

Antipasti della Casa

- Bruschetta** \$8
Oven toasted bread topped with fresh diced tomatoes seasoned with garlic, e.v.o.o. and fresh basil
- Melanzana Grigliata** \$8
Grilled fresh eggplant, caramelized onion, crumbled goat cheese, balsamic glaze seasoned with e.v.o.o.
- Salsiccia Arrosto** \$12
Italian mild sausage sautéed with fresh peppers and onion in a classic marinara sauce
- Burrata con Prosciutto** \$16
Fresh and creamy mozzarella cheese, thinly sliced imported Parma prosciutto, fire roasted red peppers
- Carpaccio di manzo alla Mantovana** \$15
Thin slices of raw filet mignon served on a bed of arugula salad, shaved parmesan cheese e.v.o.o. artichokes and capers
- Antipasto "Il Posto"(for 2 people)** \$18
Daily chefs selection of Italian cold cuts, grilled and marinated vegetables, imported cheeses and olives
- Polpettine alla Parmigiana** \$9
House made ground beef meatballs served parmigiana style
- Arancini alla Siciliana** \$8
Saffron rice ball stuffed with ground beef and mozzarella lightly breaded and golden fried, served on a bed of tomato sauce
- Rollatina di Melanzane** \$10
Egg battered eggplant stuffed with ricotta and mozzarella cheese topped with fresh tomato sauce and baked to perfection
- Calamari dorati con zucchini e gamberi** \$14
Flour dusted tender calamari, shrimp and zucchini, fried to a golden brown served with a classic tomato dipping sauce
- Pepata di Cozze e Vongole** \$14
Fresh mussels and clams in their shell, sautéed in garlic and oil served in a lightly spiced seafood and tomato broth

Consuming raw or under cooked eggs, raw meat or fish may increase your risk of food-borne illness

Zuppe della Casa

Minestrone \$4 cup \$ 6 Bowl
Fresh mixed vegetables in a tomato base

Pasta e Fagioli \$4 cup \$ 6 bowl
Little elbow pasta and white cannellini beans

Soup of the day \$4 cup \$ 6 bowl

Insalate Gustose (Gourmet Salad)

Insalata Caprese \$10
Fresh sliced mozzarella and grape tomato, basil leaves, kalamata olives all lightly dressed with balsamic glaze and e.v.o.o.

Insalatina Mista \$4.5 small ...\$8 large
Organic mix greens and romaine lettuce, tomato, cucumber, kalamata olives, red onion and shredded carrots in an Italian vinaigrette

Insalata di Cesare \$4.5 small ...\$8 large
Romaine lettuce, croutons, shaved parmesan cheese in a house made Caesar dressing (anchovies on request)

Insalata "Il Posto" \$6 small...\$10 large
Organic mix green, carrots, cucumber, kalamata olives, tomato, cucumber and red onion topped with gorgonzola cheese, walnuts and dried cranberries in a balsamic vinaigrette

Insalata di Spinaci \$6 small...\$10 large
Fresh baby spinach, julienne of apple, golden raisin, goat cheese and toasted almond in a raspberry vinaigrette

Rucola e finocchio \$6 small...\$10 large
Arugula and fresh fennel, shaved parmesan cheese, walnuts, fresh orange slices and tomato in a lemon vinaigrette

Contorni (Side Vegetables)

Fresh baby Spinach, or Broccoli or Mushrooms \$7
Sautéed with garlic and e.v.o.o.

