POSTA

ITALBAR CUCINA ▪ PASTIFICIO & PIZZERIA

We specialize in high-quality, Italian cuisine, made from fresh ingredients. Our sourcing revolves around organic products that are seasonally available and support local farms. Our menu is inspired by Italy's vast regions and offers a combination of the traditional Italian style of cooking and modern, innovative techniques to satisfy all palates.

LIVE MUSIC ▪ PRIVATE DINING ROOM ▪ CORPORATE EVENTS

APPETIZERS

Please let your server know about any dietary restrictions.

Focaccia of the Day | shareable board of in-house made focaccia $9 VG *Ask your server

Truffle Fries | yukon potato | truffle oil | parmigiano | parsley | truffle mayo $14 VG

Marinated Olives | biquinho peppers | crostini $13 V

Bone Marrow | sour dough | gremolada | truffle paste $27

Burrata D.O.P | arugula | cherry tomato | biquinho peppers | sea salt | lemon | crostini $30 VG

Beef Carpaccio | seared beef tenderloin | cracked pepper | arugula | shaved parmigiano | truffle oil $29 GF

Posta Antipasto | 3 cheeses & 3 meats | honey | grainy mustard | olives | crostini • small (2) $29 • large (4) $56 P

Bruschetta | roma tomatoes | evoo | garlic | basil | grilled bread | balsamic glaze $13 V

Truffle Ricotta Crostini | grilled bread | truffle ricotta | honey | cracked peppercorn $17

Foraged Mushroom Crostini | mixed mushrooms | evoo | thyme | butter | garlic | white wine | grilled bread $18 VG

Brussel Sprouts | crispy fried spicy pancetta | balsamic glaze $16 P

Arancini | (3pc) lightly breaded risotto balls | fior di latte | peas | parmigiano | tomato ragù $18 • add arancini ball $6 VG

Meatballs | beef & pork base | black truffle ricotta | tomato ragù | parmigiano | grilled bread $20 • add meatball $9 P

Salmon Tartare | chives | rainbow trout caviar | avocado | lemon | crostini | seedling salad $28

PEI Mussels | tomato broth | white wine | cracked pepper | grilled bread $26

Grilled Calamari | calamari | olives | roma tomatoes | capers | lemon | evoo $26 GF

Frittura Di Pesce | calamari | tiger shrimp | biquinho peppers | chili lime aioli $31 S

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

PORT CREDIT

ITALBAR CUCINA · TAKE OUT · PORT CREDIT

Call 905.891.0193

ADD-ONS | GF

Grilled Chicken | 8 oz. organic chicken breast | evoo | lemon $17
New Brunswick Salmon | 6 oz. salmon | evoo | lemon $20
Black Tiger Shrimp | 4 grilled tiger shrimp | lightly seasoned | evoo $20
Burrata D.O.P | sea salt | evoo $20
Chicken Parm | breaded chicken breast| pomodoro | fior di latte $16
AAA Steak | 6 oz. $25

KIDS MENU

Kids Pasta | spaghetti with your choice of tomato sauce, butter, or oil $15
Kids Pizza | tomato sauce | mozzarella | parmigiano or pepperoni $15
Chicken Tenders | breaded chicken tenders & french fries $15

DESSERTS

Sicilian Cannolis | ricotta & chocolate chip | pistachio cream | icing sugar (5pc) $12
Crème Brûlée | creamy custard with a hard layer of caramel | fresh berries | orange zest $16 GF
Tiramisu | italian lady fingers | mascarpone cream | espresso | dark chocolate shavings $16 *(nut-free)*
Chilled Nutella Cheesecake | oreo crumble | chantilly cream | dark chocolate ganache | berries $18 *(egg-free)*
San Sebastián Cheesecake | blood orange syrup | chantilly cream | berries | mint $18 *(nut-free)*
Panna Cotta | vanilla bean | cream | blackberry compote $16 *(nut-free) (egg-free)* GF
Funneltella | fried pizza dough | nutella | fresh berries $18 *(egg-free)*
Assorted Dessert Board | tiramisu | funnetella | nutella cheesecake $49

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POSTA ITALBAR CUCINA ▪ THE PERFECT LOCATION FOR ANY EVENT

POSTA'S private dining room can accommodate up to 22 guests and is available to be reserved for any occasion. POSTA provides an open-concept dining experience, and the location is perfect for corporate events and can accommodate up to 300 people for cocktail party style events or 160 for sit-down dinner/ banquet style events. POSTA'S picturesque location, modern decor and vibrance will be a wonderful addition to your event! We offer specialty menus, buffets and hors d'oeuvres style menus, and will work in collaboration with you to make your event at POSTA perfect!

