



il Posto

CUCINA ITALIANO PIZZA VINO BIRRA

Starters

- Mom's Meatballs with whipped ricotta 6
- Rolled Stuffed Eggplant 8
- Stuffed Banana Peppers 8
- Crispy Polenta with Lardo Ibérico & Sage 9
- Maine Mussels or Little Neck Clams Marinara 14
- Crispy Fried Calamari with Spicy Aioli 12
- Maryland Crab Cake Bites 12
- Arancini with Marinara Sauce 7
- Pizzette Margherita 8
- Artichoke Hearts Francaise 8

Il Posto Taverna Wings 8 for \$10 / 15 for \$17
garlic parmesan, buffalo or spicy BBQ

Sliders (3) 9
meatball, chicken parm or short rib

Italian Antipasti 20
prosciutto di parma, soppressata salami, roasted peppers, sauto long hot peppers, imported cheeses, imported olives

Soup

Chicken Vegetable with Rice 6

Pasta Fagioli 8

Salad

Insalata di Casa 5 8
mixed greens, black olive, cherry tomato, cucumber, carrot, house vinaigrette

Classic Romaine Caesar 6 10
house made caesar, romaine hearts, crispy pancetta, croutons, shaved reggiano

Heirloom Tomato & Fresh Mozzarella Caprese 8 14

Roasted Beet and Arugula w/Goat Cheese 7 12
baby carrot, citrus vinaigrette

Traditional Mom's Kitchen "Salad Supreme" 8 14
salami, ham, tomato, red onion, black and green olive, provolone, vinegar peppers, house vinaigrette

Lentil Salad 10
roasted vegetables, goat cheese

Pasta

House Made Ravioli 8 15
cheese, meat, or daily special (priced accordingly)

Traditional Meat Lasagna 16

Veal Cannelloni Pomodoro 9 18
ground veal, ricotta, house made crepe

Spaghetti with Meatballs 8 14
pomodoro sauce

Cheese Tortellini with Pancetta & Peas 9 18

Rigatoni Bolognese 9 18

Cavatelli with Broccoli Rabe & Italian Sausage 10 19
roasted garlic, EVOO, pecorino romano, sweet sausage

Spaghetti with Clam Sauce 12 20
little necks, EVOO, chilies (white or red)

*gluten-free penne & spaghetti available

Chicken

Chicken Parmigiana 20
served with spaghetti

Chicken Francaise 20
egg battered breast, white wine, lemon

Chicken Murphy 22
boneless or bone in chicken, mushroom, onion, potato, italtion sausage
(offered hot, sweet or half and half)

Roasted Free Range Chicken 18
roasted potatoes, sautéed baby spinach

Veal . Beef . Pork

Veal Parmigiana 24
served with spaghetti

Veal Marsala 24
scaloppini of veal, mushroom, shallot, marsala wine

Veal Saltimbocca 26
scaloppini of veal, topped with baby spinach, thin sliced prosciutto, melted mozzarella, mushroom white wine sauce, roasted garlic fingerling potato

Braised Beef Short Ribs 24
slow roasted in natural au jus and served w/mushroom risotto

Prime Cut Frenched Pork Chop 25
blackened or simply grilled
served with roasted fingerling potato and broccoli rabe

Pork Braciote with Macaroni 18
rigatoni with pomodoro sauce, meatballs, sausage, pork ribs

Seafood

Flounder al Lemoné 23
egg battered filet, white wine, lemon butter

Baked Atlantic Salmon Portofino 22
mushroom, cherry tomato, scallion, roasted garlic, fresh basil, white wine, lemon, with fingerling potatoes

Zuppa di Pesce 28
clams, mussels, shrimp, calamari steeped in seafood marinara hot or sweet over linguine

Shrimp Fra Diavolo 25
over linguine

Vegetarian

Vegetable Lasagna 16
three cheese blend layered with zucchini, yellow squash, mushrooms, bell peppers

Eggplant Parmigiana 16
eggplant served with spaghetti marinara

Glazed Root Vegetables 12
sweet & spicy glazed with locally sourced begetables

Sautéed Escarole 9
with cannellini beans (add grilled chicken \$4 or shrimp \$8)

Broccoli Rabe 9
with garlic, EVOO (add grilled chicken \$4 or shrimp \$8)

