



POMO

PASSIONE PER LA PIZZA

MERRY

Christmas

— AND —
HAPPY NEW YEAR!

WWW.POMOPIZZERIA.CO.UK



Christmas Menu

2 COURSE £22.95 - 3 COURSE £25.95

STARTERS

CRUDO E BUFALA

Buffalo mozzarella served with parma ham and rocket salad

FOCACCIA BRUSCHETTA (V)

Focaccia bread topped with tomato, garlic, extra virgin olive oil, basil, rocket and parmesan shavings

BURRATA CAPRESE (V)

Creamy burrata cheese from Puglia served with sliced beef tomatoes, kalamata olives and basil pesto

FRITTURINA MISTA

A selection of deep fried white bait, calamari and mini arancini balls, served with garlic mayo, lemon wedge and a side salad

IMPEPATA DI COZZE

Sautéed Shetland mussels cooked with garlic, black pepper, parsley, white wine and lemon sauce

MAINS

GNOCCHI ZUCCA E PECORINO (V)

Potato dumplings cooked in a sauce of roasted butternut squash, drizzled with a pecorino cream sauce

LINGUINE ALLO SPECK

Linguine pasta cooked with speck, tomato and cream sauce, topped with toasted chestnut

RISOTTO DI NATALE

Carnaroli rice cooked with basil pesto, prawns and confit cherry tomatoes

ORECCHIETTE AL RAGU

Orecchiette pasta with a classic slow cooked beef shin, crumbled Lucana sausage, San Marzano passata ragu and parmesan shavings

RIGATONI AL SUGO DI BRANZINO

Rigatoni pasta cooked in a sauce of garlic, fresh sea bass, cherry tomatoes and basil

PIZZE

NATALIZIA

Ricotta cheese, smoked provola cheese, speck, topped with honey and crushed hazelnuts

SAPORI DI PUGLIA (V)

Tomato sugo, fior di latte mozzarella, rocket, burrata cheese and fresh cherry tomatoes

MARE E MONTI

Tomato sugo, fior di latte mozzarella, wild mushrooms, rocket, fresh cherry tomatoes and prawns

DI NATALE

Tomato Sugo, fior di latte mozzarella, spicy nduja and buffalo mozzarella

MORTADELLA

Ricotta cheese, fior di latte mozzarella, cured mortadella topped with crushed pistachio

GLUTEN FREE PIZZA AND PASTA AVAILABLE

DESSERT

PANETTONE E GELATO

Traditional panettone served with a scoop of vanilla ice cream

TORTA AL CIOCCOLATO

Cocoa sponge cake base topped with layers of dark, white and milk chocolate cream, served with a scoop of vanilla ice cream

DESSERT OF THE DAY

Ask your waiter about today's dessert



@POMOEDINBURGH

PLEASE MAKE SURE YOU SPECIFY DATE, TIME, NUMBER OF GUESTS AND YOUR CONTACT DETAILS. PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES. PLEASE NOTE 10% SERVICE CHARGE WILL BE ADDED