ketchup & mayonnaise, potato fries	
EXTRA BACON OR CHEESE \$4 EACH	

SIDE DISHES

ROASTED POTATOES	7.00
MASHED POTATOES	7.00
POTATOES FRIES	7.00
GRILLED VEGETABLES	7.00

PIZZAS



our light and fragrant dough has a mix of 7 stone-ground flours, indirect dough cold-matured for over 70 hours high hydration over 70%,

DIAVOLA	28.00
Tomato sauce, mozzarella, salami, fresh chilli	
CAPRICCIOSA.....	28.00
Tomato sauce, mozzarella, mushroom, Italian roasted ham, hard boiled egg, artichoke, salami	
CRUDO E RUCOLA.....	28.00
Tomato sauce, mozzarella, Parma ham, rocket salad	
SOLEPOMODORO.....	28.00
Mozzarella, semi-sun-dried tomato, cream, potato, onion, Italian sausage	
HAWAIIAN.....	28.00
Tomato sauce, mozzarella, Italian roasted ham, pineapple	
CALZONE TRADIZIONALE.....	28.00
Tomato sauce, mozzarella, mushroom, Italian roasted ham, egg	
MARGHERITA.....	22.00
(V) Tomato sauce, mozzarella, basil	
ORTOLANA.....	24.00
(V) Tomato sauce, mozzarella, mix grilled vegetables	
BUFALA.....	30.00
(V) Tomato sauce, buffalo mozzarella Campana DOP, basil	
4 FORMAGGI.....	28.00
(V) Mozzarella, fontina, gorgonzola, emmental	
EXTRA TOPPING	
Cold cuts, chicken, seafood 7.50 each - buffalo mozzarella 16.50	
All other toppings 3.50 each	



PASTAS, RAVIOLI & RISOTTI

LOOK AT OUR BLACKBOARD FOR OUR SPECIALS

RAVIOLI VEGETARIANO DEL GIORNO.....	26.00
(V) Homemade vegetarian ravioli of the day	
RAVIOLINI DI CARNE.....	28.00
Roasted Iberico pork, veal and ham ravioli, served in cream and mushroom sauce	
LASAGNA ALLA BOLOGNESE.....	25.00
Beef and Pork "Bolognese style" Lasagne, tomato and béchamel sauce, Parmesan cheese	
CONCHIGLIE AL PESTO ALLA GENOVESE.....	25.00
(V) Conchiglie in pesto sauce, pine nuts, basil, Parmesan cheese, extra virgin olive oil	
FUSILLONE AL POMODORO FRESCO E BASILICO.....	25.00
(V) Fusillone with fresh tomatoes sauce, Parmesan cheese, basil	
LINGUINA ALLE VONGOLE.....	30.00
Linguine with clams in white wine sauce	
SPAGHETTO AI FRUTTI DI MARE.....	30.00
Sea food spaghetti with cherry tomatoes, Kalamata olives	
SPAGHETTO CARBONARA.....	25.00
Spaghetti with eggs, crispy Italian guanciale, black pepper, Parmesan & Pecorino cheese	
SPAGHETTO MEATBALLS.....	25.00
Wagyu beef & Iberico pork meatballs spaghetti, tomato sauce, Parmesan cheese, oregano	
RISOTTO MANTECATO AL CASTELMAGNO E FUNGHI.....	28.00
(V) Carnaroli risotto, Imported seasonal mushroom, Parmesan and Pecorino cheese	



LA BIRRA - BEERS

KIRIN ICHIBAN DRAUG.....	Half pint 11.00	Full pint 16.00
HEINEKEN DRAUGHT.....	Half pint 10.00	Full pint 14.00
MENABREA BIONDA ITALIAN LAGER (330ml).....	13.00	
TIGER CRYSTAL (325ml).....	13.00	
CORONA EXTRA (355ml).....	13.00	
ERDINGER WEISS WHITE (500ml).....	16.00	
GUINNESS FOREIGN EXTRA STOUT (330ml).....	13.00	
STRONGBOW GOLD CIDER (330ml).....	14.00	
HEINEKEN 0.0 (zero alcohol) (330ml).....	9.00	

COCKTAILS

Feel free to ask staff if you would like a cocktail not mentioned in the list, or if you want to be surprised by one of our bartenders' creations

APEROL SPRITZ (Aperol, Prosecco, soda water, orange slice).....	17.00
CAMPARI SPRITZ (Campari, Prosecco, soda water, orange slice).....	17.00
VENETIAN SPRITZ (Select Aperitif Bitter, Prosecco, soda water, olive).....	17.00
NEGRONI (Campari, Gin, Martini Rosso).....	17.00
MARTINI (Vodka Belvedere or Hendrick's Gin, Martini Dry).....	17.00
ESPRESSO MARTINI (Vodka, coffee liquor, chocolate spirit, espresso).....	17.00
MOJITO (White Rum, fresh lime juice, mint leaves, brown sugar, soda).....	17.00
FROZEN MARGARITA (Tequila, Triple Sec, fresh lime juice, salt rim).....	17.00
BLOODY MARY (Vodka, tomatoes & lemon juice, Worcester, tabasco).....	17.00
CUGINI SENSATION (Absolute vanilla, Campari, Prosecco, citrus).....	17.00
SINGAPORE SLING (gin, grenadine, sweet and sour, cherry brandy).....	17.00
WHITE RUSSIAN (vodka, Kahlua, milk cream).....	17.00

