

# Antipasti (Appetizers)

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

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

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

---

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

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