

- TRUFFLED POPCORN** gf, v / 5.95  
parmesan, sea salt
- CACIO E PEPE FRIES** gf, v / 6.95  
parmesan, cracked black pepper, rosemary aioli
- FRIED CHICK PEAS & PISTACHIOS** gf, n, v / 5.95  
sicilian honey, rosemary salt
- CRISPY FRIED POLENTA** v / 5.95  
rosemary, pecorino, sea salt
- MARINATED OLIVES & PECORINO** gf, v / 6.95  
spicy fennel, citrus

## SPUNTINI

## INSALATE

- TRICOLORE** gf / 8.95  
arugula, radicchio, endive, parmesan, red wine vinaigrette
- CAPRESE** gf, v / 11.95  
heirloom tomatoes, burrata, basil, extra virgin olive oil, sea salt
- POSTO CHOPPED SALAD** gf / 10.95  
salami, provolone, chick peas, italian pickled vegetables, oregano vinaigrette
- STONE FRUIT & HEIRLOOM TOMATO CAPRESE SALAD** gf / 11.95  
stacciatella, basil lemon honey citronette
- CAESAR** / 7.95  
romaine, lemon-garlic dressing, parmesan, anchovy, pangrattato
- TRUFFLED TORTELLINI EN BRODO** / 7.95  
capon broth, prosciutto tortellini, english peas, parmesan butter, cracked black pepper

- MARGHERITA** v / 11.95  
tomato, mozzarella, basil
- POMODORO** v [no cheese] / 10.95  
tomato confit, sicilian oregano, olive oil
- RAPINI & SAUSAGE** / 13.95  
parmigiano crema, mozzarella, fennel sausage, calabrian chili, pecorino
- PEPPERONI** / 12.95  
tomato, mozzarella, oregano
- FOUR CHEESE & TRUFFLE** v / 15.95  
mozzarella, ricotta, fontina, pecorino, truffle oil
- CLAM CASINO** / 14.95  
clam, smoked bacon, piquillo pepper, garlic puree, mozzarella, pecorino, parsley, pangrattato
- BACON** / 14.95  
salami, fennel sausage, guanciale, tomato, mozzarella
- POSTO'S SALAD PIZZA** v, n / 13.95  
arugula pesto, garlic, sweet 100 tomatoes, shaved parmesan, aged balsamic
- MEATBALL** / 12.95  
burrata, tomato, oregano, parmesan
- HAWAIIAN** / 12.95  
porchetta, pineapple, pickled jalapeño, tomato, ricotta, mozzarella

### ADD TO ANY PIZZA:

- anchovies gf / + 3.95  
prosciutto gf / + 3.95  
fried egg gf / + 1.95  
gluten free crust gf / + 4.95

### TIME TO GET SAUCY

a tasty addition to any pizza!

- POSTO CRUST DIPPERS** gf / + 2.95 each  
garlic butter, marinara, or oregano "ranch" dipping sauce

- FRIED BABY BRUSSELS SPROUTS** / 6.95  
pancetta, radicchio, chopped egg, truffle butter
- FRESH CORN POLENTA** gf, v / 5.95  
pecorino, black pepper
- GRILLED ASPARAGUS** v / 5.95  
fried egg, parmesan, pangrattato
- SMASHED FINGERLING POTATOES** gf, v / 6.95  
parmesan, sea salt, rosemary
- ENGLISH PEAS** gf / 5.95  
cipollini, pancetta, salted butter, mint
- ITALIAN "STREET CORN"** gf, v / 6.95  
garlic aioli, pecorino, rosemary, chil gremolata

