LUNCH

ASSOCIAZIONE VERACE PIZZA NAPOLETANA

ORO POMODORO RISTORANTE ITALIANO

Antipasti

CALAMARI FRITTI
fried calamari served with tomato sauce and garlic aioli 8

TRIO DI BRUSCHETTE
bruschetta trio: diced tomatoes, in house cured salmon and rugola, prosciutto and shaved parmesan cheese 7

TORRE DI CAPRI
classic caprese salad with fresh mozzarella, tomato on the vine, crispy eggplant and basil infused olive oil 8

CARPACCIO DI CARNE ALLA CIPRIANI
beef tenderloin carpaccio marinated with lemon and truffle oil, served with rugola, capers and shaved parmesan cheese 8

Insalate

INSALATA DELLA CASA
mixed greens, tomatoes and carrots topped with shaved parmesan cheese in balsamic dressing 7

ROMANA
classic caesar salad served with homemade croutons and parmesan cheese 7

ORO
yellow tomatoes, cucumbers, red onions, basil and bread croutons over baby spinach with crumbled goat cheese and pine nuts tossed in white balsamic vinaigrette 8

PANZANELLA
heirloom tomatoes, cucumbers, mozzarella, red and yellow bell peppers, red onions and white anchovies in red wine vinegar dressing 8

Pizza Napoletana

MARGHERITA
san marzano tomato sauce, mozzarella and basil 9

VERACE PIZZA NAPOLETANA
san marzano tomato sauce, mozzarella di bufala and basil 11

DIAVOLA
san marzano tomato sauce, mozzarella and spicy salami 10

CAPRICCIOSA
san marzano tomato sauce, mozzarella, kalamata olives, artichokes and mushrooms 11

POSITANO
mozzarella, rugola, prosciutto di parma and shaved parmesan cheese 11

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

LUNCH

ORO POMODORO
RISTORANTE ITALIANO

Panini

All sandwiches are served with homemade pizza bread and homemade chips

CLASSICO
prosciutto, mozzarella, tomato and basil pesto 8.95

SOPHIA LOREN
chicken breast, roasted peppers, goat cheese and rugola 8.95

VEGETARIANO
roasted bell peppers, crispy eggplant, tomato, goat cheese and basil 8.95

CAPRI
sicilian tuna preserved in olive oil, oven-dried tomatoes, red onions and rugola 8.95

Primi Piatti

FETTUCCINE AL RAGÚ DI CARNE ALLA BOLOGNESE *
fettuccine with classic bolognese meat ragù 12

GNOCCHI DI RICOTTA LEGGERI ALLA SORRENTINA *
ricotta cheese gnocchi served with san marzano tomato sauce, mozzarella di bufala and basil 12

PANSOTTI RIPIENI DI RICOTTA E SPINACI CON BURRO E SALVIA *
pansotti stuffed with ricotta cheese and spinach, butter and sage sauce served over light tomato sauce 13

SPAGHETTI ALLA CARBONARA
spaghetti carbonara "roman style" with pancetta and poached egg with black pepper and a touch of cream 11

SPAGHETTI ALLE VONGOLE
spaghetti with clams in white wine garlic sauce and roasted cherry tomatoes 14

*daily homeade pasta
Gluten-free pasta also available upon request

Secondi Piatti

SALMONE GRIGLIATO AL LIMONE E CAPPERI
grilled atlantic salmon in a lemon caper sauce 14

ROLLATINA DI POLLO
chicken rollatina stuffed with smoked mozzarella, asparagus and spinach in a madera wine sauce 14

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

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