IL POMODORO

COME A CASA

We infuse every ingredient with rich tradition, creating a truly special experience:
Cooking is an art of love and serving means welcoming you with genuine warmth and hospitality.
Every dish captures the heart of Sardinia, evoking a sense of family and inviting you to a table that feels both warm and familiar, like home.
At Il Pomodoro, recipes are lovingly handed down "*de mamma a fizu*" reflecting family traditions, with gestures that are passed down through generations, infusing each meal with love and history.
Our dishes are created with the same attention and love that you would find in the Sardinian countryside and kitchen. They narrate the true essence of this captivating region: authentic, flavorful, and deeply rooted in its traditions. Discover this journey in our menu as you explore our culinary offerings.

BENVENUTI A CASA!

I SAPORI DI SARDEGNA € 50

(Includes 0.5l carafe of wine and 1.5l of water)

Each dish tells the story of Sardinia: from pastures to olive groves, from sea to mountains, a journey of ancient flavors and authenticity.

STARTERS

Sardinian ham & dry sausage, Mustela salami, Pecorino cheese from Pattada, Peretta cheese and smoked ricotta Mustia served with traditional Pane Carasau (1,7,12)

Grilled aubergine, zucchini and bell peppers, served with a creamy Pecorino cheese sauce and myrtle leaves (1,7,12)

Toasted slices of rustic semolina bread, cherry tomatoes, topped with bottarga, marinated artichokes and wild fennel (1,4,5,7,12)

FIRST COURSES

Sardinian Gnocchetti pasta (Malloreddus) with lamb ragù (1,7,9,12)

Fresh Sardinian ricotta and spinach ravioli, with datterini tomatoes (1,3,7,9)

MAIN

The roasted suckling pig, flavored with myrtle leaves, Mediterranean herbs, served with salt crusted roasted potato and Sassarese style aubergine (1,7)

DESSERT

The "Seadas", stuffed with tangy cheese flavored with lemon, glazed in wildflower honey (1,6,7,8)

Selection of Sardinian sweets (1,3,5,7,8)

DIGESTIVE FROM SARDINIA

Myrtle or Filu 'e Ferru (typical grappa)

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CHEF'S CHOICE

Selection of starters

(minimum 2 guests)

50

MARE

Octopus* salad
potatoes and Pula datterini tomatoes red & yellow
(2,4,9,12,14)

18

Guazzetto in "rosso"
stewed mussels, tomato sauce and bread croutons
(1,4,9,12,14)

16

Baby octopus* "alla Luciana"
tomato sauce and bread croutons
(1,4,9,12,14)

16

TERRA

Cured meats & cheeses from the Island
Sardinian ham & dry sausage, Mustela salami, Pecorino cheese from Pattada, Peretta cheese and smoked ricotta Mustia served with Pane Carasau
(1,7,12)

16

Caprese Salad *V*
Buffalo mozzarella, tomato and basil
(7)

14

Parma Ham & Burrata Cheese
avocado, camone tomatoes and Bio olive oil
(7,12)

15

SALAD

Vegan *VG* *(6,8,11,12)*
soncino, chickpeas, avocado, ginger and melon
18

Pummarola *V* *(1,7,12)*
S.Marzano tomatoes, toasted bread, feta cheese, oregano, basil, extra virgin olive oil and balsamic vinegar
15

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CHEF'S FAVOURITE

Pasta is the heart of our cuisine: each shape, an emotion; each sauce, a story.

MARE

Spaghetti with clams*
add Bottarga 5
(1,12,14)
16

Paccheri allo "Scoglio"
paccheri pasta with seafood in tomato sauce
(1,2,4,9,12,14)
16

Maccarrones lados
Sardinian orecchiette pasta with shrimps and basil pesto
(1,2,4,5,7,8,9,12,14)
16

TERRA

Caserecce pasta
Bolognese style beef ragù
(1,7,9,12)
14

Spaghetti Carbonara
with Sardinian bacon CDO
(1,3,7,12)
14

Malloreddus
Sardinian gnocchetti pasta with lamb ragù
(1,7,9,12)
15

VEGETARIAN

Ravioli *V* *(1,3,7,9,12)*
filled ricotta and spinach ravioli, with datterini tomatoes
16

Del Principe *VG* *(1,9,12)*
penne pasta with daterrino tomato and basil
12

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CHEF'S RECOMMEND

MARE

Fried seafood
calamari and smelts* with vegetable in batter*
(1,2,3,4,6,7,8,10,12,14)
20

Grilled seafood
calamari, prawn, tuna and octopus
(2,4,7,12,14)
25

Fillet Mediterranean style
seabass, tomatoes, cappers and olives
(4,9,12)
20

TERRA

The roasted suckling pig
flavored with myrtle leaves and Mediterranean herbs, served with salt crusted roasted potato and Sassarese style aubergine.
(1,7)
22

Breaded veal cutlet Milanese style
rocket, tomatoes and french fries
(1,3,7)
20

Beef tagliata
grilled with baked potatoes
16

HAMBURGER

Beef
homemade bread, beef, onion, tomato, salad, edamer cheese, dippers potatoes
(1,3,7,10,11,12)
16

Vegan *VG*
seasonal vegetables, caramelized onions, purple cabbage, anacardia mayo, dippers potatoes
(1,10,11,12)
16

SIDES

French fries | Baked potatoes *VG* *(8)*
8
Grilled | Steamed vegetables *VG*
8
Fresh leave salad, carrot, tomato, cucumber *VG*
8

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LA PIZZA

Classic Flour (Type 00 or 0)

Light and airy, with elastic gluten and easy to roll out, it guarantees a crispy bake with well-risen edges.