## VEGETABLES

- CHICKEN MARSALA MEATBALLS** / 10.95  
pecorino, pickled mushrooms, marsala butter
- VEAL & RICOTTA MEATBALLS** / 11.95  
parmesan polenta, tomato sugo, herb salsa verde
- FRIED MOZZARELLA BOCCOCINI** v / 11.95  
spicy posto red sauce, basil, chili flakes
- CHICKEN WINGS "ALLA DIAVOLA"** gf / 11.95  
calabrian chili chimichurri, oregano, charred lemon
- ITALIAN FRIED SHRIMP COCKTAIL** / 13.95  
calabrian chili cocktail sauce, gremolata aioli
- FEDERAL FAMOUS RISOTTO BALLS** / 12.95  
black truffle butter, potato, chives
- ZUPPA DI VONGOLE** / 14.95  
little neck clams, broccoli rabe, pancetta, calabrian chilis, garlicky pangrattato, tuscan beans, lemon
- GARLIC BREAD "PIZZA"** v / 8.95  
parsley, sea salt, cracked black pepper
- ADD BURATTA** / + 4.95    **ADD ANCHOVIES** / + 3.95

## ANTIPASTI

## ENTREES

- EGGPLANT PARMESAN** / 19.95  
fresh mozzarella, ricotta, basil pesto, parmesan, san marzano tomato sauce
- PORK CHOP SALTIMBOCCA** / 25.95  
prosciutto, fontina cheese, english peas, cipollini onions, sage
- GRILLED SAUSAGE & PEPPERS** gf / 20.95  
hot italian sausage, baby bell peppers, vidalia onions, creamy parmesan polenta, tomato pesto, bei paise
- WOOD OVEN ROASTED HALF CHICKEN** gf / 22.95  
yukon potato confit, broccoli rabe, lemon butter, caper salsa verde
- GRILLED TUNA** n / 21.95  
spicy calamari stew, fregola, pignolis, mint, green olive-caper relish
- CHICKEN MILANESE** / 20.95  
arugula salad, oven dried tomatoes, lemon citronette, parmesan
- GRILLED HANGER STEAK "PIZZAIOLO"** gf / 25.95  
garden tomatoes, cherry peppers, mushrooms, charred peppers, smoked mozzarella, potato puree, oregano salsa verde

- BUCATINI A LA VODKA** / 27.95  
maine lobster, spicy tomato sauce, chilis, fennel pollen, basil
- BURRATA RAVIOLI** n, v / 22.95  
primavera, asparagus, english peas, zucchini, sweet 100 tomatoes, basil pesto, toasted pignolis
- CAVATELLI** / 19.95  
pork and fennel sausage sugo, slow cooked broccoli, tuscan kale, pecorino, chili flakes
- RIGATONI** / 19.95  
ragu bolognese, rosemary, mascarpone
- "OLD SCHOOL" SPAGHETTI & MEATBALLS** / 17.95  
pomodoro sauce, parmesan
- LINGUINI & SHRIMP PUTTANESCA** / 23.95  
sweet 100 tomatoes, oil cured olives, capers, anchovy, chilis, garden basil
- GNOCCHI AL A NORMA** v / 21.95  
roasted san marzano tomatoes, charred grilled eggplant, chili flakes, flowering thyme, chevre
- FOREST MUSHROOM RAVIOLI** / 22.95  
english peas, pancetta, brown butter, pecorino, federal rosemary
- ROASTED VEAL AGNOLOTTI** / 24.95  
porcini red wine jus, charred asparagus, truffle oil, parmesan, sage
- GLUTEN FREE PASTA AVAILABLE** / + 3.95

**POSTO'S CHICKEN PARM** / 21.95  
red sauce, stracciatella, acini de pepe, basil, roasted garlic, parmesan

## PASTA

ALL POSTO PASTA MADE FRESH DAILY!

## SANDWICHES

SERVED WITH CHOICE OF FRIES OR HOUSE SALAD

- MEATBALL** / 12.95  
veal meatballs, ricotta, basil, parmesan
- CHICKEN MILANESE** / 12.95  
garlicky broccoli rabe, provolone, calabrian chilis, lemon aioli
- ITALIAN** / 14.95  
salami, mortadella, prosciutto, provolone, giardiniera, pepperoncini, e.v.o.o., vinegar

gf gluten free | v vegetarian | n contains nuts

\*\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces risk of foodborne illness.

\*\*Please inform your server of any food allergies before placing your order.

