

SNACKY THINGS

SEASONAL BURRATA

burrata topped with seasonally inspired ingredients. ask us! 590 cal **13.50**

OMG GRILLED CHEESE

layered gruyere, brie, whipped goat cheese, white cheddar, smoked bacon, creamy tomato soup dip 1140 cal **15.75**

CRISPY CAULIFLOWER

cauliflower, sultana raisin, caper, romesco 390 cal **13.75**

SKEWERS

grilled petite filet & chicken skewers, sicilian garlic yogurt, olive oil 570 cal **16.50**

MEATBALLS & GOAT CHEESE

house meatballs, pomodoro, goat cheese, chives 930 cal **16.50**

ROASTED MUSHROOM FONDUE

melted white cheddar, truffle, calabrian chili oil, roasted crimini mushroom, focaccia crostini 580 cal **15**

SWEET POTATO WEDGES

calabrian chili tahini, sesame seeds, chive 580 cal **10.50**

WINE FOR THE PEOPLE

POSTINO BOTTLE CLUB MEMBERS GET MORE.

- WINES AT THE BEST PRICE
- UNCORK IT HERE OR AT HOME
- EXTRA HAPPY HOUR
- EXCLUSIVE MEMBER TOTE

ASK YOUR SERVER HOW TO JOIN



SHRIMP SCAMPI

butter poached jumbo shrimp, artichoke, calabrian chili, chablis spritz, focaccia 380 cal **17.25**

OLIVES

alfonso, picholine, gaeta, red cerignola, arbequina, castelvetrano 180 cal **8.95**

BRUSCHETTA

IF YOU KNOW.
YOU KNOW.

CHOOSE 4 TO BUILD YOUR BOARD

BRIE, APPLE, FIG

BURRATA, BACON,
ARUGULA, TOMATO

PROSCIUTTO, FIG,
MASCARPONE

SALAMI, PESTO

RICOTTA, DATES, PISTACHIO

BOQUERONES

170-330 cal **19.25**
GLUTEN FREE BREAD +100 cal +2

SWEET N SPICY PEPPER JAM,
GOAT CHEESE

FRESH MOZZARELLA,
TOMATO, BASIL

SMOKED SALMON*, PESTO

WARM ARTICHOKE SPREAD

MUSHROOM, MASCARPONE

CHEF'S CHOICE

THE BOARDS

TABLE CHEESE

a rotating selection of cheeses with whipped ricotta & calabrian honey, seasonal jam, honey, toasted nuts, and crisp breads 1350 cal **19**

CHEF'S CHARCUTERIE

curated selection of cured meats and cheeses, whipped feta, charred artichoke, olive, almond hummus, and crisp breads 1380 cal **20**

PUB BOARD

warm soft pretzel, italian sausage, spanish pork links, fondue, Packo pickles, cornichons 1410 cal **19**

SMOKED SALMON*

cold and hot smoked salmon, whipped feta, cucumber, pickled onion, cornichons, crispy capers, baby caesar, crostini 960 cal **18**

GREEK HUMMUS BOARD

hummus topped with pickled onion, crushed tomato, crumbled feta, fresh herbs, olive oil drizzle served with cucumber slices, grilled ciabatta and pita 1250 cal **16.50**

MAKE IT A TRIO includes sicilian garlic yogurt & whipped feta 980 cal **+3**

+ CHICKEN 202 cal **7.50**

+ STEAK 230 cal **8.50**



* ALLERGEN AND NUTRITIONAL INFO 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition info available upon request. These items contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Our gluten free bread is made in a gluten free facility, but our kitchens are not. Please be aware our items are made in an environment where gluten, nuts, soy and other allergens are prevalently used, and although we take precautions we cannot guarantee that these allergens have not come in contact with other items. Additionally, some ingredients are not listed. Please discuss your allergens with your server or a manager.

PLATES & PANINIS

LEMON BUTTER CHICKEN PLATE

golden pan-seared chicken,
toasted almonds, lemon-caper butter
sauce, petite salad 1250 cal **19.75**

P.R.E.A.M. BOWL

choice of grilled chicken or steak
skewers, broccolini, avocado,
parmigiano reggiano, warm heritage
grains, romesco 750-870 cal **19**

CHICKEN & MOZZARELLA

roasted chicken, fresh mozzarella,
arugula, red onion, spicy sun-
dried tomato aioli 810 cal **16.50**

TUSCAN TUNA

albacore tuna, olive oil,
balsamic vinegar, white cheddar,
pickle, dijonnaise 480 cal **17**

CAPRESE

basil pesto, fresh mozzarella,
roma tomato, arugula, balsamic,
olive oil 960 cal **16.25**

WEST COASTER

smoked ham, smashed avocado,
arugula, roasted garlic aioli,
pickled red onion, calabrian
chili, feta cheese 450 cal **16.50**

NINE IRON

smoked bacon, roasted
chicken, fresh stracciatella,
mixed greens, tomato, dijonnaise
570 cal **16.50**

ITALIAN BEEF DIP

roast beef, melted brie,
caramelized onions, garlic aioli,
au jus 1160 cal **17.75**

PROSCIUTTO & BRIE

prosciutto, brie, fig jam,
arugula, balsamic vinegar,
olive oil 460 cal **17**

PANINIS COME WITH ciabatta 300 cal **OR** foccacia 377 cal
side of romaine salad 180 cal **OR** potato chips 324 cal
sub soup 45-470 cal **+2** gluten free bread **+2.50**

SELECT TWO

ANY HALF PANINI | HALF SALAD | SOUP | 265-1215 cal **17.75**

SOUPS & SALAD

+ CHICKEN 202 cal **7.50** + SHRIMP 202 cal **9**
+ STEAK 230 cal **8.50** + SALMON* 230 cal **10**

SOUP OF THE MOMENT

CUP 45-470 cal **6.25**
BOWL 100-930 cal **9.50**

GREEN GARDEN CHICKEN CHOP

sliced roasted chicken,
chopped kale, arugula, mint,
basil, cilantro, broccolini,
cauliflower, parmesan,
pistachio, heritage grains,
date, lemon champagne
vinaigrette 1060 cal **18**

RASPBERRY CHICKEN

chicken salad, almond, pecan,
apple, gorgonzola, mixed greens,
raspberry vinaigrette 680 cal
17.75

BRUSSELS SPROUT

kale, brussels sprout, manchego,
spicy marcona almond, bacon,
dried cherry, lemon manchego
dressing 680 cal **16.50**

MIXED GREENS

greens, pears, candied pecans,
red grapes, gorgonzola, crispy
leeks, poppyseed vinaigrette
520 cal **16**

CAESAR*

baby gem lettuce, parmigiano-
reggiano, house croutons,
garlic dressing 470 cal **16**

SWEETS

CRUNCHY HAZELNUT BAR

chocolate feuilletine, peanut butter mousse
780 cal **8**

HOT DONUT DOTS

housemade ricotta donut holes with salted
butter chocolate, caramel and vanilla glaze
dipping sauces 730 cal **10**

OLIVE OIL CAKE

house yogurt whip and amarena cherries
830 cal **9**

FUDGY BROWNIE

Cartel coffee brownie, cookie butter,
vanilla bean ice cream 710 cal **9.50**