Whole Wheat Flour

Authentic flavor, perfect for those seeking a healthier alternative.
Rustic character, dark golden color, and an earthy, slightly sweet aroma.

SIGNATURE

Favolosa
mozzarella, artichokes, stracciatella, bottarga
(1,4,7,12)
15

Bee Pizza
mozzarella, walnuts, pear, Mustia, bacon, rosemary honey
(1,7,8,12)
14

Vegana *VG*
tomato, vegan mozzarella, grilled vegetables
(1,12)
12

Gallurese
datterini tomatoes, Dolce Sardo cheese, fresh sausage, caramelized onions
(1,7,12)
14

Fiorita
mozzarella, squash blossoms, zucchini, burrata, anchovies
(1,4,7,12)
15

Dama Bianca
mozzarella, taleggio cheese, summer truffle
(1,7,12)
18

Sfiziosa
mozzarella, stracciatella cheese, mortadella, pistachio
(1,7,8,12)
14

CLASSICHE

Margherita *V*
tomato, mozzarella, basil
(1,7,12)
9

Tonno e Cipolla
tomato, mozzarella, tuna, onion
(1,4,7,12)
12

Diavola
tomato, mozzarella, spicy salami
(1,7,12)
12

Quattro formaggi *V*
mozzarella, edamer cheese, gorgonzola cheese, pecorino cheese
(1,7)
13

Capricciosa
tomato, mozzarella, artichokes, mushrooms, ham
(1,7,12)
13

Calzone
tomato, mozzarella, ham, mushrooms
(1,7,12)
16

*Extra ingredients or double dough **2***
*Buffalo Mozzarella **4***

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DESSERTS

Traditional Tiramisù *V*
(1,3,7,8)
9

Warm apple pie *V*
with vanilla ice cream
(1,3,5,6,7,8,10,11,12,13)
9

Panna cotta *V*
chocolate | strawberry | caramel
(7,12)
8

Seadas *V*
stuffed with tangy cheese
flavored with lemon, glazed in wildflower honey
(1,6,7,8)
9

Dolce Pizza *V*
strawberries & Nutella sweet pizza
(family style)
(1,5,7,8,11,13)
12

Allergens

(1) Gluten
(2) Crustaceans
(3) Eggs
(4) Fish
(5) Peanuts
(6) Soya
(7) Milk
(8) Nuts
(9) Celery
(10) Mustard
(11) Sesame
(12) Sulphur Dioxide
(13) Lupin
(14) Molluscs

V Vegetarian meal
VG Vegan meal
Items indicated by (*) are made with frozen products.
**The product is subject to a -18°C blast chilling procedure to guarantee quality and safety.

Cover charge € 5 pp (VAT included)
Prices are in Euros

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WINE LIST

WINE IN CARAFE

White | Red	*0,50 l*	16

BY THE GLASS

Vermentino		7
Cannonau		7
Torbato Brut		7
Dessert		8

WHITE WINE

Albalena	*Vermentino, Tenuta l'Ariosa*	35
Costamolino	*Vermentino, Argiolas*	40
Sa Raja	*Vermentino di Gallura, Saraja*	45

RED WINE

Antigua	*Monica, Santadi*	35
Inkibi	*Cannonau, Saraja*	40
Vostè	*Nepente di Oliena, Iolei*	45

ROSÈ WINE

Rosada	*Cannonau, Cantina Sociale Dolianova*	35

SPARKLING WINE

Torbato	*Sella & Mosca*	35
Torbato Rosè	*Sella & Mosca*	40

DESSERT WINE

Amè	*Tenuta l'Ariosa*	40

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COCKTAIL BAR

Aperol Spritz	13
Draft Cocktail	13
Amari Sardi	4
Amari e Liquori	5.5
Vodka, Whisky, Rum	10

WATER & SOFT DRINKS

Still Water	*0,75 l*	5
Sparkling Water	*0,75 l*	5
Soft drinks		5
Fruit Juices		5
Espresso		3

BEER

Draft Beer	*0,40 l*	8
Draft Beer	*0,20 l*	4
Ichnusa	*0,33 l*	6.5
Heineken Zero	*0,33 l*	6.5
Imported Beer	*0,33 l*	6.5
Gluten Free	*0,33 l*	6.5

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