



BENVENUTI IN AUTHENTIC ITALIANO



600 WASHINGTON AVENUE / NEWPORT, KY 41071 / 859-581-3065 / POMPILIOS.COM

CATERING IS AVAILABLE FROM OUR KITCHEN

ANTIPASTI

ANTIPASTI PLATTER

Meat and cheeses, with peppers and olives / 11.09

* GRILLED SAUSAGE WITH PEPPERS AND ONIONS

Homemade sausage, served with marinara sauce / 12.09

ARTICHOKE SPINACH DIP

Homemade artichoke spinach dip, served with fried pita bread / 11.09

* TOASTED RAVIOLI BEEF OR CHEESE

Served with marinara / 11.09

RISOTTO BALLS

Slow simmered rice, hand rolled around a cube of fontina cheese, fried / 11.09

* FRESH CALAMARI

Fried and served with olives and peppers on a bed of robusto marinara / 12.49

* PRINCE EDWARD ISLAND MUSSELS

Steamed mussels simmered in white wine and fresh garlic, tossed with our robusto marinara sauce / 13.19

* MEATBALL CASSEROLE

Our meatballs baked with provolone cheese, served with fried pita chips / 11.49

SPECIALTY SALADS

Add grilled chicken / 4.79
Add grilled salmon / 10.59

ANTIPASTO SALAD

Garden greens, topped with salami, provolone and pepperoni. Served with homemade red wine vinaigrette / 11.39

POMP CAESAR

Romaine lettuce tossed with tomato, black olives, homemade croutons, caesar dressing and shaved parmesan cheese / Full 10.99 • Side 6.99

POMP SALAD

Romaine lettuce tossed with home-made ranch dressing, tomato, bacon, red onion and shaved parmesan cheese / 10.99

HOUSE CLASSICS

Add a house salad / 4.29 • Cup of soup / 2.99
All items are served A la Carte.

* HOMEMADE MEAT LASAGNA

Layered with fresh ricotta cheese and seasoned ground beef / 15.29

* HOMEMADE MANICOTTI

Filled with ricotta cheese and spices. Topped with provolone. Marinara / 12.79 • Meatsauce / 14.89 • Alfredo / 14.89 • Meatballs / 14.89

* VEAL PARMIGIANA

Hand breaded veal cutlet with mushroom parmigiana sauce. Served with a side of linguine marinara / 28.69

* VEAL MARSALA

Veal cutlet simmered in a mushroom marsala wine sauce, tossed with linguine pasta / 28.69

* RIGATONI BOLOGNESE

Rigatoni pasta tossed in our home-made bolognese meat sauce / 15.29

* ITALIAN SAMPLER

Lasagna, meat & cheese ravioli, eggplant, sausage and a meatball / 16.89

* CANNELLONI

Filled with seasoned beef. Topped with provolone. Marinara / 14.09 • Meatballs / 16.39 • Meatsauce / 16.39 • Alfredo / 16.39

* CHICKEN ALFREDO

Seasoned grilled chicken breast over a bed of fettuccine alfredo / 18.59

* RIGATONI TERESA

Pasta layered with sausage and sliced hard boiled eggs topped with melted provolone, our marinara sauce and a meatball / 17.59

* BRACIOLE

Seasoned and rolled round steak, served with spaghetti marinara / 18.79

* SHRIMP ALFREDO

Grilled shrimp over a bed of fettuccine alfredo / 18.79

* SAUSAGE CANNELLONI ALFREDO

Filled with our homemade Italian sausage / 16.69

BUILD YOUR OWN

Add a house salad / 4.29 • Cup of soup / 2.99
All items are served A la Carte.

PASTAS

Spaghetti
Rigatoni
Angel Hair
Penne
Pappardella
Fettuccine
Linguine
Gluten Free +2.99
Whole Wheat +2.00
Bucatini +4.00
Campanelle +4.00

SAUCES

Marinara / 11.99
Robusto Marinara / 11.99
Putanesca / 14.09
Meatsauce / 14.39
Meatball Marinara / 14.39
Alfredo / 14.49
Bolognese Meatsauce / 15.29
Pesto Cream / 15.29
Tomato Vodka Cream / 15.29
Clam Sauce / 15.59

MAMA ROSE'S RAVIOLIS

Our homemade beef or cheese ravioli with choice of sauce.

