



# Pompilios

90  
YEARS

Benvenuti in Authentic Italiano



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

Catering is available from our kitchen

## ANTIPASTI

**ANTIPASTI PLATTER** ..... \$13.69  
Meat and cheeses, with peppers and olives

**GRILLED SAUSAGE WITH PEPPERS AND ONIONS** ..... \$14.79  
Homemade sausage, served with marinara sauce

**ARTICHOKE SPINACH DIP** ..... \$13.69  
Homemade artichoke spinach dip, Served with fried pita bread

**TOASTED RAVIOLI BEEF OR CHEESE** ..... \$13.69  
Served with marinara

**RISOTTO BALLS** ..... \$13.69  
Slow simmered rice, hand rolled around a cube of fontina cheese, fried

**FRESH CALAMARI** ..... \$16.69  
Fried and served with olives and peppers on a bed of robusto marinara

**PRINCE EDWARD ISLAND MUSSELS** ..... \$16.99  
Steamed mussels simmered in white wine and fresh garlic, tossed with our robusto marinara sauce

**MEATBALL CASSEROLE** ..... \$14.79  
Our meatballs baked with provolone cheese, served with fried pita chips

## SPECIALTY SALADS

Add grilled chicken ..... \$6.49  
Add grilled salmon ..... \$12.99

**ANTIPASTI SALAD** ..... \$14.09  
Garden greens, topped with salami, provolone and pepperoni. Served with homemade red wine vinaigrette

**POMP CAESAR ...FULL \$12.99/SIDE \$8.69**  
Romaine lettuce tossed with tomato, black olives, homemade croutons, caesar dressing and shaved parmesan cheese

**POMP SALAD** ..... \$12.99  
Romaine lettuce tossed with home-made ranch dressing, tomato, bacon, red onion and shaved parmesan cheese

## HOUSE CLASSICS

Add a house salad ..... \$5.39 - Cup of soup ..... \$3.79  
All items are served A la Carte.

\* **HOMEMADE MEAT LASAGNA** ..... \$19.29  
Layered with fresh ricotta cheese and seasoned ground beef

\* **HOMEMADE MANICOTTI**  
Filled with ricotta cheese and spices. Topped with provolone.  
Marinara ... \$16.19 - Meatballs .. \$18.19  
Meatsauce .. \$18.19 - Alfredo ..... \$18.19

\* **VEAL PARMIGIANA** ..... \$32.39  
Hand breaded veal cutlet with mushroom parmigiana sauce. Served with a side of linguine marinara

\* **VEAL MARSALA** ..... \$32.39  
Sauteed in a mushroom marsala wine sauce. Served over linguine.

\* **RIGATONI BOLOGNESE** ..... \$19.29  
Rigatoni pasta tossed in our home-made bolognese meat sauce

\* **ITALIAN SAMPLER** ..... \$21.39  
Lasagna, meat & cheese ravioli, eggplant, sausage and a meatball

\* **CANNELLONI**  
Filled with seasoned beef. Topped with provolone.  
Marinara ... \$17.29 - Meatballs .. \$19.79  
Meatsauce ... \$19.79 - Alfredo ... \$19.79

\* **CHICKEN ALFREDO** ..... \$21.59  
Seasoned grilled chicken breast over a bed of fettuccine alfredo

\* **RIGATONI TERESA** ..... \$21.09  
Pasta layered with sausage and sliced hard boiled eggs topped with melted provolone, our marinara sauce and a meatball

\* **BRACIOLE** ..... \$22.69  
Seasoned and rolled round steak, served with spaghetti marinara

\* **SHRIMP ALFREDO** ..... \$21.59  
Grilled shrimp over a bed of fettuccine alfredo

\* **SAUSAGE CANNELLONI ALFREDO** ..... \$19.89  
Filled with our homemade Italian sausage

## BUILD YOUR OWN

Add a house salad ..... \$5.39 - Cup of soup ..... \$3.79  
All items are served A la Carte.

## PASTAS

Spaghetti  
Rigatoni  
Angel Hair  
Penne  
Fettuccine  
Linguine  
Gluten Free +\$3.59  
Whole Wheat +\$3.29  
Bucatini +\$4.69  
Campanelle +\$4.69  
Pappardella +\$4.69

## SAUCES

Marinara ..... \$14.79  
Robusto Marinara ..... \$14.79  
Putanesca ..... \$17.09  
Meatsauce ..... \$18.19  
Meatball Marinara ..... \$18.19  
Alfredo ..... \$18.19  
Bolognese Meatsauce ..... \$19.29  
Pesto Cream ..... \$19.29  
Tomato Vodka Cream ..... \$19.29  
Clam Sauce ..... \$19.29

## MAMA ROSE'S RAVIOLIS

Our homemade beef or cheese ravioli with choice of sauce.

