

TRUFFLED POPCORN gf, v / 6.95
parmesan, sea salt

CHARRED SHISHITO PEPPERS gf / 5.95
bottarga, lemon aioli

FRIED CHICK PEAS & PISTACHIOS gf, n, v / 5.95
sicilian honey, rosemary salt

RAFANATA / 5.95
potato-pecorino cakes, horseradish root, pancetta aioli

CACIO E PEPE FRIES gf, v / 6.95
parmesan, cracked black pepper, rosemary aioli

SPUNTINI

INSALATE

TRICOLORE gf, v / 8.95
arugula, radicchio, endive, parmesan, red wine vinaigrette

CAPRESE gf, v / 12.95
heirloom tomatoes, burrata, basil, extra virgin olive oil, sea salt

POSTO CHOPPED SALAD gf / 11.95
salami, provolone, chick peas, italian pickled vegetables, oregano vinaigrette

CAESAR / 8.95
romaine, lemon-garlic dressing, parmesan, anchovy, pangrattato

PORTOBELLO "TAGLIATA" gf, v / 10.95
arugula, fennel, criminis, tomato-balsamic vinaigrette, parmesan, horseradish gremolata

ITALIAN WEDGE / 11.95
pancetta, gorgonzola, red onion, tomato, roasted red peppers, tapenade croutons

MARGHERITA v / 12.95
tomato, mozzarella, basil

POMODORO v [no cheese] / 11.95
tomato confit, sicilian oregano, olive oil

PEPPERONI / 13.95
tomato, mozzarella, oregano

BRACIOLE / 15.95
braised short ribs, roasted tomatoes, mozzarella, pecorino cream, oregano

SOPPRESSATA PICANTE / 14.95
tomato, mozzarella, green chilis, basil, mike's hot honey

AUTUMN SQUASH v / 13.95
parmesan cream, sottocenere cheese, fried sage, spiced pepita, sage pesto

BABY SPINACH v / 13.95
charred onion, garlic confit, mozzarella, feta, parmesan, chili flake

FENNEL SAUSAGE / 14.95
tomato, shaved fennel, red onion, ricotta, pickled eggplant, calabrian chili

LUMP CRAB / 16.95
tomato, roasted peppers, serrano chili, capers, mozzarella, chives

MUSHROOM v / 14.95
truffle cream, fontina, thyme, chives

MEATBALL / 13.95
burrata, tomato, oregano, parmesan

ADD TO ANY PIZZA:

anchovies gf / + 3.95

prosciutto gf / + 3.95

fried egg gf / + 1.95

gluten free crust gf / + 4.95

PIZZAS

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 gf / 6.95
pancetta, radicchio, chopped egg, truffle butter

FRESH CORN POLENTA gf, v / 5.95
pecorino, black pepper

SMASHED FINGERLING POTATOES gf, v / 6.95
parmesan, sea salt, rosemary

GARLICKY RAPINI gf, v / 6.95
oil cured olives, crushed red pepper flakes, ricotta salata, tapenade vinaigrette

ITALIAN ROASTED CAULIFLOWER gf, v / 6.95
parmesan, cracked black pepper

VEGETABLES

VEAL & RICOTTA MEATBALLS / 11.95
parmesan polenta, tomato sugo, herb salsa verde

FEDERAL FAMOUS RISOTTO BALLS / 12.95
black truffle butter, potato, chives

GARLIC BREAD "PIZZA" v / 9.95
parsley, sea salt, cracked black pepper
ADD BURATTA / + 4.95 ADD ANCHOVIES / + 3.95

PEI MUSSELS ALLA AMATRICIANA / 13.95
pancetta, san marzano tomato, chiles, garlic, crostini

FRIED MOZZARELLA BOCCOCINI v / 11.95
spicy posto red sauce, basil, chili flakes

BAKED FONTINA CHEESE n / 13.95 (for indoor dining only)
fig jam, finochita salami, fennel pollen, almonds, crusty bread

POSTO FRIED CALAMARI / 13.95
ceci beans, hot cherry peppers, charred lemon, salsa verde aioli

"BUFFALO" CHICKEN MEATBALLS / 11.95
gorgonzola, celery

CARABACCIA (TUSCAN ONION SOUP) / 9.95
sweet italian sausage, crostini, fontina, parmesan, sage
ADD EGG / + 1.95

ANTIPASTI

ENTREES

GRILLED HANGER STEAK / 26.95
wild mushroom ribollita, white beans, tuscan cabbage, parmesan polenta, truffle butter

