

Antipasti (Appetizers)

Bruschetta	7
Oven toasted bread topped with fresh diced tomato seasoned with garlic, basil and e.v.o.o.	
Polpettine alla Parmigiana	8
House made ground beef meatballs served parmigiana style	
Arancini alla Siciliana	7
Saffron rice ball stuffed with ground beef and mozzarella lightly breaded and golden fried, served on a bed of tomato sauce	
Eggplant Rollatina	8
Egg battered eggplant stuffed with ricotta cheese, topped with tomato sauce and mozzarella baked to perfection	
Carpaccio di Manzo	11
Thin sliced of raw filet mignon on a bed of arugula salad, shaved Parmigiano Reggiano, capers, dressed with lemon vinaigrette	
Calamari Fritti con zucchini	11
Flour dusted tender calamari and julienne of zucchini, golden fried served with our marinara sauce	
Cozze Marinara (Mussels)	10
Fresh black mussels over garlic, extra virgin olive oil and white wine in a lightly spiced marinara sauce	
Carpaccio di Polipo	13
Tender octopus, thinly sliced, marinated in lemon vinaigrette served on a bed of arugula salad, topped with bruschetta tomato and balsamic glaze	

Zuppe (Soups)

Minestrone, pasta e fagioli, soup of the day

3.5 cup 5.5 bowl

Insalatone (Gourmet large salads)

Mozzarella Caprese	
Fresh mozzarella, slice tomato, fresh basil, e.v.o.o. and balsamic glaze	
Insalatina Mista	7.5
Mixed greens, carrots, cucumber, tomatoes, red onion and black olives in an Italian vinaigrette	
Insalata di Cesare	8.5
Romaine lettuce, croutons, shaved parmesan cheese in a house made Caesar dressing	
Insalata "Il Posto"	9
Organic mix greens, carrots, cucumber, tomatoes, black olives, red onion accompanied by dried cranberry, crumble gorgonzola and walnuts in a raspberry vinaigrette	
Insalata di spinaci	9
Baby spinach leaves, crumbled goat cheese, julienne of apple, raisin and toasted almond in a raspberry vinaigrette	
Ruchetta e finocchio	9
Baby arugula leaves and thinly sliced fresh fennel, orange wedges, walnuts, tomatoes and shaved Parmigiano in a lemon vinaigrette	

Add breaded or grilled chicken \$3, add shrimp \$6, add salmon/ tuna \$9

Consuming raw or undercooked eggs, raw meat or fish might increase the risk of food-borne illness

Piatti di Pasta (Pasta dishes)

- Gnocchi Sorrentina** 12
Potato dumpling over fresh tomato sauce, egg battered eggplant and fresh basil topped with melted mozzarella
- Cavatelli alla Boscaiola** 13
House made little shell pasta, porcini mushroom cream sauce, white truffle oil
- Strozzapreti alla Norcina**
House made twisted pasta in a crumbled Italian sausage meat sauce, shaved black truffle and creamy tomato sauce
- Pappardelle "Il Posto"** 14
House made wide ribbon pasta tossed with baby meat ball, Italian Parma prosciutto, sweet peas and wild mushrooms in a fresh tomato sauce
- Linguine alla Vongole Marechiaro** 15
Classic recipe of fresh clams tossed with garlic and e.v.o.o. with a touch of white wine and fresh chopped tomato
- Penne alla vodka Salmone e zucchini** 13
Classic vodka pink sauce, diced salmon and fresh zucchini over penne pasta
- Cheese tortellini Emiliana** 12
Stuffed cheese tortellini, ham, sweet peas and mushrooms in a garlic Alfredo sauce

Gluten free pasta and whole wheat pasta available at \$2 additional charge. Allergies and special diet can be accommodated. All our pasta dishes are served with bread basket and choice of soup or salad

Piatti Principali (Entrée)

- Merluzzo in padella** 13
Pan roasted fresh cod served in a thyme and white wine sauce with a touch of lemon and butter sauce served with vegetables
- Flounder Gratin** 14
Flounder fillet, simple baked, topped with crispy bread crumbs and fresh bruschetta tomato
- Salmone Mugnaia** 15
Pan roasted salmon in a lemon butter sauce with capers served with vegetables
- Grilled Chicken Paillard**
Grilled chicken breast, marinated with garlic and e.v.o.o., topped with arugula salad, tomatoes and red onion served with vegetables
- Veal Milanese** 15
Breaded veal scaloppine topped with arugula salad, grape tomatoes, red onion in a lemon vinaigrette

All our entrée are served with bread basket, choice of soup or salad and side vegetables

\$10 and under lunch special

Entrée are served with warm bread basket and your choice of house salad or soup

Lite Bite	8.5
Bowl of our house made soup and your choice of house or Caesar salad	
Gourmet Lite Bite	10
Bowl of our house made soup and your choice among our gourmet lunch salad	
Spaghetti Napoletana	8
Classic tomato sauce	
Ravioli pomodoro	9
Cheese stuffed pasta over tomato sauce	
Penne aglio, olio e peperoncino con broccoli	9.5
Penne pasta in a garlic, e.v.o.o. and chili flakes tossed with broccoli	
Baked Ziti	10
Classic tomato sauce mixed with ricotta cheese and parmigian, baked with mozzarella cheese	
Penne Bolognese	10
Classic meat sauce	
Fettuccine Alfredo	10
Large flat noodles in a classic cream sauce	
Chicken Piccata	10
Tender chicken breast ,white wine, lemon, butter and capers over spaghetti	
Chicken Marsala	10
Tender chicken breast,fresh mushrooms, Marsala wine and brown gravy over spaghetti	
Chicken or Eggplant Parmigiana	10
Classic recipe served with spaghetti	
Chicken Francese	10
Egg battered tender chicken breast, white wine, lemon and butter sauce over spaghetti	

\$3 additional charge for substitution or additton:Meat ball, Fresh vegetables, Meat sauce, Alfredo sauce

\$4 Additional charge for veal substitution

Sandwiches

Crudo, Mozzarella and peppers	10
Imported Parma Ham, fresh mozzarella and roasted peppers with lettuce and tomato	
Chicken Milanese	9
Breaded chicken breast, tomato, onion, lettuce and mayo	
Caprese	9
Fresh mozzarella, fresh tomato, basil and pesto sauce	
Vegetariano	9
Grilled zucchini, eggplant and roasted peppers with caramelized onion and melted mozzarella cheese	
Ham and cheese	9
Lettuce, tomato, onion, mayo	
Meatballs Parmigiana	9
Eggplant Parmigiana	8
Chicken Parmigiana	9
Veal Parmigiana	10
Grilled Chicken	9
Pesto, fresh mozzarella, lettuce and tomato	

All our sandwiches are served with your choice of soup, or salad, or french fries