

POMO

ANTIPASTI

CAPRESE GF, VEG

roma tomato, fresh mozzarella, basil 11.⁹⁵

POLPETTE / MEATBALL

arcadia meat market grass fed beef & pork, tomato sauce, parmigiano, basil 10.⁹⁵

BURRATA DI BUFALA GF, VEG

imported burrata di bufala, roasted cherry tomato, tomato sauce, basil, evoo 14.⁹⁵

EGGPLANT PARMIGIANA GF, VEG

layered eggplant, mozzarella, tomato sauce, parmigiano, basil 11.⁹⁵

FRITTO MISTO

chula seafood shrimp and baby squid floured with spice, bell pepper aioli 13.⁹⁵

ITALIAN BOARD

chef's selection of cured italian meat and cheese 14.⁹⁵

SUPPLI' AL TELEFONO

risotto croquette, mozzarella nduja, rose' sauce 10.⁹⁵

BRUSCHETTE

POMODORO VEG

tomato, garlic, basil, oregano 6.⁹⁵

MEDITERRANEA VEG

avocado, mozzarella, cherry tomato 7.⁹⁵

CRUDO, FIGS & HONEY

mascarpone cream, figs, prosciutto crudo, local organic honey 8.⁹⁵

SALAD & SOUP

MISTA GF, VEG

spring mix, cherry tomato, cucumber, shaved parmigiano, balsamic vin. 10.⁹⁵

KALE ROMANA VEG

romaine, kale, parmigiano, crouton, house dressing 10.⁹⁵

CHOPPED GF, VEG

spring mix, feta, avocado, red onion, almond, cherry tomato, lemon vinaigrette 11.⁹⁵

PANZANELLA VEG

spring mix, avocado, red onion, cherry tomato, mozzarella, cucumber, crouton, tomato balsamic 11.⁹⁵

MUSHROOM SOUP GF, VEG

cremini, onion, cream 6.⁹⁵

add: Red Bird Free-Range Chicken 5.⁰⁰

Chula Seafood Wild Caught Jumbo Shrimp 8.⁰⁰

GLUTEN-FREE & VEGAN

GLUTEN-FREE PIZZA

add 3.⁰⁰

GLUTEN-FREE PASTA

add 3.⁰⁰

VEGAN PIZZA

follow your heart cheese. add 2.⁰⁰

*GF: Gluten Free - VEG: Vegetarian - V: Vegan

PIZZA *Hand-tossed and oven-baked producing a thin, crispy crust.*

MARGHERITA VEG

tomato sauce, mozzarella, parmigiano, basil 13.⁹⁵

PRINCIPE

prosciutto crudo, arugula, parmigiano, tomato sauce, mozzarella, basil 16.⁹⁵

TOTO SAPORE

sausage, prosciutto cotto, hot soppressata, salame parma, tomato sauce, mozzarella, basil 16.⁹⁵

CAPRICCIOSA

prosciutto cotto, artichoke, cremini mushroom, gaeta olives, tomato sauce, mozzarella, basil 16.⁹⁵

ORTOLANA VEG

grilled red bell pepper, zucchini, eggplant, tomato sauce, mozzarella, basil 15.⁹⁵

QUATTRO FORMAGGI VEG - NO TOMATO SAUCE

mozzarella, gorgonzola, provolone, parmigiano 15.⁹⁵

PINSA *Dating back to ancient Rome, this dough is handcrafted with 72 hours of leavening-maturation which produces a light, easily digestible crust for the most flavorful focaccia. Light, airy and crispy texture.*

BUFALOTTA VEG

imported italian mozzarella di bufala, tomato sauce, parmigiano, basil 16.⁹⁵

CRUDO

prosciutto crudo, stracchino cheese, arugula, tomato sauce, basil 17.⁹⁵

PIZZA ROMANA *Authentic Pizza Romana is handmade thick, focaccia style pizza with a crisp bottom and airy center, made with natural yeast and with 48 hours of leavening-maturation.*

