DRINKS

Beers

Blue Moon 5
Corona 5
Guinness 6
Heineken 5
Miller Lite 4
Peroni *draft* 5.5
Samuel Adams 5
Sam Adams Season 5
Stella Artois 5
Yuengling 5

Craft Beers

Dale's Pale Ale 5
Duvel Belgian Blonde Strong Ale 7
New Belgium Fat Tire 5
Flying Dog Pearl Necklace Oyster Stout 5
Maxlrainer Jubilator 16 oz. 8
Maxlrainer Schloss Gold Lager 16 oz. 8
Rochefort 8
Stone IPA 22 oz. 12
Troegs Hop Back Amber Ale 6
Unibroue La Fin Du Monde 8

Martinis and Cocktails

Chocolate Martini 9
absolut vanilla, godiva chocolate liquor, kahlua

Pine-Apple Martini 9
skyy pineapple vodka, cranberry juice, fresh squeezed lime

Oro Martini 9
absolut mango, triple sec, orange juice, sweet & sour mix

Sorrentini 10
absolut citron, cointreau, pomegrante juice, lime juice

Vesuvio 9
malibu rum, pineapple juice, white peach purée, splash of soda

Fiori di Sambuco 9
prosecco, st. germain liqueur, chardonnay

Oro Punch
our fresh and fruity punch prepared daily
glass 5 - 1/2 carafe 15 - carafe 25

Cucumber Cosmo 9
hendrick's gin, cointreau, cranberry juice, cucumber water, lime juice

The Antioxidant 9
gin, pomegranate liqueur, agave nectar, fresh blueberries, lemon juice

Mojito Imperial 9
bacardi rum, prosecco, raw sugar, mint leaves

Cherry Moon 8
grey goose cherry noir, lemon-lime soda, grenadine

White Wines

Prosecco *Baby* 6
Pinot Grigio *Caposaldo* 7
Orvieto *Ruffino* 7
Chardonnay *Fabbrini* 7.5
Sauvignon Blanc *Saint Michelle* 7.5

Red Wines

Chianti *Morli Neri* 7
Montepulciano *Farnese* 7
Cabernet *Estrella* 7
Merlot *Fabbrini* 7.5
Pinot Noir *Smoking Loon* 7.5

Antipasti

TRIO DI BRUSCHETTE

bruschetta trio: diced tomatoes, cured salmon and rugola, prosciutto and shaved parmesan cheese 8

GAMBERONI AL SALTO

sautéed prawns in a white wine sauce with cherry tomatoes, broccoli rabe and polenta 10.75

FRITTO DI CALAMARI, ZUCCHINE E MELE

fried calamari, zucchine and apples served with aioli and salsa verde 10.50

TORRE DI CAPRI

caprese tower with mozzarella, tomato on the vine, crispy eggplant and basil infused olive oil 9.25

ANTIPASTO MISTO

imported cold cuts, parmesan cheese, marinated olives and mixed grilled vegetables 13

TAGLIERE DI FORMAGGI MISTI

assortment of italian cheeses, served with chianti and fig jams 9.75

Carpacci

CARPACCIO DI POLIPO CON INSALATINA RICCIA

thinly sliced steamed mediterranean octopus served with kalamata olives, toasted pine nuts and baby frisée in lemon dressing 9.75

CARPACCIO DI TONNO CON MISTICANZA ALLO ZENZERO

ahi tuna carpaccio served with mixed greens and ginger mélange dressing 8.50

CARPACCIO DI CARNE ALLA CIPRIANI

beef tenderloin carpaccio marinated with lemon and truffle oil, served with rugola, capers and shaved parmesan cheese 8.50

Insalate

INSALATA DELLA CASA

mixed greens, tomatoes and carrots topped with shaved parmesan cheese in balsamic dressing 8

PANZANELLA

heirloom tomatoes, english cucumbers, mozzarella, red and yellow bell peppers, red onions and fresh anchovies in a red wine dressing 8.95

CESARE ALLA GRIGLIA

grilled romaine hearts, anchovies, croutons and shaved parmesan cheese with caesar dressing 8.50

ORO

yellow tomatoes, cucumbers, red onions, basil and croutons over baby spinach with crumbled goat cheese and pine nuts tossed in white balsamic vinaigrette 9.50

RUGOLA E PERE COTTE

rugola salad with caramelized onions, gorgonzola cheese, white wine poached bartlet pears tossed in balsamic dressing 9.25

18% gratuity will be applied to party of six or more

Primi Piatti

FETTUCCINE AL RAGÚ DI CARNE ALLA BOLOGNESE *
fettuccine with classic bolognese meat ragù 16