CIOPPINO / 29.95
tomato-fennel stew, clams, mussels, calamari, shrimp, cod, crab, chilis, picholine olives, fregola, aioli crostini

GRILLED TUNA gf / 23.95
orange-fennel salad, oil cured olives, spiced fried chick peas, avocado, blood orange citronette, radish

PORK CHOP SALTIMBOCCA / 25.95
prosciutto, fontina cheese, english peas, cipollini onions, sage

WOOD OVEN ROASTED HALF CHICKEN gf / 23.95
yukon potato confit, broccoli rabe, lemon butter, caper salsa verde

EGGPLANT PARMESAN / 20.95
fresh mozzarella, ricotta, basil pesto, parmesan, san marzano tomato sauce

CHICKEN MILANESE / 21.95
arugula salad, oven dried tomatoes, lemon citronette, parmesan

"OLD SCHOOL" SPAGHETTI & MEATBALLS / 19.95
pomodoro sauce, parmesan

RIGATONI / 20.95
ragu bolognese, rosemary, mascarpone

BUTTERNUT SQUASH LUNA n, v / 21.95
brown butter, pignolis, sage pesto, pepitas, parmesan

FOREST MUSHROOM RAVIOLI / 23.95
porcinis, baby kale, pancetta, marsala, chevre

FRESH BURRATA RAVIOLI v / 21.95
sweet 100 tomatoe salsa fresca, garlic, basil, parmesan

PROSCIUTTO AGNOLOTTI / 23.95
cacio e pepe-cracked black pepper, parmesan, delicata squash, pecorino, truffle butter, farm egg, chives

POTATO GNOCCHI / 22.95
braised chicken ragu, guanciale, cepes, roast tomatoes, taggiasca olives, rosemary

BUCATINI / 24.95
mv littlenecks, fresno chilis, pancetta, garlicky bread crumbs

CAVATELLI / 20.95
pork and fennel sausage sugo, slow cooked broccoli, tuscan kale, pecorino, chili flakes

GLUTEN FREE PASTA AVAILABLE / + 3.95

POSTO'S CHICKEN PARM / 22.95
red sauce, straciatella, acini de pepe, basil, roasted garlic, parmesan

PASTA

ALL POSTO PASTA MADE FRESH DAILY!

SANDWICHES

SERVED WITH CHOICE OF FRIES OR HOUSE SALAD

MEATBALL / 13.95
veal meatballs, ricotta, basil, parmesan

CHICKEN MILANESE / 14.95
garlicky broccoli rabe, provolone, calabrian chilis, lemon aioli

ITALIAN / 15.95
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

BAMBINI

all children's entrees / 6.95

8" PIZZA
cheese or pepperoni

**SPAGHETTI
&
MEATBALLS**

**CHILDREN'S MENU
IS 100% NUT FREE.**

**CHICKEN
TENDERS**
served with
french fries

MAKE YOUR OWN PASTA
spaghetti, rigatoni, or cheese ravioli

your choice of sauce:
posto's butter sauce,
tomato, or meat sauce

DOLCE **CHOCOLATE BROWNIE SUNDAE**
vanilla gelato, whip cream & cherry / 4.95

DOLCE

POSTO TIRAMISU SUNDAE n / 7.95
espresso gelato, chocolate rum sauce,
mascarpone cream, lady finger crumble

CIOCCOLATO gf, n / 7.95
flourless chocolate cake, caramel,
almond gelato, mascarpone

SICILIAN CANNOLI n / 3.95 each
ricotta, candied orange, salted pistachios

CHOCOLATE HAZELNUT PIZZA n, v / 10.95
nutella, bananas, sea salt

GELATO n (almond) / 8.95
with housemade pizzelle cookies...
vanilla, chocolate, espresso, or almond

SORBET n (almond) / 8.95
with housemade pizzelle cookies...
raspberry or prosecco

AFFOGATO n / 8.95
choice of gelato, shot of espresso, biscotti, cream

COFFEE DRINKS

POSTO ESPRESSO MARTINI / 12.00
tito's vodka, galliano ristretto, vanilla liqueur, espresso

KGB COFFEE / 11.00 (HOT OR COLD)
kahlúa, grand marnier, baileys, whipped cream, espresso

IRISH COFFEE / 11.00
jameson, brown sugar, whipped cream,
shaved chocolate, fresh brewed coffee

gf gluten free | n contains nuts

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