Be advised that while we offer gluten free and nut free options on our menu, we are not a gluten free or nut free environment. Our kitchen does not have separate food preparation and/or cooking areas.

# WINE BY THE GLASS

## BUBBLES

borgo magredo, **prosecco**, veneto / 9.50  
scarpetta timido, **rosé**, friuli / 10.00  
frico, **lambrusco**, emilia romagna (250 ml can) / 8.00

## WHITE

zenato, **pinot grigio**, veneto / 9.00  
kono, **sauvignon blanc**, marlborough, new zealand / 10.00  
spellbound, **chardonnay**, california / 10.00  
villa sparina, **gavi di gavi**, piedmont / 10.00  
la fiera, terre siciliane, **moscato**, sicilia / 7.00

## ROSE

gerard bertrand, cote des roses, **rosé**, provence / 11.50  
band of roses, **rosé**, washington / 10.00

## RED

castle rock winery, **pinot noir**, willamette valley / 9.00  
antinori santa cristina, **chianti superiore**, toscana / 10.00  
catena, **malbec**, vista flores, mendoza / 10.00  
illuminati "riparosso," **montepulciano d'abruzzo**, abruzzo / 10.00  
broadside, **cabernet sauvignon**, paso robles / 10.00  
villa pozzi, **nero d'avola**, sicilia / 7.00

THESE WINES  
ARE STORED  
IN OUR STATE-  
OF-THE-ART  
WINE  
PRESERVATION  
AND DISPENSING  
SYSTEM.

hartford court, **pinot noir**, russian river valley / 17.00  
mount veeder, **cabernet sauvignon**, napa valley / 20.00  
caparzo, **brunello di montalcino**, toscana / 22.00  
fontanabianca, **barbaresco**, piedmonte / 14.00  
fontanafredda, **barolo serralunga d'alba**, piedmonte / 19.50  
falchini "paretaio", **super tuscan**, toscana / 15.00  
cain concept, **cabernet blend**, napa valley / 20.00  
justin, **cabernet sauvignon**, paso robles / 14.00

## BUBBLES

borgo magredo, **prosecco brut**, veneto / 36.00  
nicolas feuillatte, **champagne brut**, 375 m / 39.00  
scarpetta timido, **rosé**, friuli / 38.00

## WHITE

zenato, **pinot grigio**, veneto / 34.00  
santa margherita, **pinot grigio**, südtirol alto adige / 53.00  
kono, **sauvignon blanc**, marlborough, new zealand / 38.00  
pascal jolivet, **sancerre**, loire valley, france / 57.00  
trimbach, **pinot gris**, alsace, france / 53.00  
raeburn, **chardonnay**, russian river valley / 39.00  
santa barbara winery, **chardonnay**, santa barbara / 42.00  
spellbound, **chardonnay**, california / 38.00  
la fiera, terre siciliane, **moscato**, sicilia / 24.00  
doctor loosen "dr. l", **riesling**, mosel / 45.00  
villa sparina, **gavi di gavi**, piedmont / 38.00

## ROSE

gerard bertrand, cote des roses, **rosé**, provence / 44.00  
band of roses, **rosé**, washington / 38.00  
tenuta guado al tasso, bolgheri **rosato** scalabrone, toscana / 38.00

## RED

castle rock winery, **pinot noir**, willamette valley / 34.00  
chehalem, chemistry, **pinot noir**, willamette valley / 47.00  
archery summit, dundee hills, **pinot noir**, willamette valley / 68.00  
antinori santa cristina, **chianti superiore**, toscana / 38.00  
marchesi de frescobaldi, **chianti rufina** nipozzano riserva, toscana / 45.00  
mount veeder, **cabernet sauvignon**, napa valley / 76.00  
falchini "paretaio", **super tuscan**, toscana / 56.00  
ciacci piccolomini d'aragona, **rosso di montalcino** / 44.00  
caparzo, **brunello di montalcino**, toscana / 79.00  
altesino, **brunello di montalcino**, toscana / 89.00  
illuminati "riparosso," **montepulciano d'abruzzo**, abruzzo / 38.00  
marchesi di barolo, maraia **barbera** del monferrato, piedmonte / 42.00  
fontanabianca, **barbaresco**, piedmonte / 49.00  
fontanafredda, **barolo serralunga d'alba**, piedmonte / 73.00  
catena, **malbec**, vista flores, mendoza / 38.00  
broadside, **cabernet sauvignon**, paso robles / 38.00  
twenty rows, **cabernet sauvignon**, napa valley / 49.00  
justin, **cabernet sauvignon**, paso robles / 53.00  
cain concept, **cabernet blend**, napa valley / 78.00  
villa pozzi, **nero d'avola**, sicilia / 25.00

