

THE POMPEI LOUNGE

antipasti

FUNGHI RIPIENI

fresh mushroom caps filled with herbed stuffing, topped with pomodoro sauce and mozzarella cheese (v)

4

BRUSCHETTA

lightly toasted bread topped with fresh basil, diced tomato, garlic and pecorino cheese (v)

4

CALAMARI FRITTI

fresh calamari lightly seasoned and fried, served with lemon and marinara sauce

5

COCKTAIL DI GAMBERI

jumbo shrimp served with fresh lemon and cocktail sauce

7

MOZZARELLA FRITTA

mozzarella cheese, lightly breaded and fried, served with a homemade pomodoro sauce (v)

4

SALMONE AFFUMICATO

sliced smoked salmon, lightly marinated in extra virgin olive oil and herbs, topped with bocconcini and capers

7

COCKTAIL DI GRANCHIO

lightly buttered crab meat served with fresh lemon

7

insalate

CESARE

fresh romaine lettuce, homemade croutons, caesar dressing and grated pecorino cheese

4

INSALATA DI PERE

mixed mesclun greens, sliced pears, gorgonzola, grape tomatoes and pine nuts with a honey poppyseed dressing (v)

7

CAPRESE

vine ripened tomatoes, bocconcini cheese and fresh basil lightly drizzled with extra virgin olive oil (v)

4