Marinara ..... \$16.59      Bolognese ..... \$19.39  
\*Meatsauce ..... \$19.39      Tomato Vodka Cream ..... \$19.39  
\*Meatballs... \$19.39      \*Seafood Raviolis Available +\$4.39  
Alfredo ..... \$17.09



## CHICKEN

Add a house salad \$5.39 - Cup of soup \$3.79  
All items are served A la Carte.

- \* **CHICKEN PARMIGIANA**..... \$22.99  
Hand-breaded chicken, topped with provolone cheese and mushroom parmigiana sauce. Served with a side of linguine marinara
- \* **CHICKEN RONALDO**..... \$22.99  
Oil and garlic, sautéed sun-dried tomato, feta cheese, black olives, fresh basil, and spicy red pepper flakes. Tossed with angel hair pasta
- \* **CHICKEN MARSALA**..... \$22.99  
Sautéed in a marsala wine and mushroom wine sauce. Served over linguine
- \* **CHICKEN CACCIATORE**..... \$22.99  
Green peppers, onions and mushrooms, tossed with linguine pasta and robusto marinara
- \* **SAN LUCI**..... \$23.59  
Sautéed chicken with sun-dried tomato, fresh basil and onion simmered in a cream sauce with artichokes. Tossed with cheese tortellini
- \* **CHICKEN MILANESE**..... \$22.99  
Hand-breaded chicken breast, topped with provolone cheese. Served with linguine tossed in garlic bread crumbs

## SEAFOOD

Add a house salad .... \$5.39 - Cup of soup \$3.79  
All items are served A la Carte.

- \* **SHRIMP RONALDO**..... \$22.69  
Oil and garlic sautéed sun-dried tomato, feta cheese, black olives, fresh basil, and spicy red pepper flakes. Tossed with angel hair pasta
- \* **PAN SEARED FRESH SALMON**..... \$31.39  
Our homemade cheese raviolis tossed in a spinach tomato cream. Served with fresh pan seared salmon fillet
- \* **SEAFOOD RAVIOLIS**..... \$30.59  
Homemade seafood raviolis topped with roasted red pepper cream sauce and sautéed asparagus

## WATER

Pellegrino Sparkling Water  
Acqua Panna Italian Spring Water

## CHEF'S CHOICE

- \* **JUMBO SHRIMP**..... \$31.39  
Garlic sautéed Jumbo Shrimp, simmered in a white wine parmesan cream sauce, with peas, pork jowl and fresh bucatini pasta.

- \* **SCALLOP PESTO**  
Pan seared scallops, over a bed of Campanelle pasta, tossed with basil pesto.  
.....Market Price



## MEATLESS OPTIONS

Add a house salad .... \$5.39 - Cup of soup.... \$3.79  
All items are served A la Carte.

- CACCIATORE**..... \$19.39  
Garlic sautéed mushrooms, green peppers and onions over a bed of linguine robusto
- EGGPLANT PARMIGIANA**..... \$19.39  
Soft baked eggplant with provolone cheese. Served with rigatoni
- CHEESE TORTELLINI 3 CHEESE SAUCE**..... \$19.39  
Cheese tortellini tossed with garlic sautéed vegetables, covered in homemade 3 cheese sauce
- WHEAT PENNE**..... \$22.69  
Gorgonzola cream sauce with mushrooms and sun dried tomato
- RONALDO**..... \$19.39  
Oil and garlic sautéed sun-dried tomato, feta cheese, black olives, fresh basil, and spicy red pepper flakes. Tossed with angel hair pasta

## SPECIALTY SANDWICHES

Served with french fries.

- \* **MEATBALL SUB**..... \$14.69  
With provolone cheese
- \* **ITALIAN SAUSAGE HOAGIE**..... \$14.69  
With peppers, onions and provolone cheese
- \* **POMP BURGER**..... \$15.99  
Fresh ground beef
- \* **CHICKEN PARM HOAGIE**..... \$14.69  
With provolone cheese
- \* **STEAK HOAGIE**..... \$14.69  
Marinara or mushroom
- \* **COL POMP'S COD**..... \$15.99  
Hand-breaded cod

## SIDES

- Caesar salad ..... \$5.79
- \* Pomp salad ..... \$6.29
- \* Meatballs (2) ..... \$4.39
- Sausage ..... \$8.69
- Garlic bread ..... \$4.39
- Italian slaw ..... \$4.39
- Sautéed vegetables ..... \$6.49
- Sautéed mushrooms ..... \$6.49

\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# 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!

## TAKE HOME



Take home a jar of homemade sauce today or visit [pompilios.com](http://pompilios.com) and we will ship it directly to you!

## POMPILIO'S CATERING

We know that not every tradition can take place at Pompilios. That's why we have an experienced catering team to bring the Pompilios experience to you! Weddings, holiday parties, corporate events, family reunions. The list goes on! We customize every meal based on the customer's needs. From a buffet style setting to full-service! Contact [Ken@Pompilios.com](mailto:Ken@Pompilios.com) if you'd like more information!

