

SALADS

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

Summer Salad | arugula | spinach | avocado | cherry tomato | strawberry | red onion | pecans | feta cheese
strawberry balsamic \$18 VG GF

ADD-ONS GF

Grilled Chicken | 8 oz. organic chicken breast | evoo | lemon \$14

New Brunswick Salmon | 6 oz. wild new brunswick salmon | evoo | lemon \$16

Black Tiger Shrimp | 4 grilled tiger shrimp | lightly seasoned | evoo \$16

Burrata D.O.P | sea salt | evoo \$15

KIDS MENU

Kids Pasta | spaghetti with your choice of tomato sauce, butter, or oil \$12

Kids Pizza | tomato sauce | mozzarella | parmigiano or pepperoni \$12

Chicken Tenders | breaded chicken tenders & french fries \$12

DESSERTS

Tiramisu | italian lady fingers | mascarpone cream | espresso | dark chocolate shavings \$14 (*nut-free*)

Chilled Nutella Cheesecake | oreo crumble | chantilly cream | dark chocolate ganache | strawberry \$18 (*egg-free*)

San Sebastián Chessecake | blood orange syrup | chantilly cream | berries | mint \$18 (*nut-free*) GF

Sicilian Cannolis | ricotta & chocolate chip | pistachio cream | icing sugar (5pcs) \$12

Funneltella | fried pizza dough | nutella | fresh berries \$18 (*egg-free*)

Crème Brûlée | creamy custard with a hard layer of caramel | fresh berries \$16 GF

Assorted Dessert Board | tiramisu | funnetella | nutella cheesecake \$46

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

POSTA

ITALBAR CUCINA • PASTIFICIO & PIZZERIA

LUNCH MENU

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.

Marinated Olives & Crostini | biquinho peppers | crostini \$13 V

Focaccia of the Day | shareable board of in-house made focaccia \$8 **Ask your server*

Posta Antipasto | 3 cheeses & 3 meats | honey | grainy mustard | olives | crostini P

• small (2) \$26 • large (4) \$52

Bruschetta | roma tomatoes | evoo | garlic | basil | grilled bread | balsamic glaze \$12 V

Foraged Mushroom Crostini | mixed mushrooms | evoo | thyme | butter | garlic | grilled bread \$14 VG

Arancini | (3pc) lightly breaded risotto balls | fior di latte | peas | parmigiano | tomato ragù \$15

• add arancini ball \$5 VG

Meatballs | beef & pork base | black truffle ricotta | tomato ragù | parmigiano | grilled bread \$18 P

• add meatball \$8

Frittura Di Pesce | calamari | tiger shrimp | biquinho peppers | chili lime aioli \$27 S

Grilled Calamari | calamari | olives | heirloom tomatoes | capers | lemon | evoo \$24 GF

Salmon Tartare | chives | rainbow trout caviar | avocado | lemon | crostini | seedling salad \$20

PEI Mussels | tomato broth | white wine | cracked pepper | grilled bread \$19

Beef Carpaccio | seared beef tenderloin | cracked pepper | arugula | shaved parmigiano | truffle oil \$26 GF

Burrata D.O.P | arugula | cherry tomato | biquinho peppers | sea salt | lemon | crostini \$24

Brussel Sprouts | crispy fried spicy pancetta | balsamic glaze \$15 P

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

Seafood Platter | salt cured salmon | cocktail shrimp | seared tuna | octopus | PEI mussels | avocado
cocktail sauce | togarashi | chimichurri \$64

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

PASTA

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

Flaming Parmigiano Wheel | rigatoni cacio e pepe prepared table-side in a flaming parmigiano wheel \$30 pp
min. 2 orders | indoor seating only | may take up to 40 min. **VG**

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

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

Gnocchi Di Pistacchi | in-house ricotta gnocchi | pistachio truffle cream | shaved parmigiano pistachio crumble \$28 **VG**

Bolognese | pappardelle ontario beef & pork ragù | fresno chilli | parmigiano \$26 **P S**

Alla Vodka | rigatoni | pancetta | vodka sauce | basil | parmigiano \$28 **P S**

Shrimp Scampi | spaghetti | roasted tomato butter | garlic confit | white wine | fresno chili | lemon \$32 **SS**

Pesto e Panna | rigatoni | basil | pinenuts | sundried tomato | parmigiano \$28 **VG**

MAINS

Chicken Parm | breaded deepfried organic chicken | spaghetti pomodoro | fior di latte | parsley \$28

Eggplant Parmigiana | 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)

New Brunswick Salmon | wild salmon | lemon veloute | black venetian rice | trout caviar | seasonal greens \$36

PAININI

all paininis come with a misicanza salad

Pollo | grilled chicken breast | roasted red pepper | pesto | arugula | fior di latte \$20

Polpette | housemade meatballs | basil | tomato sauce | parmigiano | truffle ricotta \$20 **P**

Salumi | cured meat medley | fior di latte | arugula | roasted red pepper | mayo \$19 **P**

Melanzane | roasted eggplant | roasted red pepper | basil | arugula | fior di latte | balsamic \$19 **VG**



PIZZA

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

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

RED

Marinara | tomato sauce base | garlic | oregano \$18 **V**

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

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

Posta Hawaiian | grilled pineapple | mortadella | candied jalapeño | fior di latte \$27 **S P**

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

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

Regina | fior di latte | cherry tomato | arugula | prosciutto | shaved 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**

WHITE

Quattro Formaggi | provolone | mascarpone | fior di latte | parmigiano \$23 **VG**

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

Tuscan Kale | pancetta | tuscan kale | caciotta | garlic | chilli \$28 **S P**

Romana | yukon gold potato | mascarpone | nduja sausage | fior di latte | chili flakes | parmigiano \$25 **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 \$28 **P**

Bresaola | cured black angus beef | fior di latte | arugula | cherry tomato | parmigiano \$25

Gorgonzola | berkshire bacon | gorgonzola | arugula | fior di latte | balsamic glaze | parmigiano \$24 **P**

CALZONE

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

Margherita | tomato sauce | fior di latte | padano \$20 **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 S**

ADD-A-DIP

hot honey \$4

black truffle mayo \$4

roasted garlic aioli \$4