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SLOW FOOD, TASTE LIFE

TUESDAY, FEBRUARY 26, 2008

Dinner at Pasta Pomodoro



Pasta Pomodoro is one of those chains I actually really enjoy going to. After a



recent happy hour in the Presidio some folks decided to check out the location in Laurel Village. It was quite crowded but they were able to accommodate about 14 or so of us. The comfortable ambiance allowed us to settle in almost immediately, despite the high noise level and bustling servers around us. The menu features food from Rome, and the wine list is especially appealing as it is well-priced and features wine by the carafe in a Quartino, Mezzo or Litro. I chose a Quartino of Borgo Pinot Grigio from the Friuli region. It had nice balance and was fruity on the nose and fresh on the palate. The group ordered much of the menu thanks for the number of folks in our party. To start we sampled the Bruschetta, grilled bread with roma tomatoes, basil, garlic and olive oil; Cozze, which is a wonderful bowl of delicious steamed mussels with white wine, herbs, garlic and butter, Gamberi, shrimp roasted in a cast iron tegame with tomato, garlic, chili and garlic bread, and Polpettine, tasty and hearty meatballs in a spicy tomato sauce served with garlic bread. Everyone enjoyed all of the dishes, especially the mussels. For my entree I enjoyed Insalata di Pollo, a mixed green salad with grilled chicken breast, Gorgonzola, carrots, tomatoes and balsamic dressing. There was a ton of Gorgonzola on the salad which I loved, and the chicken was moist and tender. Quite a tasty and healthy

ABOUT ME

LEAH BRADLEY

Exploring various regions via local customs, food and drink, be it at a casual bar or a more upscale restaurant, is a great way to come up with ideas for your own cooking repertoire as well as to make the most of some of your free time. So I hope you slow down a bit and take time to relax and enjoy the wonderful bounty life can provide. Here's to great eating, drinking, cooking and slowing down and enjoying in and around our fabulous region.

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dish too. Other favorites included Verdure, pasta with roasted Brussels sprouts (yeah!), eggplant, asparagus, zucchini, sun-dried tomatoes and broccoli tossed with olive oil and garlic and spicy pomodoro sauce; Tortellini with cream sauce and pancetta; Gemelli with smoked and grilled chicken, sun-dried tomatoes and mushrooms in a cream sauce; and Parmigiana chicken with tomatoes, basil and asiago. Generally speaking the pasta in the pasta dishes was cooked nicely al-dente and the sauces were quite flavorful. I convinced folks to share a few sides - Cavolini and Spinaci. The Cavolini was gorgeous and I am so thankful to restaurants who put Brussels sprouts on the menu as they have a reputation for being mushy and flavorless yet in fact, when cooked properly, they are gorgeous. Pasta Pomodoro's take was lovely and featured the sprouts with onions, garlic, brown butter and sage. All in all quite a nice and hearty meal and certainly one you can easily enjoy wine with and which won't break the bank.

POSTED BY LEAH AT 12:45 PM

LABELS: PASTA POMODORO

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