POSTA'S LIGHTER SIDE

Fruit Bowl | mixed berries | honey | mint $12 VG GF
Avocado Toast | sourdough | valentine radish | pickled shallots | seeding salad | pecorino shavings $22 VG
Baby Gem | baby romaine wedges | avocado | radish | walnuts | edamame | pecorino | sherry vinaigrette $18 VG GF
Posta Caesar | romaine | anchovy | capers | brioche croutons | parmigiano | berkshire bacon $18 P
Posta Caprese | fior di latte | sliced heirloom tomatoes | basil | sea salt | evoo balsamic glaze $17 VG GF
Posta Cobb Salad | spinach arugula mix | red onion | cherry tomatoes | crispy chickpeas | pickled shallots radish | lemon mustard vinaigrette topped with a soft boiled egg $18

ADD-ONS | GF

Grilled Chicken | 8 oz. organic chicken breast | evoo | lemon $15
New Brunswick Salmon | 6 oz. salmon | evoo | lemon $18
Black Tiger Shrimp | 4 grilled tiger shrimp | lightly seasoned | evoo $18
Chicken Parm | breaded chicken breast| pomodoro | fior di latte $16
Burrata D.O.P | sea salt | evoo $18
AAA Steak | 6 oz. $25

KIDS MENU

Kids Breakfast | 2 eggs | sourdough toast | hashbrown | bacon $14
Kids Pasta | spaghetti with your choice of tomato sauce, butter or oil $12
Kids Pizza | tomato sauce | mozzarella | margherita or pepperoni $12
Chicken Tenders | breaded chicken tenders | french fries $14

DESSERTS

Tiramisu | italian lady fingers | mascarpone cream | espresso | dark chocolate shavings $14 *(nut-free)*
Chilled Nutella Cheesecake | oreo crumble | chantilly cream | dark chocolate ganache | berries $18
San Sebastián Cheesecake | blood orange syrup | chantilly cream | berries | mint $18 *(nut-free)* GF
Sicilian Cannolis | ricotta & chocolate chip | pistachio cream | icing sugar $12
Funneltella | fried pizza dough | nutella | fresh berries $18
Crème Brûlée | creamy custard with a hard layer of caramel | fresh berries $16 GF
Assorted Dessert Board | tiramisu | funnetella | nutella cheesecake $46

POSTA

ITALBAR CUCINA ▪ PASTIFICIO & PIZZERIA

BRUNCH MENU

Available Saturday-Sunday
11am - 2 pm

APPETIZERS

Please let your server know about any dietary restrictions.

Marinated Olives & Crostini | biquinho peppers | crostini $13 V VG
Focaccia of the Day | shareable board of in-house made focaccia $8 ***Ask your server**
Bruschetta | roma tomatoes | evoo | garlic | basil | grilled bread | balsamic glaze $12 V
Foraged Mushroom Crostini | mixed mushrooms | evoo | thyme | butter | garlic white wine | grilled bread $16 VG
Truffle Fries | yukon potato | truffle oil | parmigiano | parsley | truffle mayo $14 VG
Arancini | (3pc) lightly breaded risotto balls | fior di latte | peas | parmigiano | tomato ragù $15
• add arancini ball $5
Grilled Calamari | calamari | olives | heirloom roma tomatoes | capers | lemon | evoo $24 GF
Beef Carpaccio | seared beef tenderloin | cracked pepper | arugula | shaved parmigiano | truffle oil $26 GF
Salmon Tartare | chives | rainbow trout caviar | avocado | lemon | crostini | seedling salad $24
Frittura Di Pesce | calamari | tiger shrimp | biquinho peppers | chili lime aioli $29 S
Burratta D.O.P | arugula | cherry tomato | biquinho peppers | sea salt | lemon | crostini $27
Brussel Sprouts | crispy fried spicy pancetta | balsamic glaze $15 P

V | vegan VG | vegetarian GF | gluten-free P | pork S | spicy SS | extra-spicy

PASTA

made fresh daily in-house | *gluten-free options available* (+$4)