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

PASTA

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

Flaming Parmigiano Wheel | rigatoni cacio e pepe prepared table-side in a flaming parmigiano wheel $38 pp min. 2 orders | indoor seating only | may take up to 40 min. VG

Aglio e olio | spaghetti | evoo | garlic | fresno chilli | parsley $20 VG S

Arrabbiata | spaghetti | tomato | garlic | basil | fresno chilli | parmigiano $20 VG S

Pomodoro | spaghetti | tomato sauce | fior di latte | basil $22 VG (add meatball +$9) P

Alfredo | fettuccine | butter | cream | parmigiano | garlic | parsley $28 VG

Crema Alla Salmone | spaghetti | garlic | smoked salmon | dill | capers | lemon zest | butter | cream $28

Alla Vodka | rigatoni | pancetta | vodka sauce | basil | parmigiano $32 P S

Gnocchi Di Pistacchi | in house gnocchi | truffle cream sauce | shaved parmigano | pistachio crumble $32 VG

Bolognese | pappardelle | ontario beef & pork ragù | fresno chilli | parmigiano $32 P S

Shrimp Scampi | spaghetti | roasted tomato butter | garlic confit | white wine | fresno chili | lemon $36 SS

Pescatore | spaghetti | shrimp | calamari | mussels | white wine | basil | tomato sauce $39

Lasagna | in-house assembled lasagna | bolognese | bechamel | ricotta | parmigiano $38 P

MAINS

Truffle Risotto | mushroom medley | butter | parmigiano | arborio rice | truffle paste $30

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

Chicken Parm | breaded deepfried organic chicken | spaghetti pomodoro | fior di latte $30

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

Chicken Piccata | grilled organic chicken breast | lemon veloute | capers | whipped potatoes | seasonal greens $37

New Brunswick Salmon | 8 oz. salmon | lemon veloute | black venetian rice | trout caviar | seasonal greens $42

Branzino | black venetian rice | tomato | black olive | capers | basil | seasonal greens | lemon $46 GF

New York Striploin | 10 oz. wellington county AAA | chimichurri | seasonal greens | french fries $73

Osso Bucco | braised veal shank | herbed demi glaze | mushroom | parsley | whipped potatoes | seasonal greens $54

Sides for the Table | VG

Fries $8 | **Seasonal Greens** $14 | **Venetian Rice** $15 | **Whipped Potatoes** $15

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

PIZZA

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

RED

Marinara | tomato sauce base | garlic | oregano $22 V

Margherita | fior di latte | tomato sauce | basil | parmigiano $24 VG

Canadese | spicy pepperoni | tomato sauce | fior di latte | parmigiano $26 P S

Frico | vodka rose base | italian bacon | fior di latte | chillies | basil | parm crisp $28 P SS

Diavola | spicy sausage | soppressata | tomato sauce | fior di latte | black olive | parmigiano $28 P SS

Regina | fior di latte | cherry tomato | arugula | prosciutto | shaved parmigiano $28 P

Parmigiana | roasted eggplant | tomato sauce | parm | basil | oregano | fior di latte $28 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

WHITE

Quattro Formaggi | provolone | mascarpone | fior di latte | parmigiano $28 VG

Funghi | mushroom | fior di latte | truffle oil | chives $28 VG

Romana | yukon gold potato | mascarpone | nduja sausage | fior di latte | chili flakes | parmigiano $30 P SS

Verde | basil pesto | sundried tomato | parmigiano | fior di latte | basil | chillies $28 S

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

Bresaola | cured black angus beef | fior di latte | arugula | cherry tomato | parmigiano $32

Gorgonzola | berkshire bacon | gorgonzola | arugula | fior di latte | balsamic glaze | parmigiano $30 P

CALZONE

*** add a topping of your choice* (+$4)

Margherita | tomato sauce | fior di latte | padano $24 VG

Primavera | tomato sauce | mushroom | green pepper | red onion | cherry tomatoes | olives | fior di latte | padano $26 VG

Canadiana | tomato sauce | pepperoni | mushroom | garlic | fior di latte | basil $27 P

Godfather | tomato sauce | pepperoni | sopressata | pancetta | nduja sausage | fior di latte $30 P

Vodka Calabrese |red onion | green pepper | capiocollo | fior di latte $30 P S

ADD A DIP! Hot Honey | Black Truffle Mayo | Roasted Garlic Aioli $4

SALADS

Baby Gem | baby romaine wedges | avocado | radish | walnuts | edamame | pecorino | sherry vinaigrette $22 VG GF

Posta Caesar | romaine | anchovy | capers | brioche croutons | parmigiano | berkshire bacon $22 P

Posta Caprese | fior di latte | sliced heirloom tomatoes | basil | sea salt | evoo | balsamic glaze $22 VG GF

Posta Cobb Salad | spinach arugula mix | red onion | cherry tomatoes | crispy chickpeas | pickeled shallots radish | lemon mustard vinaigrette topped with a soft boiled egg $20 GF