



**POCONO MOUNTAINS**  
RESTAURANT MONTH

APRIL 22  
THRU  
MAY 19, 2019



## 403 BROAD

### Snacks:

#### Antipasti 15

speck, mortadella, prosciutto cotto, provolone, marinated mushrooms, olives, peppers, bocconcini

#### Charred Shishito Peppers 7

garlic aioli, lemon

#### Cheese Plate 16

earthy triple cream (VT) buttery bleu (OR), velvety sheep's milk (NY), local honey

#### Marinated Olives 6

castelvetrano, cerignola, gaeta, extra virgin olive oil, citrus

### Pizza:

#### Three's Company 18

meatballs, pepperoni, n'duja,  
Parmigiano-Reggiano

#### Balsamic Eggplant 16

ricotta, roasted red pepper, mozzarella

#### Taleggio 16

Japanese eggplant, Calabrian chili,  
local honey, sage



*PoconoRestaurantMonth.com*



POCONO MOUNTAINS  
RESTAURANT MONTH

APRIL 22  
THRU  
MAY 19, 2019



## 403 BROAD

Trash Talk (v) 17

vegan garbage pie; DIA mozzarella, pizza sauce,  
seasonal vegetables, pickled jalapeño

“The New Black” 18

Sunchokes, oyster mushrooms, scamorza, scallion, pecorino

Margherita 15

red sauce, mozzarella di bufala, garlic, basil

Up In Smoke 17

house-smoked bacon, mozzarella, pecorino,  
fried egg

Rotolo 14

mortadella, mushrooms, ricotta, scamorza,  
rosemary, kale pesto

PIZZA ADD ONS:

garlic; red onion; pickled jalapeño;  
pepperoncini; Parmigiano-Reggiano 1

fried egg, Calabrian chili, mushrooms,  
tomatoes 2

fresh mozzarella; ricotta; pepperoni;  
coppa; speck; house-smoked bacon,  
white anchovy 3

SUB: vegan mozzarella 2



*PoconoRestaurantMonth.com*



POCONO MOUNTAINS  
RESTAURANT MONTH

APRIL 22  
THRU  
MAY 19, 2019



## 403 BROAD

### Small Plates:

Garlic Shrimp 13  
Italian chilis, parsley, lemon, crusty bread

Mussels Fra Diavolo 15  
tomato, white wine, chili flake, garlic bread

Burrata 13  
house-made focaccia, Sicilian oregano,  
organic honey, chili oil

Meatballs al Sugo 13  
red sauce, herbs, pecorino-Romano

Nonna's Sunday Salad 8  
romaine, red onion, tomato, cucumber, radish,  
oregano, oil & vinegar

Beet Salad 10  
fennel, radicchio, white balsamic, ricotta salata

Caesar Salad 9  
Tuscan kale, crouton, Parmigiano-Reggiano

Arugula Salad 9  
smoked yogurt, rye berries, flaxseed, lemon



*PoconoRestaurantMonth.com*



POCONO MOUNTAINS  
RESTAURANT MONTH

APRIL 22  
THRU  
MAY 19, 2019



## 403 BROAD

### PASTA:

Bigoli all'Amatriciana 16  
guanciale, tomatoes, red sauce, chili flakes

Black Pepper Spelt Pappardelle 16  
hen of the woods, heirloom squash,  
cippolini onion, radicchio, sage, balsamico

Linguini Vongole 17  
little neck clams, garlic, Calabrian chili, parsley

Spaghetti Carbonara 17  
pancetta, Brussels sprouts, pecorino, black pepper

Red Wine Fusilli Bolognese 18  
beef, veal, pork, crème fraîche, nutmeg,  
Parmigiano

Orecchiette 19  
lamb ragu, garbanzo beans, harissa,  
red Russian kale

Squid Ink Lumache 20  
rock shrimp, garlic, chili, bottarga cream



*PoconoRestaurantMonth.com*