Marinara / 13.29 Bolognese / 15.49
*Meatsauce / 15.29 Tomato Vodka Cream / 15.49
*Meatballs / 15.29 *Seafood Raviolis Available +3.49
Alfredo / 14.69



CHICKEN

Add a house salad / 4.29 • Cup of soup / 2.99 • All items are served A la Carte.

* CHICKEN PARMIGIANA

Hand-breaded chicken, topped with provolone cheese and mushroom parmigiana sauce. Served with a side of linguine marinara / 18.59

* CHICKEN RONALDO

Oil and garlic, sautéed sun-dried tomato, feta cheese, black olives, fresh basil, and spicy red pepper flakes. Tossed with angel hair pasta / 18.59

* CHICKEN MARSALA

Sautéed in a marsala wine and mushroom wine sauce. Served over linguine / 18.59

* CHICKEN CACCIATORE

Green peppers, onions and mushrooms, tossed with linguine pasta and robusto marinara / 18.59

* SAN LUCI

Sautéed chicken with sun-dried tomato, fresh basil and onion simmered in a cream sauce with artichokes. Tossed with cheese tortellini / 18.89

* CHICKEN MILANESE

Hand-breaded chicken breast, topped with provolone cheese. Served with linguine tossed in garlic bread crumbs / 18.59

SEAFOOD

Add a house salad / 4.29 • Cup of soup / 2.99 • All items are served A la Carte.

* SHRIMP RONALDO

Oil and garlic sautéed sun-dried tomato, feta cheese, black olives, fresh basil, and spicy red pepper flakes. Tossed with angel hair pasta / 18.69

* PAN SEARED FRESH SALMON

Our homemade cheese raviolis tossed in a spinach tomato cream. Served with fresh pan seared salmon fillet / 25.29

* SEAFOOD RAVIOLIS

Homemade seafood raviolis topped with roasted red pepper cream sauce and sautéed asparagus / 24.49

WATER

Pellegrino Sparkling Water
Acqua Panna Italian Spring Water

CHEF'S CHOICE

* SCALLOP PESTO

Pan seared scallops, over a bed of Campanelle pasta, tossed with basil pesto. / Market Price

* CHEFS STEAK

Rotating steak feature / Market Price

* JUMBO SHRIMP

Garlic sautéed Jumbo Shrimp, simmered in a white wine parmesan cream sauce, with peas, pork jowl and fresh bucatini pasta. / 25.49

MEATLESS OPTIONS

Add a house salad / 4.29 • Cup of soup / 2.99
All items are served A la Carte.

CACCIATORE

Garlic sautéed mushrooms, green peppers and onions over a bed of linguine robusto / 15.29

EGGPLANT PARMIGIANA

Soft baked eggplant with provolone cheese. Served with rigatoni / 15.29

CHEESE TORTELLINI 3 CHEESE SAUCE

Cheese tortellini tossed with garlic sautéed vegetables, covered in homemade 3 cheese sauce / 15.29

WHEAT PENNE

Gorgonzola cream sauce with mushrooms and sun dried tomato / 18.59

RONALDO

Oil and garlic sautéed sun-dried tomato, feta cheese, black olives, fresh basil, and spicy red pepper flakes. Tossed with angel hair pasta / 15.29

SPECIALTY SANDWICHES

Served with french fries.

* MEATBALL SUB

With provolone cheese / 10.99

* ITALIAN SAUSAGE HOAGIE

With peppers, onions and provolone cheese / 10.99

* POMP BURGER

Fresh ground beef / 12.19

* CHICKEN PARM HOAGIE

With provolone cheese / 10.99

* STEAK HOAGIE

Marinara or mushroom / 10.99

* COL POMP'S COD

Hand-breaded cod / 12.19

SIDES

Caesar salad / 4.59

*Pomp salad / 5.29

*Meatballs (2) / 3.50

Sausage / 5.59

Garlic bread / 3.19

Italian slaw / 3.49

Sautéed vegetables / 4.19

Sautéed mushrooms / 4.19

TAKE HOME



Take home a jar of homemade sauce today or visit pompilios.com and we'll ship it directly to you!



