

POMO

PASSIONE PER LA PIZZA

NEW YEAR'S EVE MENU

3 course - £30

STARTERS

FOCACCIA AL GUANCIALE

Focaccia bread topped with cured Italian guanciale, rocket and chopped tomato infused with garlic oil and basil

FREGOLA E COZZE

Small semolina pasta from sardinia cooked in a sauce of evo, garlic, fresh cherry tomatoes, parsley and Shetland mussel

INSALATA DI SALMONE

Orkney smoked salmon served on a bed of rocket caper berries, orange segment finished off with lemon and evo

CRUDO E MOZZARELLA

Burrata cheese from puglia served with parma ham and rocket salad

FRITTURA DI CAPODANNO

Mix of shallow fried tomato and basil arancini, courgettes flower ,polenta chips served with salad aioli mayo and lemon wage

BURRATA CAPRESE (V)

Creamy burrata cheese from puglia served with sliced beef tomatoes calamata olives and basil pesto

MAINS

PAPPADELLE AL RAGU

Large ribbon pasta with classic beef shin and san marzano passata ragu

GNOCCHI AL GORGONZOLA

Potato dumping pasta served in a sauce of roasted butter-nut squash finished off with gorgonzola and pecorino sauce

BACCALA E LENTICCHIE

Salt cured cod loin served in a sauce of lentils, cherry tomatoes and thyme sauce

LASAGNA DI CAPODANNO

Home made lasagna with basil pesto, provola cheese, parmesan, white beef ragu and bechamel sauce

RISOTTO CAPESANTE E ZUCCHINE

Carnaroli rice served in a sauce of king scallops, courgettes puree finished off with aromatic breadcrumb

RIGATONI ALLE MELANZANE (V)

Classic tube pasta served in a aubergine and passata ragu finishe off with pine nuts and ricotta cheese

PIZZE

VALTELLINA

Tomato Sugo, mozzarella, rocket, bresaola, shave of parmesan ,oil and lemon

BURRATINA

Tomato sugo, mozzarella, burrata cheese, rolled and cured italian pancetta

MARE E MONTI

Tomato sugo, mozzarella, wild mushrooms, rocket, fresh cherry tomatoes and prawn

CAMPAGNOLA

Mozzarella, roasted potatoes, onion, smoked provola cheese, cured smoked speck

BIANCA

Tomato sugo, mozzarella, 4 cheese grana, emmental, gorgonzola, asiago, deep fried aubergine, parma ham

MARGHERITA (V)

Tomato sugo, mozzarella, basil

PISTACCHIO

Ricotta cheese, fior di latte mozzarella, cured italian mortadella pistacchio flakes

CALZONE CLASSICO (V)

Tomato sugo, fior di latte mozzarella, wild mushrooms, ham, ricotta cheese, basil

DESSERT

TORTA AL CIOCCOLATO

Classic sponge cake filled with chocolate cream and chocolate shards and sauce

TIRAMISU AL PISTACCHIO

Classic flavoured pistachio tiramisu

TORTA DI CAROTE

Classic Carrot cake served with vanilla ice cream

Please let us know if you have any dietary requirements or food allergies. 10% service charge will be added to parties of 8 and more people.



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