

ADD-ONS | GF

Grilled Chicken | 8 oz. organic chicken breast | evoo | lemon \$16
New Brunswick Salmon | 6 oz. wild new brunswick salmon | evoo | lemon \$18
Black Tiger Shrimp | 4 grilled tiger shrimp | lightly seasoned | evoo \$18
Burrata D.O.P | sea salt | evoo \$18



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

Gelato | ask your server for available flavors • small \$6 • large \$9.50
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) GF
Funneltella | fried pizza dough | nutella | fresh berries \$18 (egg-free)
Assorted Dessert Board | tiramisu | funnetella | nutella cheesecake \$49

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



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!



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

Starting May 4th
NOW OPEN 7 DAYS A WEEK
Sunday - Thursday | 11 am - 11 pm
Friday - Saturday | 11 am - 12 am
* Closing times may vary.

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 | chimichurri \$24
Burratta D.O.P | arugula | cherry tomato | biquinho peppers | sea salt | lemon | crostini \$28 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) \$26 • large (4) \$52 P
Bruschetta | roma tomatoes | evoo | garlic | basil | grilled bread | balsamic glaze \$13 V
Marinated Red Pepper Crostini | roasted red pepper | balsamic glaze | evoo | parsley \$16 V
Foraged Mushroom Crostini | mixed mushrooms | evoo | thyme | butter | garlic | grilled bread \$16 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 \$26
PEI Mussels | tomato broth | white wine | cracked pepper | grilled bread \$26
Grilled Calamari | calamari | olives | heirloom tomatoes | capers | lemon | evoo \$26 GF
Frittura Di Pesce | calamari | tiger shrimp | biquinho peppers | chili lime aioli \$29 S
Seafood Platter | salt cured salmon | cocktail shrimp | seared tuna | octopus | PEI mussels | avocado cocktail sauce | togarashi | chimichurri \$64

