Christmas Menu

2 COURSE £27.95 - 3 COURSE £31

.95

STARTERS

FOCACCIA PESTO (V)

Focaccia bread topped with basil pesto, cherry tomatoes and buffalo mozzarella

ZUPPA DI NATALE (V) (VG)

Butternut squash and parsnips soup served with fried leeks

COSTINE DI MAIALE (GF)

Slow cooked short pork ribs, cherry tomatoes, onions and fennel seeds

IMPEPATA DI COZZE (GF)

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

FRITTURINA MISTA

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

MAINS

GNOCCHI (V)

Potato dumplings cooked in a sauce of heritage cherry tomatoes, basil pesto and smoked provola cheese

LINGUINE ALLO SPECK

Linguine pasta cooked with fresh Lucana Italian sausages, wild mushrooms, a touch of tomato sauce, pecorino shavings and truffle oil

RISOTTO DI NATALE (GF)

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

TAGLIATELLE AL RAGU

Egg tagliatelle pasta tossed with a classic slow cooked beef shin and San Marzano passata ragu, and salted ricotta cheese

RIGATONI AL SUGO DI BRANZINO

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

PIZZE

STELLA COMETA

Tomato sugo, D.o.p. fior di latte mozzarella,polpette, nduja, ricotta cheese, red onions and fresh basil

RUDOLPH

Tomato sugo, D.o.p. fior di latte mozzarella, spianata, nduja, bufalo mozzarella and chilli

THE GRINCH

D.o.p. fior di latte mozzarella, smoked salmon, confit cherry tomatoes, rocket and lemon zest

SANTA CLAUS

D.o.p fior di latte mozzarella, speck, confit cherry tomatoes, rocket, Parmesan shavings topped with burrata cheese

NATALE (V)

D.o.p. fior di latte mozzarella, Asiago cheese, ricotta, honey, pears and walnuts

GLUTEN FREE PIZZA AND PASTA AVAILABLE





@POMOEDINBURGH

GF GLUTEN FREE - V VEGETARIAN - VG VEGAN PLEASE INFORM STAFF OF ANY ALLERGIES OR DIETRY REQUIREMENTS.

PLEASE NOTE A DISCRETIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FINAL BILL.

DESSERT

PANETTONE E GELATO

Traditional Italian panettone, served with chocolate sauce

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