TRICOLORE VEG

mozzarella, cherry tomato, tomato sauce, parmigiano, basil 17.⁹⁵

PICCANTE

hot soppressata, fresno chili, tomato sauce, mozzarella, basil 19.⁹⁵

*Each Pizza Romana serves up to 2

PASTA *Our pasta is handcrafted in house daily with imported "00" and semolina flour from Italy.*

STROZZAPRETI SALSICCIA

sausage, tomato sauce, cream, parmigiano, rosemary 16.⁹⁵

GNOCCHI SORRENTINA VEG

tomato sauce, mozzarella, parmigiano, basil 15.⁹⁵

LASAGNE AL FORNO

bolognese meat sauce, besciamella, parmigiano 17.⁹⁵

PANINI *Homemade baguettes, served with a side of mixed greens and balsamic dressing*

MEATBALL

arcadia meat market grass fed meatballs, belpaese cheese, tomato sauce, parmigiano, basil 13.⁹⁵

CAPRESE VEG

fresh mozzarella, roma tomato, basil, EVOO 13.⁹⁵

POSITANO

prosciutto crudo, mozzarella, arugula, shaved parmigiano, EVOO 13.⁹⁵

BUFALA VERACE VEG

imported italian mozzarella di bufala, tomato sauce, parmigiano, basil 16.⁹⁵

DIAVOLA

hot soppressata, tomato sauce, mozzarella, basil 15.⁹⁵

POMO

sausage, onion, red bell pepper, cremini mushroom, tomato sauce, mozzarella, basil 16.⁹⁵

QUATTRO STAGIONI

sausage, cremini mushroom, salame parma, gaeta olives, tomato sauce, mozzarella, basil 16.⁹⁵

SALSICCIA FUNGHI

sausage, cremini mushroom, tomato sauce, mozzarella, basil 15.⁹⁵

DON ALFONSO

sausage, hot soppressata, red bell pepper, tomato sauce, mozzarella, basil 15.⁹⁵

DELIZIOSA

hot soppressata, red onion, red bell pepper, mediterranean olive, tomato sauce, mozzarella 17.⁹⁵

SAUSAGE

sausage, tomato sauce, mozzarella, basil, oregano 16.⁹⁵

EMPIRE

sausage, hot soppressata, red onion, red bell pepper, tomato sauce, mozzarella, basil 20.⁹⁵

GRAMIGNA BOSCAIOLA

cremini mushroom, sausage, cream, parmigiano 17.⁹⁵ *AZ Central Top 10 Restaurant Dish

TAGLIATELLE BOLOGNESE

bolognese meat sauce, parmigiano 16.⁹⁵

TORCHIO ARABBIATA V, VEG

tomato sauce, calabrian chili, garlic, parsley 13.⁹⁵

CALABRESE

prosciutto cotto, hot soppressata belpaese cheese, grilled onion, giardiniera 13.⁹⁵

CAPRI

sausage, belpaese cheese, mushroom, bell pepper, onion 13.⁹⁵

NISIDA

grilled chicken, belpaese cheese, roma tomato, lettuce, house dressing 13.⁹⁵

SEE OTHER SIDE FOR HAPPY HOUR
FOOD AND DRINK SPECIALS

POMO™

CRAFT COCKTAILS

POMO LEMONDROP

finlandia vodka, Ilmoncello, fresh lemon, blackberry puree 12

PIOGGIA

INFUSE grapefruit vodka, bols orange liqueur, fresh lemon, simple syrup, fresh basil 11

ZENZERO

mount gay rum, barrows ginger liqueur, fresh lime mango puree 12

MULO

figenza vodka, fresh lime, blueberry puree, cock & bull ginger beer 12

INVERNO

jimador tequila, st. george spiced pear liqueur, fresh lime, apple puree 11

PORPORA

agave de cortes mezcal, amaretto disaronno, fresh lime, blueberry puree 12

AVANTI

old forester bourbon, cocchi rosa americano, fresh lemon, banana puree, figgy bitters 11

