

POMODORO

SARDO

Long before modern chefs began promoting whole food cooking and organic produce, Sardinians in the Nuoro Province were creating stunning flavours with pulses, wild foraged greens, grass fed animals, wild caught seafood and farmed seasonal produce.

The end result is beautiful food that makes up the diet of some of the healthiest people on the planet.

SARDO TO SHARE

Let us feed you the traditional Sardinian way. Dishes are intended to be shared with the whole table. Dégustation menu changes daily and can be adjusted to suit dietary requirements.

49 PP – PECKISH
65 PP – HUNGRY
90 PP – STARVING

SHARE YOUR MEAL WITH US

@pomodorosardo



APPETIZERS (perfect for sharing)

Ricotta & Sardinian Sausage Croquettes, Saffron Aioli (2) **S 8**

Zucchini Fritters, Onion, Carrots, Mint, Sardinian Pecorino (aged 24 months) (2) **V S 7**

Raw scampi with Sardo sauce **9** Each

Italian Olives Marinated with Orange, Chilli, Lemon **GF V 9**

Fried Pizza Dough Chips, Spicy Sausage Ragù, Sardinian Pecorino (aged 24 months) **S 9**

ANTIPASTI

Cured Meat Platter from Salumi Australia, Mix of Pancetta, Mortadella, Salsiccia, Prosciutto di Parma, Hot Salami, Carasau Bread **S GF 9/26/36**

Semolina Calamari, Rocket, Chilli Mayo **15**

Octopus, Spicy Chickpeas, Smoked Croutons, Rosemary **26**

Marinated Sardines, Oranges, Fennel, Dill, Taggiasca Olives **S GF 16**

Bruschetta, Fresh Tomato, Ricotta, Basil (3) **V 14**

Garlic Focaccia, San Marzano Tomato Garlic **V 14**

Hand made burrata cheese (100g), Tomato, extra virgin olive oil, bottarga (salted, cured fish roe), toasted carasau bread **GF V 19**

Grass fed eye fillet carpaccio, rocket, parmigiano cheese, lemon **19**

PASTA & RISOTTO (pasta made fresh daily, gluten free +4)

PAPPARDELLE Beer Braised Lamb Neck Ragù, Fennel, Taggiasca Olives **22/32**

FREGOLA Vongole, Bottarga (Salted, Cured Fish Roe) **S 23/34**

LINGUINE or FREGOLA King Prawns, Mussels, Scampi Sauce, Fish of the Day, with a baked Focaccia lid **S 38**

RISOTTO Orange infused crunchy Soft Shell Spanner Crab **GF 36**

MALLOREDDUS Sardinian Sausage Ragù, Sardinian Pecorino (aged 24 months) **S 19/28**

RAVIOLI Mint, Potato, Sardinian Pecorino (aged 24 months) ravioli served with mint pesto & caramelised walnuts (4/7) **S V 22/37**

LORIGHITTAS Lobster Meat, Basil Pesto, Fresh Tomato, Pecorino Cheese **28/40**

MAINS

Medium rare eye fillet served with Red Wine Cannonau Sauce, Carrot Pureè **43**

Fish Stew with Fregola Pasta, King Prawns, Fish of the Day, Mussels, Red Calamari Sauce, with a baked Focaccia lid (serves 2) Scampi Sauce **68**

Fish of the day (see menu board) **MP GF**

Braised Local Baby Goat, Artichokes, Wilted Kale **S 34**

Roasted Suckling Pig **45**

PIZZA 9"/13"

Caprese Pizza, San Marzano Tomato - Origano, Burrata Cheese **17/27**

PEPPE Mozzarella, Potatoes, Italian Crispy Pancetta, Blue Cheese, Rosemary **17/27**

MEDITERRANEA Fresh Tomato, Mozzarella, Prosciutto Di Parma, Slivers of Parmigiano, Rocket **18/28**

MARGHERITA San Marzano Tomato, Mozzarella, Basil **V 15/21**

CALABRESE, San Marzano Tomato, Mozzarella, Hot Salami, Olives **15/22**

VEGETARIAN Mozzarella, Eggplant, Zucchini, Capsicum, Onions **V 17/25**

PARMIGIANA San Marzano Tomato, Mozzarella, Mushrooms, Eggplant, Slivers of Parmigiano-Reggiano **V 15/23**

CAPRICCIOSA San Marzano Tomato, Mozzarella, Mushrooms, Ham, Artichoke Hearts **16/23**

SARDA San Marzano Tomato, Mozzarella, Cured Sausage, Pork Sausage, Sardinian Pecorino (aged 24 months), Mushrooms, **S 19/29**

SUPER MEAT, San Marzano Tomato, Mozzarella, Pancetta, Prosciutto di Parma, Cured Sausage, Sausage, Ham **20/32**

TROIKA, San Marzano Tomato, Hot Salami, Rocket, Parmigiano-Reggiano (aged 24 months), Stracciatella Cheese **19/29**

SIDES & SALAD

Salad with Rocket, Oranges, Fennel, Walnuts Parmigiano-Reggiano (aged 24 months) **15**

STEF MEETS CESARE Slivers of Parmesan Cheese, Refreshing Cesar Dressing, served in a Baby Cos Leaf **16**
Chicken **+6** / Anchovies **+6** / Pancetta **+6**

Asparagus with Panceta **14**

Green Beans, Garlic, Mint **12**

Roast New Potatoes, Leek, Rosemary **11**

DESSERTS

Tiramisu **13**

Catalana **13**

Panacota Of The Day **12**

Nutella Pizza **16**

Affogatto **16**



-20% OFF-
FOR VIP MEMBERS

Become a VIP member at Pomodoro Sardo and you will receive a 20% discount every time you visit. Not to mention an invitation to dine free for your birthday!

PLUS receive exclusive invites to our VIP Only events and other special occasions.