



il Posto

CUCINA ITALIANO . PIZZA . VINO . BIRRA

Starters

- Mom's Meatballs with whipped ricotta 6
- Rolled Stuffed Eggplant 8
- Stuffed Banana Peppers 10
- Clams Casino 12
- Maine Mussels or Little Neck Clams Marinara 14
- Crispy Fried Calamari with Spicy Aioli 12
- Maryland Crab Cake Balls 12
- Risotto Balls with Marinara Sauce 7
- 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

Soup

- Chicken Vegetable with Rice 6
- Pasta Fagioli 7

Salad

Some are Offered in Small and Large Portions

- Italian Antipasti 20
prosciutto di parma, soppressata salami, capicola, pepperoni, roasted peppers, sauteed long hot pepersrs, imported cheeses, imported olives
- Insalata di Casa 5
mixed greens, black olive, cherry tomato, cucumber, carrot, house vinaigrette
- Classic Romaine Caesar 7 14
house made caesar, romaine hearts, crispy pancetta, croutons, shaved parmigiana reggiano
- Tomato & Fresh Mozzarella Caprese 8 15
- Traditional Mom's Kitchen "Salad Supreme" 9 16
salami, ham, tomato, red onion, black and green olives, provolone, vinegar peppers, house vinaigrette
- Roasted Beet and Arugula w/Goat Cheese 7 13
baby carrot, citrus vinaigrette

Pasta

Some are Offered in Small and Large Portions

- House Made Ravioli 8 16
cheese or meat
- Traditional Meat Lasagna 18
- Veal Cannelloni Pomodoro 18
ground veal, ricotta, house made crepe
- Spaghetti with Meatballs 8 15
pomodoro sauce
- Cheese Tortellini with Pancetta & Peas 10 18
- Rigatoni Bolognese 10 18
- Cavatelli with Broccoli Rabe & Italian Sausage 10 19
roasted garlic, EVOO, pecorino romano, sweet sausage
- Spaghetti with Clam Sauce 14 22
little necks, EVOO (white or red sauce)

*gluten free penne & spaghetti available

Pizza & Calzone

- Traditional Cheese Pizza 8 14
- Classic Margherita Pizza 10 16
Fresh Mozzarella, EVOO, basil
- Grandma's Pizza 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 13
- Sausage, Pepper & Onion Stromboli 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

Chicken

Served with Side Salad

- Chicken Parmigiana 22
served with spaghetti
- Chicken Francaise 22
egg battered breast, white wine, lemon
- Chicken Murphy 23
boneless or bone in chicken, mushroom, onion, potato, italian sausage
(offered hot, sweet or half and half)
- Roasted Free Range Chicken 20
oven roasted half chicken, sautéed baby spinach

Veal . Beef . Pork

Served with Side Salad

- Veal Parmigiana 24
served with spaghetti
- Veal Marsala 24
scaloppini of veal, mushroom, shallot, marsala wine
Served over Angel Hair
- Veal Saltimbocca 26
scaloppini of veal, topped with baby spinach, thin sliced prosciutto, melted mozzarella, mushroom white wine sauce, served with roasted garlic fingerling potato
- Braised Beef Short Ribs 25
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 Braciola with Rigatoni 22
rigatoni with sunday sauce, meatballs, sausage, pork rib

Seafood

Served with Side Salad

- Flounder al Limoné 23
egg battered filet, white wine, lemon butter
Served over Spaghetti
- Baked Atlantic Salmon Portofino 24
mushroom, cherry tomato, scallion, roasted garlic, fresh basil, white wine & lemon sauce. Served with Fingerling Potatoes
- Zuppa di Pesce 28
clams, mussels, shrimp, calamari steeped in seafood marinara hot or sweet over linguine
- Shrimp Fra Diavolo 25
served over linguine
- Vegetarian
- Vegetable Lasagna 18
three cheese blend layered with zucchini, yellow squash, mushrooms, bell peppers
- Eggplant Parmigiana 20
Layered eggplant served with spaghetti marinara
- 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)

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

House Wine

House Glasses 7 Glass

Pinot Grigio, Chardonnay, Chianti,
Cabernet Sauvignon, Pinot Noir, Merlot

Home Made Sangria Red or White 8 Glass Liter 25
Sparkling Prosecco 7 Champagne Brut 8

White Wine

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

Franco Amaroso Moscato 8 30
from Piedmont, 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

Feudo Maccari Nero D'Avolo 9 34
2014 from Sicily, Italy

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

Castello D'Albola Chianti Classico 8.5 32
2013 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)
- ❖ Ballast Point (CA) Grapefruit Sculpin*
- ❖ Stella Artois (Belgium)
- ❖ Coors Light
- ❖ Yuengling
- ❖ Miller Lite
- ❖ Ask about our Rotating Taps*
- ❖ Kane Overhead IPA* (Ocean Twp, NJ)
- ❖ New Belgium Fat Tire* (Colorado)
- ❖ Blue Moon Belgian White*
- ❖ Little Dog Seasonal* (Neptune, NJ)

Bottle Beer

- ❖ Budweiser
- ❖ Bud Light
- ❖ Michelob Ultra
- ❖ Amstel Light
- ❖ Heineken
- ❖ Heineken Light
- ❖ Corona
- ❖ Corona Light
- ❖ Miller Lite
- ❖ Coors Light
- ❖ Stella Artois Cidre
- ❖ Moretti (Italy)
- ❖ Bass Ale
- ❖ O'Doul's (non-alcoholic)
- ❖ Crispin Hard Cider (gluten-free)
- ❖ Miller 64

Specialty Cocktails

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

Black Manhattan 11
Montenegro Amaro, Bulleit Bourbon, bitters

Espresso Martini 12
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 liqueur, Stoly vanilla vodka,
chocolate syrup

CEO 12
Grey Goose vodka, olive juice,
gorgonzola stuffed olives

Cucumber Martini 11
Hendricks gin, St. Germain, lemon juice, simple
Syrup

Italian Classics

Aperol Spritz 9
prosecco, aperol apertivo, splash of club

Good Night, Irene 9
branca menta, bulleit bourbon

Sage Negroni 10
Campari, Sage gin, sweet vermouth,

Bellini 8
peach nectar, prosecco

