

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 KILTFLIFTER

Scotch Ale - Tempe, AZ 7

SAN TAN DEVIL'S ALE

Amber - Chandler, 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/LA ROSSA

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

malfy italian 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 9/34

CHIANTI CLASSICO

Banfi
Toscana 12/46

ROSSO VENETO

Isabella
Veneto 12/46

SANGIOVESE

Terre de Trinci
Umbria 10/38

CABERNET SAUVIGNON

LaVis
Friuli 11/42

PRIMITIVO DEL SALENTO

12 e Mezzo
Puglia 12/46

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

Bolla
Veneto 10/38

SAUVIGNON BLANC

LaVis
Friuli 10/38

CHARDONNAY

Isabella
Veneto 12/46

CHARDONNAY

Branciforti dei Bordonaro
Sicilia 11/42

FALANGHINA DEL SANNIO

Capolino
Campania 12/46

HOUSE WHITE 8

SPARKLING / SWEET / ROSE'

ROSCATO

Sweet Red 11

PROSECCO

Zonin 9 / 36

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

POMO

PIZZA BAR

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 CALAMARI E GAMBERI
chula seafood jumbo shrimp and baby squid
floured with spice, served on arugula and
cherry tomato salad, bell pepper aioli 16.⁹⁵

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

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

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

MORTADELLA NO TOMATO SAUCE
mortadella, mascarpone cream,
crumbled pistachio 15.⁹⁵

SALSICCIA PATATE NO TOMATO SAUCE
sausage, baked sliced potato, mozzarella,
rosemary, parmigiano 17.⁹⁵

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

ARCADIA MEAT MARKET
sausage, tomato sauce,
mozzarella, basil, oregano 16.⁹⁵

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

ER PATATA VEG - NO TOMATO SAUCE
baked sliced potato, mozzarella,
rosemary, parmigiano 16.⁹⁵

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

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

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

TAGLIATELLE BOLOGNESE
bolognese meat sauce,
parmigiano 16.⁹⁵

TORCHIO ARABBIATA V, VEG
tomato sauce, calabrian chili,
garlic, parsley 13.⁹⁵

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 12.⁹⁵

CAPRESE VEG
fresh mozzarella, roma tomato,
basil, EVOO 12.⁹⁵

PROSCIUTTO
prosciutto crudo, mozzarella, arugula,
roma tomato, EVOO 12.⁹⁵

COTTO
prosciutto cotto, mozzarella, hot
soppressata, belpaese cheese,
grilled onion, giardiniera 12.⁹⁵

STRA-CRUDO
prosciutto crudo, stracchino cheese,
roma tomato, black olive pate' 12.⁹⁵

POLLO
grilled chicken, belpaese cheese,
roma tomato, lattuce, spicy aioli 12.⁹⁵

*****SEE OTHER SIDE FOR HAPPY HOUR***
FOOD AND DRINK SPECIALS**