MOCKTAILS

ICE LEMON TEA.....	8.00
(ice tea, lemonade)	
LEMON LIME BITTERS.....	8.00
(lime juice, lemonade and Angostura Bitters)	
NOJITO.....	8.00
(club soda, lime juice, lemonade, mint leaves, brown sugar)	
SHIRLEY TEMPLE.....	8.00
(lemon soda, grenadine, orange juice, maraschino)	
VIRGIN MARY.....	8.00
(tomato juice, lemon juice, Worcester sauce, tabasco)	

SUCCHI DI FRUTTA - JUICES

APPLE, CRANBERRY, LIME, ORANGE,	
PINEAPPLE, TOMATO.....	6.00 each
FRESHLY SQUEEZED.....	8.00 each
WATERMELON, APPLE, ORANGE & MORE*	

*ask for available fresh fruits/vegetables of the day

BIBITE ANALCOLICHE - SOFT DRINKS

COCA-COLA, COCA-COLA ZERO, COCA-COLA LIGHT, SPRITE,	
GINGER ALE, REDBULL, SODA OR TONIC WATER.....	6.00 each

SPARKLING FRUIT BEVERAGES

ARANCIATA (orange).....	6.00
ARANCIATA ROSSA (red orange).....	6.00
CHINOTTO (bitter-citrus).....	6.00
LIMONATA (lemon).....	6.00
POMPELMO (grapefruit).....	6.00

IL CAFFÈ - COFFEE

CAPPUCCINO.....	7.00
DOUBLE ESPRESSO.....	7.00
ESPRESSO.....	5.00
FILTER COFFEE.....	5.00
LATTE.....	7.00
FLAT WHITE.....	7.00
TEA.....	5.00

ACQUA - WATER

ACQUA PANNA (750ml).....	8.50
Still water	
SAN PELLEGRINO (750ml).....	8.50
Sparkling water	

PORT WINE

TAYLOR'S FINE RUBY.....	15.00	Bottle
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GIN

BOMBAY SAPPHIRE.....	15.00	Bottle
HENDRICKS.....	18.00	260.00
GORDON'S LONDON DRY.....	13.00	150.00

VODKA

BELVEDERE.....	16.00	Bottle
SMIRNOFF.....	13.00	150.00

WHISKEY

CHIVAS REGAL 12 YO.....	16.00	Bottle
GLENMORANGE SINGLE MALT.....	16.00	190.00
JAMESON IRISH WHISKEY.....	15.00	180.00
JOHNNIE WALKER BLACK LABEL.....	15.00	180.00
MACALLAN 12 YO.....	18.00	260.00
GLENFIDDICH 18 YO (SINGLE MALT).....	24.00	400.00
THE FAMOUS GROUSE.....	13.00	150.00

BOURBON

JACK DANIEL'S.....	15.00	Bottle
JIM BEAM.....	13.00	150.00

BRANDY, COGNAC & CALVADOS

HENNESSY VSOP.....	18.00	Bottle
LE CORVOISIER 12 YO.....	16.00	190.00
MARTELL CORDON BLUE.....	28.00	500.00

RUM

BACARDI WHITE.....	13.00	Bottle
MAYER'S DARK.....	15.00	180.00

TEQUILA

JOSE CUERVO GOLD.....	13.00	Bottle
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IL LIQUORE ITALIANO - ITALIAN LIQUEUR

AMARETTO DI SARONNO.....	13.00	Bottle
AMARO AVERNA.....	13.00	150.00
CAMPARI.....	13.00	150.00
LIMONCELLO.....	11.00	130.00
MIRTO ZEDDA PIRAS.....	13.00	150.00
SAMBUCA.....	13.00	150.00
MARTINI BIANCO, ROSSO, DRY.....	13.00	150.00

INTERNATIONAL LIQUEUR

BAILEY'S IRISH CREAM.....	13.00	Bottle
BENEDICTINE DOM.....	13.00	150.00
COINTREAU.....	13.00	150.00
GALLIANO.....	13.00	150.00
GRAND MARNIER.....	16.00	190.00
JAGERMEISTER.....	13.00	150.00
KAHLUA.....	13.00	150.00
LYCHEE.....	13.00	150.00
MALIBU.....	13.00	150.00
MIDORI MELON.....	13.00	150.00
PEACH SHNAPPS ARCHER'S.....	13.00	150.00
PIMM'S NO.1.....	15.00	180.00