Asparagi alla Parmigiana \$8
Fresh asparagus baked with parmesan cheese and butter

Patatine fritte o Patate del giorno \$6
French fries or daily made potatoes

Cime di Rape \$8
Fresh broccoli rabe, garlic, e.v.o.o. chile flakes and parmesan cheese

Le Nostre Paste: Traditional and Gourmet pasta selection

- Spaghetti alla Napoletana** \$14...\$18 with meatballs
Classic tomato sauce with fresh basil ,garlic, e.v.o.o.
- Fettuccine alla Bolognese** \$18
Our house made fettuccine noodles tossed in an Italian style chunky meat sauce
- Linguine alla Vongole Marechiaro** \$21
Classic recipe of fresh clams tossed with garlic and e.v.o.o. with a touch of white wine and fresh chopped tomato
- Spaghetti ai Frutti di Mare** \$27
Fresh clams, mussels, shrimp, calamari and langoustine sautéed with garlic, white wine and e. v. olive oil finished with lightly spiced marinara sauce (Available over black squid ink fettuccine)
- Strozzapreti alla Norcina** \$20
House made twisted pasta in a crumbled Italian sausage meat sauce,shaved black truffle and creamy tomato sauce
- Cavatelli in salsa di Caponata** \$19
House made shell pasta tossed in a Sicilian style tomato sauce with capers, black olives,red roasted peppers, oregano and diced eggplant sprinkled with fresh mozzarella cheese
- Ravioli di Aragosta** \$21
Lobster ravioli in a creamy saffron sauce topped with shrimp and fresh baby spinach
- Pappardelle " Il Posto"** \$21
House made wide ribbon pasta tossed with baby meatballs, Italian Parma prosciutto, sweet peas and wild mushrooms in a fresh marinara sauce
- Cavatelli alla Boscaiola** \$21
House made little shell pasta tossed with porcini mushrooms, light cream and white truffle oil

Our Menu is authentic Italian, additional classic recipe also available, ask your servers for special request

At "Il Posto Ristorante" food allergies are seriously taken and special diet can be accommodated

Gluten-free, whole grain and house made pasta available for substitution at \$2 additional charge

Piatti di Pesce (Fish dishes)

Grigliata Mista	\$29
Fresh mixed seafood: calamari, shrimp, tuna, salmon and flounder simple grilled, drizzled with lemon salmoriglio sauce	
Zuppetta di Pesce	\$29
Classic cioppino soup: clams, mussels, shrimp, calamari, cod and salmon in a lightly spiced tomato and seafood broth served with toasted bread	
Salmone alla Vodka e Pepe Rosa	\$25
Pan roasted fresh salmon fillet served in a pink peppercorn and vodka cream sauce	
Dentice alla Francese	\$25
Fresh egg battered red snapper fillet served in a lemon and white wine sauce with a touch of butter	
Mahi Mahi Livornese	\$24
Seared Mahi fillet in garlic and oil, topped with black olives, onion, capers and fresh tomato sauce	
Merluzzo ai Carciofi	\$24
Pan roasted fresh cod fillet, artichokes, capers and sundried tomato in a basil, lemon and white wine sauce	

Polli e Carni (Poultry and Meat)

Petto di pollo Toscana	\$19
Tender Chicken breast sautéed with white wine, topped with artichokes hearts, kalamata olives, capers and fresh diced tomato	
Pollo alla Parmigiana	\$19
Classic recipe: tender chicken breast topped with fresh tomato sauce, parmesan cheese and melted mozzarella	
Paillard di pollo	\$19
Simple grilled chicken breast, seasoned with garlic and fresh herbs, topped with fresh arugula salad, grape tomato, red onion and shaved parmesan cheese	
Lombata di Maiale alla griglia	\$23
12 oz bone in pork chop, simple grilled, marinated in garlic, e.v.o.o. and fresh rosemary	
Scaloppine al Limone	\$25
Tender veal scaloppine sautéed with white wine, butter and lemon sauce	
Scaloppine alla Pizzaiola	\$25
Tender veal scaloppine in a fresh tomato sauce with capers, black olives and oregano	
Scaloppine Barolo e funghi	\$26
Tender veal scaloppine sautéed in a Barolo wine reduction tossed with fresh cremini and portobello mushrooms	
Saltimbocca alla Romana	\$26
Tender veal scaloppine, pan roasted, topped with fresh sage, Parma prosciutto, melted fontina cheese in a white wine sauce	
Filetto alla Piemontese	\$31
8 oz tender filet mignon, simple grilled, topped with our famous porcini mushroom cream sauce	