TAGLIOLINI AI FRUTTI DI MARE *
tagliolini sautéed with mixed seafood and cherry tomatoes 17

GNOCCHI DI RICOTTA LEGGERI ALLA SORRENTINA *
ricotta cheese gnocchi served in a san marzano tomato sauce with mozzarella di bufala and basil 16

PANSOTTI DI RICOTTA E SPINACI CON BURRO E SALVIA *
pansotti stuffed with ricotta cheese and spinach with butter and sage served over light tomato sauce 17

RAVIOLONI DI VITELLO CON GORGONZOLA E ZAFFERANO *
large ravioli stuffed with veal in a saffron cream sauce with peas and gorgonzola 18

SPAGHETTI CARBONARA
spaghetti carbonara "roman style" with pancetta and poached egg with black pepper and a touch of cream 15

RISOTTO CON FUNGHI PORCINI AL PROFUMO DI TARTUFO
arborio rice with porcini mushrooms mantecato with butter and parmesan cheese with drops of white truffle oil 20

RIGATONI DI GRAGNANO AL RAGU' DI SALSICCIA DI CINGHIALE
rigatoni pasta from gragnano with wild boar sausage in aurora sauce 15

PENNE AL SALMONE, PUNTE DI ASPARAGI E GREY GOOSE
penne with fresh salmon and asparagus tips in a spicy grey goose vodka sauce 17

SPAGHETTI ALLE VONGOLE
spaghetti with clams in white wine sauce with roasted cherry tomatoes 18

** Daily homemade pasta*
Gluten-free pasta also available upon request

Secondi Piatti

SALMONE GRIGLIATO AL LIMONE E CAPPERI
grilled atlantic salmon in a lemon and capers sauce 23

ROLLATINA DI POLLO
chicken rollatina stuffed with smoked mozzarella, asparagus and spinach in a madeira wine sauce 22

All Secondi Piatti come with a daily choice of vegetable or starch. Ask your server.

Eating raw or undercooked animal food poses an increased risk of foodborne illness.

ASSOCIAZIONE VERACE PIZZA NAPOLETANA

ORO POMODORO RISTORANTE ITALIANO

Oro Pomodoro is the first restaurant in Maryland to receive the coveted **Verace Pizza Napoletana Association** certification, which signifies that the pizza is true Neapolitan Pizza. **VPN Americas** is the local branch of the **Verace Pizza Napoletana Association**, an international non-profit organization founded in the mid 1990's by a group of Neapolitan *pizzaioli* (pizza makers) seeking to cultivate the culinary art of making Neapolitan Pizza.
The true Neapolitan Pizza is made by using unique imported ingredients, such as San Marzano tomatoes, buffalo mozzarella, Caputo flour, and extra virgin olive oil. The centennial technique used by skilled *pizzaioli* to mix these ingredients combined with the heat of a wood fired brick oven that holds the temperature up to 900°, produces a delicate, moist, flavorful dough that is world wide known as the **Verace Pizza Napoletana**. Try it now at **Oro Pomodoro**!

PIZZA NAPOLETANA

MARGHERITA

san marzano tomato sauce, mozzarella and basil 11.95

MARINARA

san marzano tomato sauce, oregano and garlic (no cheese) 8.95

VERACE PIZZA NAPOLETANA

san marzano tomato sauce, mozzarella di bufala and basil 13.95

DIAVOLA

san marzano tomato sauce, mozzarella and spicy salami 12.95

OROPOMODORO

mozzarella, yellow tomatoes, goat cheese and basil pesto 13.75

CAPRICCIOSA

san marzano tomato sauce, mozzarella cheese, kalamata olives, artichokes and mushrooms 13.95

POSITANO

mozzarella, rugola, prosciutto di parma and shaved parmesan cheese 13.95

Oro Pomodoro Signature Pizza – DOPPIOZERO

DoppioZero (double zero) is our latest creation; a double zero shaped pizza connected in the middle. It's a perfect way to enjoy two separate types of pizza in one order. Choose your two delicious pizzas from the list shown above 13.95

BUILD YOUR OWN

make your own pizza; choose any three toppings (san marzano tomato sauce and mozzarella are included) 13.95

Toppings

prosciutto di parma, mozzarella di bufala $3 each

mozzarella, ricotta, fontina, provolone, gorgonzola, goat cheese, cooked ham, sausage, meatballs, grilled chicken, salame (pepperoni), spicy salame, mushroom, eggplant, roasted peppers, artichokes, rugula, fresh tomatoes, cherry tomatoes, yellow tomatoes, sun-dried tomatoes, spinach, basil pesto, kalamata olives, mussels, clams, shrimp, calamari $2 each