

Pompette

11 October 2017

Dinner

No. 152

SNACKS

Mixed Charcuterie; salami Toscano, salami nero, country ham & pork rillettes on toast \$19

Warm Goat Cheese on Grilled Levain, beets & rocket \$8

Marinated Mushrooms, Cerignola Olives & Manchego \$8

Mixed Olives \$6

Sweet & Spicy Almonds \$5

Pommes Frites & Aioli \$7

PLATES

Fresh Mozzarella with late season roasted peppers, heirloom tomatoes, basil, anchovy & garlic \$13

Grilled White Shrimp & Fried Green Tomatoes with a cucumber & buttermilk relish, crispy bacon \$16

Long Cooked Romano Beans, Tomato Confit, Smoky Eggplant, yogurt & dukkah spice, pistachio \$11

Shaved Fennel, Celery, Cucumbers, Radishes, Blu di Cabra cheese & walnuts \$12

Romaine Lettuce Salad, caesar dressing, croutons, parmesan \$11

Carrot Soup, curry & crispy ginger \$8

Mussels steamed in rich saffron & fennel broth with grilled Acme levain & aioli \$17

Heritage Pork Ragù, tomato, strozzapreti pasta, parmigiano reggiano \$21

Local Petrale Sole with Manila clams, white beans, parsley & garlic butter \$26

Sonoma Chicken Leg cooked in hard cider with Yukon Gold potato purée & apples sautéed with thyme \$23

Pompette Hamburger \$18

house ground grass-fed beef, white cheddar, roasted Early Girl tomato, aioli, frites, mixed lettuces

Grilled Berkshire Pork Porterhouse Chop with roasted delicata squash, Tuscan Kale & smoky onion relish \$28

Bread served upon request

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1782 Fourth Street Berkeley, CA 94710

510-356-4737

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Although every effort will be made to accommodate food allergies, we can't guarantee to meet your specific needs.
A gratuity of 20% will be added to groups of six or more. Corkage is \$20 per 750ml.*