

# **Il Posto Bistro and Wine Bar Menu**

## **Starters**

**GREENS & BEANS- 8**

Escarole, cannellini beans, garlic, onion, chicken broth

**BABY CLAMS & ANDOUILLE SAUSAGE - 10**

in spicy marinara sauce

**MUSSELS - 9**

In coconut broth with shallots & scallions

**EGGPLANT NAPOLEAN - 8**

Breaded & fried eggplant with roasted peppers, red onion  
& spicy horseradish cream sauce sprinkled with gogonzola

**GRILLED CALAMARI - 8**

With pepperoncini, roasted peppers, scallions & capers

**LAMB LOLLIPOPS - 16**

3 grilled lollipops

**BRUSCHETTA CARCIOFI - 9**

Artichoke Hearts sautéed with garlic, thyme, Asiago, Bleu & Parmesan cheese

**FRIED CALAMARI - 8**

Tossed with pepperoncini & served with marinara

**BOCCONCINI - 9**

Mozzarella wrapped in prosciutto, baked in marinara topped with bread crumbs

**GRILLED MELENZANA- 9**

Grilled eggplant, prosciutto, roasted peppers & mozzarella with basil marinara

**SALMON CARPACCIO - 9**

Smoked salmon topped with capers, red onion & pesto

**BEEF CARPACCIO - 8**

Marinated beef topped with arugula salad & shaved parmesan

**CROSTINI MERGEZ - 10**

Lamb sausage sautéed with onions, cannellini beans, roasted peppers, rosemary & cumin

**SOUP - 4**

**HEARTY HOMEMADE SOUPS VARY DAILY**

GOURMET CHEESE BOARD - 12  
ARTISANAL CHEESE SERVED WITH JALAPENO JAM & HONEY

**Salads**

CLASSIC CAESAR - 7

ALMOND CRUSTED GOAT CHEESE - 9  
Fried & served over sautéed spinach with tomato relish

GRILLED ROMAINE - 9  
Crispy prosciutto, olives, tomatoes, crumbly bleu cheese & balsamic vinaigrette

ROASTED BEET SALAD - 9  
Baby greens, Candied walnuts, hard-boiled egg & shallots with Balsamic vinaigrette

POSTO SALAD - 9  
Baby greens, apple, fried chick peas, dried cranberries, red onion, parmesan, Dijon vinaigrette

**Pasta**

SPAGHETTI FAGIOLI- 18  
Baby clams, Italian sausage, cannellini beans, sliced onions, roasted peppers, spicy marinara

HOMEMADE RICCOTA GNOCCHI TANGINE - 19  
With Moroccan lamb stew

PAPPARDELLE BOLOGNESE - 15  
Meat sauce with ground beef & pork

LINGUINE DI MARE - 22  
Mussels, baby clams, calamari, Andouille, zucchini, cilantro, saffron cream

LINGUINE RUSTICA - 15  
Italian sausage, roasted peppers, sliced onions, parmesan, marinara sauce

SPAGHETTI PRIMAVERA - 20  
Shrimp, spinach, carrots, zucchini, sliced onion, mushrooms garlic lemon, thyme white wine

LINGUINE SALMONE- 22  
Fresh Atlantic salmon, scallions, roasted peppers, pomorossa sauce

PENNE SORRENTINA- 17  
Grilled Chicken, eggplant, olives, pepperoncini, fresh mozzarella, basil marinara

SUMMER SPAGHETTI - 13

Zucchini, sliced onions, garlic, lemon sauce with parmesan & basil

PENNE ALLA VODKA - 15

Bacon, onion, parmesan, vodka, tomato cream sauce

TRE-COLORE TORTELLINI BOSCAIOLA - 16

Bacon, mushrooms, peas, parmesan cream sauce

RISOTTO DEL GIORNO - QUOTE

Changes daily

\*Gluten free pasta available upon request - 2

## **PIZZA**

MARGHERITA - 10

Marinara sauce, basil, fresh mozzarella

CARNE - 12

Bacon, Italian sausage, mini meatballs, sliced onions & banana peppers with marinara & mozzarella

DEL GIORNO - 10

Chef's choice

## **Entrees**

CHICKEN OR VEAL

with one of the following sauces:

15 - AL POSTO- 20

Mushrooms, roasted peppers, onions, marinara

15 - MILANESE - 20

Breaded & fried topped with arugula, tomatoes,  
parmesan, lemon & oil

16 - GORGONZOLA- 21

Spinach, fresh tomato, gorgonzola cream sauce

16 - MODENO- 21

Lightly breaded & fried with mushrooms, sausage,  
parmesan in a white wine, balsamic sauce

15 - PROVENCAL - 20

Mushrooms, rosemary, crushed red pepper, Marsala

GRILLED STEAK - 22

Rib eye topped rosemary gorgonzola cream sauce

GRILLED RACK OF LAMB- 28

With herb sauce

SALMON LIVORNESE- 22

sautéed with cherry tomatoes, olives & spinach in white wine sauce

CIOPPINO- 28

Fish sautéed with mussels, baby clams & shrimp in garlic, white wine marinara

PESCE DEL GIORNO- QUOTE

Chef's preparation