Pomodoro | spaghetti | tomato sauce | fior di latte | basil $18 VG (add meatball +$8)

Fettuccine Alfredo | fettuccine | butter | cream | parmigiano | garlic | parsley $20 VG

Bolognese | pappardelle ontario beef & pork ragu | fresno chilli | parmigiano $26 P S

Gnocchi Di Pistacchi | light and pillowy in-house ricotta gnocchi | pistachio truffle cream | shaved parmigiano pistachio crumble $28 VG

MAINS

Eggplant Parm | baked eggplant | mozzarella | tomato sauce | basil | parmigiano $26 VG GF

Signature Beef Brisket Burger | 6 oz. ground beef brisket patty | gorgonzola | double-smoked bacon | arugula balsamic glaze | brioche | fries $32 P (truffle fries +$4)

BRUNCH SIGNATURES

Steak and Eggs | grilled 6 oz. striploin | 3 eggs | potato pave | arugula salad | sourdough $39

Posta Classic | 3 organic eggs | potato pave | arugula salad | sourdough | bacon $23 P

Eggs in Purgatory | 3 organic eggs cooked in rich tomato sauce | basil | frico | sourdough $21

San Sebastian Pancakes | cheesecake stuffed pancakes | strawberries | chantilly cream | blood orange syrup $22 GF

French Toast | 3 pc. brioche bread | cinnamon pistachio compound butter | berry compote $22

Carbonara | house-made spaghetti | guanciale | egg yolk | parmigiano $26 P

Salsiccia Sandwich | toasted brioche bun | in-house pork sausage patty | bacon | fried egg | house sauce arugula | strawberry jam $20 P S

Smoked Salmon Benedict | toasted english muffin | herbed cream cheese | smoked salmon | 2 poached eggs hollandaise | served with fruit $25

Add-Ons • 1 egg $3 • side bacon (4pc) $5 P • potato pave $4 • side fruit $5

PIZZA

fresh dough made in-house | *gluten-free options available* (+$4)
*** add a topping of your choice* (+$4)

RED

Marinara | tomato sauce | garlic | oregano $18 V

Margherita | fior di latte | tomato sauce | basil | parmigiano $18 VG

Canadese | pepperoni | tomato sauce | fior di latte | parmigiano $22 P S

Diavola | spicy sausage | soppressata | tomato sauce | fior di latte | black olive | parmigiano $24 P SS

Regina | cherry tomato | tomato sauce | prosciutto | arugula | fior di latte | parmigiano $24 P

Parmigiana | roasted eggplant | tomato sauce | parm | basil | oregano | fior di latte $22 VG

Diplomatico | mushroom | spicy sausage | tomato sauce | basil | fior di latte $28 P S

Primavera | mushroom | black olives | red onion | green pepper | cherry tomato | fior di latte | feta $28 VG

Frico | vodka rose base | italian bacon | fior di latte | chillies | basil | parm crisp $24 P SS

WHITE

Quattro Formaggi | provolone | mascarpone | fior di latte | parmigiano $25 VG

Funghi | mushroom | fior di latte | truffle oil | chives $24 VG

Romana | yukon gold potato | mascarpone | nduja sausage | fior di latte | chili flakes | parmigiano $27 P SS

Verde | basil pesto | sundried tomato | parmigiano | fior di latte | basil | chillies $24 S

Mortadella | mortadella | fior di latte | chive | pistachios | parmigiano | hot honey drizzle $30

Bresaola | cured black angus beef | fior di latte | arugula | cherry tomato | parmigiano $30

Gorgonzola | berkshire bacon | gorgonzola | arugula | fior di latte | balsamic glaze | parmigiano $27 P

ADD-A-DIP
hot honey $4
black truffle mayo $4
roasted garlic aioli $4

V | vegan VG | vegetarian GF | gluten-free P | pork S | spicy SS | extra-spicy

Posta Italbar Cucina | www.postaportcredit.com | @postaitalbar