



DINNER MENU

ANTIPASTO

light bites to enjoy before the main course arrives

caprese 10

tomato, basil, fresh mozzarella, balsamic

true caesar* 7/9 (add chicken 4/add shrimp 5)

romaine, parmesan, garlic croutons, house-made dressing

pom insalata 7/9 (add chicken 4/add shrimp 5)

baby greens, tomato, cucumber, red onion, garlic croutons, dressing (gorgonzola, garlic ranch, vinaigrette)

seasonal salad 9 (add chicken 4/add shrimp 5)

chef's selection of seasonal vegetables, fruit, meat, cheeses, and house-made dressing

bruschetta 10

tomato, basil, parmesan, balsamic reduction

meatball slider ala carte 6

garlic knot, meatball, marinara, cheese

goat cheese macaroni 6/8

zuppa

garlic knots 3/5 (add cheese +1)

PANINO

sandwich on italian bread handmade daily

meatball sandwich 12

meatballs, marinara, cheese

chicken parmesan sandwich 12

breaded chicken, marinara, cheese

AL FORNA

baked entrees served hot from the oven with a garlic knot

traditional lasagna 16

layers of meat, marinara, cheese

lasagna verdura 15

in-season vegetables, marinara, cheese

stuffed shells 16

ricotta, mozzarella, marinara, cheese

tre combo 17

Select any one pasta and sauce on reverse, traditional or vegetable lasagna and one stuffed shell

Pastitsio (Greek Macaroni) 15

macaroni pasta, ground beef, bechamel, crispy bread crust



PIADINA (ITALIAN FLATBREAD PIZZA)

rotating ingredients for seasonal availability - please ask your server

PASTO

the easy italian meal served with a garlic knot: choose a pasta, select a sauce, add a protein

pasta 10

choose one

spaghetti
penne
fettuccine
macaroni

sauce

choose one

marinara
marinara crema +1
arrabbiata (spicy) +1
puttanesca +2
bolognese crema +3
alfredo +3
pesto crema +3

protein

top it off

meatball +3
grilled chicken +4
parmesan chicken +4
portobello +4
shrimp +5

DOLCE

every day is saturday in red lodge, indulge in dessert

gelato 4

sorbet 4

tiramisu 7

BEVANDA

drinks to quench your thirst

drinks

rocky mountain soda
pepsi products

san pellegrino
iced tea, juice & milk

italian & italian cream sodas
espresso, americano, cappuccino

beer & wine

please ask your server



Our Story

Pom Italian Eatery began as a small restaurant in downtown Red Lodge, Montana in May of 2017. Chef Robert Carrington's family recipes brought authentic Italian flavor with fresh and locally-sourced ingredients, making the business a popular favorite with locals and tourists alike.

In 2018, the restaurant moved to our current location at 224 S. Broadway Avenue and continues to thrive as Robert and his team create new recipes and perfect the tried and true dishes our customers have come to love.

Our mission is to serve our community by supporting local farms & ranches as the main resource for ingredients in our recipes, and offering an excellent, affordable dining experience to all of our customers.

From All of Us at Pom Italian Eatery,

Benvenuti!