OFFERING SWEET TOOTH CANDIES & ICE CREAM

In October 2020, Sweet Tooth Candies became part of our family. We offer delicious, home made chocolates and ice cream all year long. In summer, visit our store in Newport, Kentucky, for ice balls with or without ice cream. In the fall, don't forget to bring home some of our caramel apples.

Our fine chocolates are made with over a hundred years of tried and true experience. We make our candies in small batches using only the finest ingredients, the very best chocolate, dairy cream, fresh selected nuts and fruits. Everything is extra fresh; everything is extra special!

The founder came from a long line of candy makers. Some say that candy makers like him have chocolate running through their veins! Generations of experiences make sure that you receive wonderful homemade chocolates and ice cream.

Shop at our retail store or online at sweettoothchocolates.com.



OUR HISTORY

PRE 1933

Our true history begins in 1901, with the start of construction for a bar at the corner of 6th street and Washington Ave. A loan from the George Wiedemann Brewing in the amount of \$6000 was enough to get Kettenackers Saloon open for business. Kettenackers was open until 1912, when a new business moved in, Kohsin Saloon. Kohsin's operating plan was changed on January 16 1920, with the enforcement of the 18th Amendment. Selling and manufacturing intoxicating liquor was put to an end. In 1926, after several raids by the Kentucky National Guard for bootlegging; the Kohsin story came to an end. 1927-1933 saw two more attempts to open saloons and restaurants, both of which failed.

THE POMPILIO ERA 1933

John Michael Pompilio (The Colonel) was born along the Adriatic coast on May 3, 1888. The family settled in Hamilton County, Ohio around 1908. He married Johanna Colletta in 1910, and started a family. Matthew was born in 1913, followed by Michael in 1916, and Daniel in 1917. The three sons would become the workhorses of the family's new business. On April 1, 1933, Pompilio House opened for business. The passage of the 21st Amendment, with the help of newly elected FDR, was monumental to the future of this tiny restaurant.

The colonel landed the first liquor license in the state of Kentucky, LD1. The Colonel passed, in 1968, followed by his wife in 1974. The boys continued the family business until May 17, 1982, when a small family from Cincinnati purchased Pompilios Cafe.



THE MAZZEI & ARGENTO FAMILIES

Coming from Fuscaldo and settling in Over-the-Rhine, the restaurant and bar business wasn't new to these families. They owned PFC restaurant and tavern in Harrison and The Fireside Restaurant in Mt. Healthy. They also operated a small Pizza parlor in Price hill. The family matriarch was Mamma Rose, she and her brother Carmen Argento, were raised making homemade Italian meals with their mother for a dozen or more hungry immigrant workers at a time. The love of cooking and hosting guests was embedded into her sons, Frank and Pete at an early age. It was business as usual until 1987, when some producers were in the Cincinnati area working on a movie called Fresh Horses. They stopped in for lunch and loved what they saw. They were working on another film, Rainman. You can still see today, reminders of the 1988 film, located in the rainman room.

From 1982 to 2011 Frank, Pete and Rose Mazzei along with Uncle Carmen, were able to change the overall experience associated with Pompilios. They added more traditional Italian dishes, an outdoor patio, one of the areas only Bocce Courts. Today the second generation of the Mazzei family continue to honor and improve this rich history started in 1933. The bar has been re-branded, Colonel Pomp's Tavern. Nightly bar specials, live music have also been added. Additionally Catering services have been expanded.

We promise never to forget those important people that came before us. They have paved the way with a rich history of family, food and memories. We attempt to honor them everyday with everything we do. From our families to yours; Welcome, and Thank you!

— MANGIA!