# COCKTAILS

**ROGERS ALIBI** / 11.00  
suntory roku gin, carrot juice, lemon,  
orange juice, rosemary simple syrup

**RIDDLE ME THIS** / 11.00  
hibiscus infused plantation 3 star rum,  
coconut, lime, cardamon and  
coriander syrup

**PEAR BLOSSOM** / 12.00  
grey goose la poire vodka, lemon,  
pineapple, simple syrup

**THE ITALIAN JOB** / 12.00  
redemption rye, cynar, sweet vermouth,  
black walnut bitters

**TUSCAN LEMON BLISS** / 11.00  
house made limoncello, prosecco, orange

**POSTO SEASONAL  
MARGARITA** / 12.00  
(inquire with your server)

**POSTO APEROL SPRITZZZ** / 11.00  
aperol, sweet vermouth, grapefruit,  
sparkling water (low abv)

**NEPTUNE TODDY** / 45.00  
SERVES FOUR OR MORE  
chamomile infused calvados,  
pineu des charentes, honey syrup,  
lemon, hot water

NON-ALCOHOLIC  
**ROSEMARY'S REVENGE** / 8.00  
grapefruit juice, rosemary simple syrup,  
sparkling water

NON-ALCOHOLIC  
**DUCKS ON VACATION** / 7.00  
pineapple, oj, cream of coconut

# BEER

ask your server about  
tonight's draft selections

## BOTTLES & CANS

**BUDWEISER** / 5.00  
missouri, lager, 5.0% abv

**BUD LIGHT** / 5.00  
missouri, lager, 5.0% abv

**COORS LIGHT** / 5.00  
colorado, lager, 4.2% abv

**MODELO** / 6.00  
mexico, lager, 4.5% abv

**MICHELOB ULTRA** / 6.50  
missouri, light lager, 4.2% abv

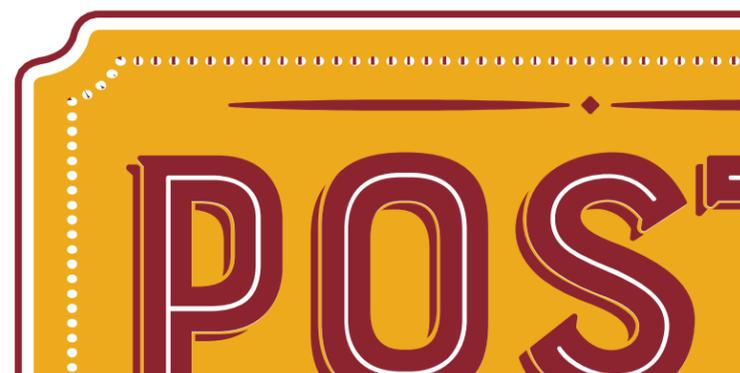
**PABST BLUE RIBBON** / 4.00  
wisconsin, lager, 4.6% abv

**JACK'S ABBEY** / 6.50  
massachusetts, house lager, 5.2% abv

**MIGHTY SQUIRREL  
"CLOUD CANDY" IPA** / 8.00  
massachusetts, ipa, 6.5% abv

**ARTIFACT SEASONAL CIDER** / 7.00  
massachusetts, cider, 6.0% abv

**HEINEKEN 0.0** / 6.00  
netherlands, non-alcoholic



# BY THE BOTTLE