

**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

**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

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

## WHITE

zenato, **pinot grigio**, veneto / 10.00  
kim crawford, **sauvignon blanc**, marlborough, new zealand / 10.50  
landmark overlook, **chardonnay**, sonoma / 12.00  
mer soleil silver, **unoaked chardonnay**, monterey county / 10.50  
villa sparina, **gavi di gavi**, piedmont / 10.00  
la fiera, terre siciliane, **moscato**, sicilia / 8.00

## ROSE

château de peyrassol "la croix," **rosé**, provence / 10.00  
gerard bertrand, cote des roses, **rosé**, provence / 11.50

## RED

pinot project, **pinot noir**, california / 10.00  
antinori santa cristina, **chianti superiore**, toscana / 10.00  
catena, **malbec**, vista flores, mendoza / 10.00  
villa pozzi, **nero d'avola**, sicilia / 8.00  
illuminati "riparosso," **montepulciano d'abruzzo**, abruzzo / 10.00  
broadside, **cabernet sauvignon**, paso robles / 10.00

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

hartford court, **pinot noir**, russian river valley / 17.00  
la rioja alta viña alberdi, **tempranillo**, rioja / 13.00  
falchini "paretaio," **super tuscan**, toscana / 15.00  
fontanabianca, **barbaresco**, piedmonte / 19.00  
caparzo, **brunello di montalcino**, toscana / 20.00  
fontanafredda, **barolo** serralunga d'alba, piedmonte / 19.50  
justin, **cabernet sauvignon**, paso robles / 15.00  
mount veeder, **cabernet sauvignon**, napa valley / 20.00

# BY THE BOTTLE

## BUBBLES

bisol jeio, **prosecco**, veneto / 38.00  
nicolas feuillatte, **champagne** brut, 375 m / 39.00  
scarpetta timido, **rosé**, friuli / 38.00

## WHITE

zenato, **pinot grigio**, veneto / 38.00  
santa margherita, **pinot grigio**, südtirol alto adige / 53.00  
trimbach, **pinot gris**, alsace, france / 53.00  
kim crawford, **sauvignon blanc**, marlborough, new zealand / 40.00  
cantine lunae bosoni, **vermentino**, colli di luni / 44.00  
pascal jolivet, **sancerre**, loire valley, france / 57.00  
santa barbara winery, **chardonnay**, santa barbara / 42.00  
spellbound, **chardonnay**, california / 38.00  
landmark overlook, **chardonnay**, sonoma / 46.00  
mer soleil silver, **unoaked chardonnay**, monterey county / 40.00  
la fiera, terre siciliane, **moscato**, sicilia / 30.00  
dönnhoff, **riesling**, nahe / 49.00  
villa sparina, **gavi di gavi**, piedmont / 38.00

## ROSE

château de peyrassol "la croix," **rosé**, provence / 39.00  
gerard bertrand, cote des roses, **rosé**, provence / 44.00  
band of roses, **rosé**, washington / 38.00

## RED

pinot project, **pinot noir**, california / 38.00  
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  
falchini "paretaio," **super tuscan**, toscana / 56.00  
ciacci piccolomini d'aragona, **rosso di montalcino** / 44.00  
caparzo, **brunello di montalcino**, toscana / 79.00  
illuminati "riparosso," **montepulciano d'abruzzo**, abruzzo / 38.00  
marchesi di barolo, maraia **barbera** del monferrato, piedmonte / 42.00  
la rioja alta viña alberdi, **tempranillo**, rioja / 50.00  
fontanabianca, **barbaresco**, piedmonte / 49.00  
fontanafredda, **barolo** serralunga d'alba, piedmonte / 73.00  
catena, **malbec**, vista flores, mendoza / 38.00  
villa pozzi, **nero d'avola**, sicilia / 30.00  
twenty rows, **cabernet sauvignon**, napa valley / 49.00  
broadside, **cabernet sauvignon**, paso robles / 38.00  
justin, **cabernet sauvignon**, paso robles / 58.00  
mount veeder, **cabernet sauvignon**, napa valley / 76.00  
cain concept, **cabernet blend**, napa valley / 78.00  
speri, **amarone**, veneto / 85.00

# CLASSIC COCKTAILS

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

**CLASSIC COSMOPOLITAN** / 12.00  
tito's vodka, triple sec, cranberry, lime

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

**RED SANGRIA** / 10.00  
red wine, brandy, peach puree, fresh fruit

**OLD SCHOOL MARGARITA** / 11.00  
lunazul tequila, triple sec, agave, fresh citrus, spicy or not

**OLD FASHIONED** / 12.00  
elijah craig small batch bourbon, orange & angostura bitters

# SPECIALTY COCKTAILS

**AMELIA** / 13.00  
organic vodka, elderflower, blackberry, lemon

**ROGERS ALIBI** / 11.00  
fords gin, orange, carrot, rosemary, lemon

**TASTES LIKE HOME** / 12.00  
plantation dark rum, ruby port, pimento dram, earl grey & whey

**CONSENSUAL CHOCOLATE** / 14.00  
teremana reposado tequila, strawberry infused campari, creme de cacao, antica formula, cherry wood smoke

**NEW AGE TRAVELER** / 10.00  
pabst blue ribbon tallboy & a shot of fernet branca

**FINAL WARD** / 12.00  
sazerac rye, green chartreuse, maraschino, lemon

# BEER

ask your server about tonight's draft selections

## BOTTLES & CANS

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

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

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

**MICHELOB ULTRA** / 5.50  
missouri, light lager, 4.2% abv

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

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

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

**LAWSON'S "SIP OF SUNSHINE" IPA** / 8.50  
vermont, ipa, 8% 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

# 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

\*\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs  
reduces risk of foodborne illness. \*\*Please inform your service  
of any food allergies before placing your order.