Pizza & Calzone

Traditional Cheese Pizza 8 14

Classic Margherita Pizza 10 16
Fresh Mozzarella, EVOO, basil

Grandma's Pizza 12 18
thin square tomato pie

Pizza Bianco 10 16
ricotta, mozzarella, parmigiana, garlic, basil

Broccoli Rabe & Sausage Pizza 12 18

Prosciutto & Arugula Pizza 12 18

Pepperoni & Mozzarella Stromboli 10 14

Sausage, Pepper & Onion Stromboli 10 14

Calzone 16
ricotta & mozzarella filling

gluten-free pizza available

peppers, onion, mushroom, olive, anchovie, long hots, cherry peppers, meatball, sausage, pepperoni, ham, bacon, chicken, broccoli rabe, arugala, eggplant

20% gratuity may be added to parties of 6 or more

House Wine

House Glasses

Pinot Grigio, Chardonnay, White Zinfandel
Chianti, Cabernet Sauvignon, Pinot Noir, Merlot 6.5
Sangria White Sangria, Red Sangria 6.50 Liter 23
Sparkling Prosecco 7 Champagne Brut 8

White Wine

Santa Margherita Pinot Grigio 12 46
from Trentino-Alto Adige, Italy

Capasaldo Moscato 8 30
from Veneto, Italy

Bertani Bertarose 9 34
Rosé from Veneto, Italy.

Kendall-Jackson Chardonnay 9 34
from Sonoma County, California

90+ Cellars Sauvignon Blanc 7 26
from Marlborough, New Zealand

Michele Chiarlo Gavi 9 34
from Gavi, Piedmont, Italy

Mezzacorona Pinot Grigio 8 30
from Trentino, Italy

Sonoma Cutrer Chardonnay 12 46
from Sonoma County, California

Cakebread Chardonnay 60
from Napa Valley, California

Red Wine

Nozzole Riserva Chianti Classico 10 38
2010 from Tuscany, Italy

Banfi Centine Rosso 9 34
2012 Red Blend from Tuscany, Italy

La Crema Pinot Noir 10 38
2013 from Sonoma Coast, Sonoma County, California

Zaccagnini Montepulciano d'Abruzzo 9.5 36
2011 from Abruzzo, Italy

Il Poggione Rosso di Montalchino 12 46
2013 Sangiovese from Tuscany, Italy

Antinori Villa Rosso 11 38
2012 Blend from Tuscany, Italy

Michele Chiarlo Barbera D'asti 9 34
2013 from Asti, Piedmont, Italy

Rocca delle Macie Chianti classico 8 30
2014 from Tuscany, Italy

Recchia Le Muraie Valpolicella Ripasso 9 34
2010 from Valpolicella Ripasso, Verona, Italy

J Lohr Cabernet Sauvignon 9 34
2012 from Paso Robles, Central Coast, California

Draft Beer (*indicates craft beer)

- ❖ Peroni (Italy)
- ❖ San Gabriel Ambra Rossa (Italy)*
- ❖ Stella Artois (Belgium)
- ❖ Coors Light
- ❖ Yuengling
- ❖ Blue Moon Belgian White*
- ❖ Little Dog Seasonal* (Neptune, NJ)
- ❖ Kane Overhead IPA or Head High IPA* (Ocean Twp, NJ)
- ❖ Asbury Park Brewery Varieties*
- ❖ New Belgium Fat Tire* (Colorado)
- ❖ 2 Rotating Seasonal* Taps (Ask your Server)

Bottle Beer

- ❖ Budweiser
- ❖ Bud Light
- ❖ Michelob Ultra
- ❖ Amstel Light
- ❖ Heineken
- ❖ Heineken Light
- ❖ Corona
- ❖ Corona Light
- ❖ Miller Lite
- ❖ Coors Light
- ❖ Rolling Rock
- ❖ Moretti
- ❖ Bass Ale
- ❖ O'Doul's (non-alcoholic)
- ❖ Crispin Hard Cider (gluten-free)

Specialty Cocktails

Ruby Red Cosmo 10
absolut ruby red, triple sec, lime juice, fresh squeezed ruby red grapefruit juice, cranberry juice

Bocce Ball 9
dissaronno, fresh squeezed orange juice

Espresso Martini 11
van gogh single espresso, fresh espresso, kahlua, simple syrup

Lemon Drop Martini 10
limoncello, ketel one citroen, simple syrup, fresh lemon, served in a sugar rimmed glass.

Chocolate Martini 11
godiva chocolate liquoer, stoly vanilla vodka, chocolate syrup

CEO 11
grey goose vodka, olive juice, gargonzola stuffed olives

Cucumber Refresher 11
hendricks gin, cucumber, mint, simple Syrup

Italian Classics

Aperol Spritz 9
prosecco, aperol apertivo, splash of club

Good Night, Irene 9
branca menta, bulleit bourbon

Barrel-Aged Negroni 10
campari, beefeater gin, sweet vermouth, aged for three months on premise

Bellini 8
peach nectar, prosecco