BOSCO

INFUSE rye whiskey, pasubio, fresh lemon, blueberry puree 12

BUCCIA

vanilla vodka, orangecello, fresh lemon, simple syrup rosemary 11

SOLE

INFUSE mango habanero vodka, lime juice, passion fruit puree 11

FIGORE

fords gin, tempest fugit violette liqueur, fresh lemon, simple syrup 11

BEER AND SELTZERS

DRAFT

PERONI

Lager - Italy 7

DRAGOON IPA

IPA - Tucson, AZ 7

PAPAGO ORANGE BLOSSOM

American Wheat - Tempe, AZ 7

805 BLONDE

Blonde Ale - Paso Robles, CA - 7

FOUR PEAKS KILTIFTER

Scotch Ale - Tempe, AZ 7

DEVIL'S ALE

Amber - San Tan, AZ 7

NEW BELGIUM VODOO RANGER

Juicy Haze IPA - Fort Collins, CO 7

BOTTLE

WHITE CLAW

ask your server for flavors 5

ANGRY ORCHARD

Hard Cider - Walden, NY 7

PAULANER HEFE-WEIZEN

Germany 0.5L 8

MORETTI BIONDA

Italy 7

LEFT HAND MILK STOUT

Colorado 6

HEINEKEN ALCOHOL FREE

Netherlands 6

ITALIAN CLASSIC COCKTAILS

APEROL SPRITZ

aperol aperitivo, prosecco, club soda, fresh orange 10

IL PADRINO

dewar's scotch, amaretto disaronno, amarena fabbri 12

APEROL SODA

aperol aperitivo, club soda, fresh orange 9

NEGRONI

fords gin, cinzano red vermouth, bitter campari, fresh orange 11

BELLINI

prosecco, peach puree 9

WINE

RED

SUPERTUSCAN

Centine, Banfi
Toscana 10/38

MONTEPULCIANO

Gran Conti
Abruzzo 10/38

PINOT NERO

Canaletto
Lombardia 10/38

CHIANTI CLASSICO

Banfi
Toscana 12/46

SANGIOVESE

Terre de Trinci
Umbria 10/38

CABERNET SAUVIGNON

LaVis
Trentino 11/42

PRIMITIVO DEL SALENTO

12 e Mezzo
Puglia 12/46

MONTEFALCO SAGRANTINO

Lorenzo Mattoni
Umbria *only bottle* 64

HOUSE RED 8

AMERICANO

bitter campari, cinzano red vermouth, club soda 10

GARIBALDI

bitter campari, orange juice, fresh orange 10

CAMPARI SODA

bitter campari, club soda, fresh orange 9

NEGRONI SBAGLIATO

cinzano red vermouth bitter campari, prosecco, fresh orange 11

ROSSINI

prosecco, strawberry puree 9

WHITE

PINOT GRIGIO

Lavis
Trentino 11/42

SAUVIGNON BLANC

LaVis
Trentino 11/42

CHARDONNAY

Branciforti dei Bordonaro
Sicilia 12/46

FALANGHINA DEL SANNIO

Capolino
Campania 12/46

CHARDONNAY

Lamelle - Il Borro
Toscana *only bottle* 64

HOUSE WHITE 8

SPARKLING / SWEET / ROSE'

ROSCATO

Sweet Red 11

PROSECCO

Zonin 9 / 34

MOSCATO

Bella Bolle 10/38

ROSE'

Centine, Banfi 10

HAPPY HOUR & REVERSE

Sunday - Thursday 3pm - 6pm & 8pm - close

Friday & Saturday 3pm - 6pm & 9pm - close

ALL DRINKS ON THIS PAGE ARE **HALF OFF !!!**

LIBATIONS

ALL WINES

as low as 4

ALL BEERS

as low as 3

CRAFT COCKTAILS

as low as 4.50

WELL DRINKS

in the well 4

BITES

CALAMARI 6

baby squid, marinara sauce

PIZZETTA ARRABBIATA 5

focaccia topped with hot marinara

BRUSCHETTA BITES 4

mini bruschettas, tomato, spices

MOZZARELLA BALLS 6

fried fiordilatte cherry mozzarella, marinara

SHRIMP GRATINEE 8

chula seafood shrimp sauteed w/ cherry tomato, olive, mozzarella, parsley chili pepper