

Mew Years Eve — BUON CAPO D'ANNO —

OON CAPO D ANNO

CHEF SPECIALTY

APPETIZER

FIRECRACKER SHRIMP

\$15.95

Flour-seasoned baby shrimp lightly fried with sriracha aioli on a bed of citrus coleslaw and toasted peanuts.

ENTRÉES

SALMONE ALLE LENTICCHIE —

\$22.95

Pan-seared Atlantic salmon over a bed of green lentils and prosciutto drizzled with aged balsamic.

PORK OSSOBUCCO

\$23.95

Petite pork shank slowly braised in a porcini mushroom burgundy tomato sauce and served with Tuscan beans and apple-smoked bacon.

BISTECCA AL TARTUGO

\$26.95

Boneless ribeye steak grilled to perfection then finished with a mushroom brandy truffle sauce. Served over garlic mashed potatoes.

LINGUINI PESCATORE

\$23.95

Shrimps, scallops, cod, calamari, Cedar Key clams, and branzino sautéed with olive oil, garlic, and herbs over linguine. Choice of red or white sauce.

RESERVE YOUR DINNER TODAY AT 352.380.9886 9200 NW 39TH AVE, GAINESVILLE, FL 32606 | WWW.POMODOROCAFE.COM