



**CALDI ANTIPASTI FREDDI**  
**Hot & Cold Appetizers**

**ANTIPASTO MISTO SALUMERIA ITALIANA 25/42**

*\*serving for 2 or 4 \**

Combination of thin sliced Parma Prosciutto 18 months aged, Salamino, Soppressata, Mortadella with Pistachio, Rosemary baked Porchetta ham, Pecorino Toscano & Cerignola Olives

**MOZZARELLA CAPRESE 14**

Fresh Mozzarella, sliced Tomatoes, fresh basil, & extra virgin olive oil

**BURRATA ALLA POSTA 16**

Fresh Burrata \*Mozzarella stuffed with Stracciatella cream cheese\* served over a bed of mixed green lettuce, grilled zucchini, roasted peppers, tomatoes, Cerignola olives, fresh basil, & extra virgin olive oil

*\*Add Prosciutto di Parma aged 18 months 8\**

**COZZE ALLA MARINARA 16**

Sautéed Mussels in olive oil, garlic, touch of red pepper, fresh basil, white wine & tomato marinara sauce

**ROLLATINA DI MELANZANA ALLA PAMIGIANA 12**

Baked rolled sliced eggplant stuffed with ricotta cheese, spinach, marinara sauce, fresh basil, Parmigiano Reggiano & Mozzarella cheese

**CALAMARI ALLA GRIGLIA 17**

Fresh Calamari marinated & grilled served over arugula with extra virgin olive oil and lemon

**CLAMS CASINO 15**

Clams topped with seasoned bread crumbs, peppers, & topped with pancetta

**MOZZARELLA CARROZZA 14**

Fresh Mozzarella cheese wrapped between Italian bread then fried topped with an anchovy cream sauce

**CARPACCIO DI MANZO 18**

Thin sliced raw Beef tenderloin, yogurt tartare sauce coulis, arugula, shaved Parmigiano Reggiano, capers, extra virgin olive oil & lemon

**PROSCIUTTO DI PARMA E MELONE 14**

Thin sliced Parma Prosciutto & seasonal Melon

**BRUSCHETTA ALLA POSTA 11**

Toasted Italian bread with cherry tomatoes, fresh basil shaved Parmigiano Reggiano, garlic & olive oil

**ARANCINI DI RISO ALLA SICILIANA 11**

Fried panko breaded rice balls, stuffed with diced fresh Mozzarella, peas, meat ragout, Saffron, Served with tomato sauce

**CALAMARI FRITTI ALLA VENEZIANA 17**

Fried lightly floured fresh Calamari & zucchini served with marinara sauce

**POLPETTINE AL FORNO 11**

Baked homemade meatball casserole

**~ ZUPPE ~**

**Soups**

**STRACCIATELLA 9**

Sicilian spinach egg drop wedding soup

**TORTELLINI BRODO 9**

Cheese filled tortellini in our homemade chicken broth

**PASTA E FAGIOLI 9**

Traditional Italian Cannellini beans in a Prosciutto base soup with Ditalini pasta

**LA ZUPPA DEL GIORNO 9**

*\*Soup of the Day\**

*\*Ask the server about it \**

**~ INSALATE ~**

**Salads**

**FRIED GOAT CHEESE SALAD 16**

Panko covered goat cheese deep fried topped with strawberries with mixed berry vinaigrette over arugula

**ARUGULA 13**

Baby Arugula mixed with seedless grapes, toasted walnuts, crumbled Gorgonzola cheese diced cucumbers, aged balsamic vinegar & extra virgin olive oil

**CAESAR SALAD 12**

Romaine hearts lettuce, tossed with our homemade Caesar dressing, Parmigiano Reggiano cheese & toasted buttery croutons

**INSALATA MISTA 11**

Mixed field green lettuce, carrots, cherry tomatoes, red onions & cucumber with Champagne vinaigrette dressing

*Add entrees topping*

Grilled Chicken 6 \* Grilled Shrimp 12 \* Grilled Salmon 12

**~RAGAZZI~**

**~Kids~**

**Cheese or Pepperoni Pizza 10**

**Penne Pasta & Meatballs 9**

**Chicken Tenders & Fries 9**

**French Fries 7**



**~ VERDURE ~**

**~Vegetables~**

**Sautéed Asparagus 9**

**Sautéed Broccoli & Red Potatoes 9**

**Broccoli di Rabe & Italian Sausage 9**

**Sautéed Mushrooms 9**

**Sautéed Spinach 9**



**~SANDWICHES~**

**12-5 PM**

**EMILIANO 12**

Thin sliced Parma prosciutto with homemade Mozzarella cheese, tomato & basil

**ITALIAN COLD CUT 12**

Combination of Mortadella, Porchetta ham, Soppressata, Provolone cheese, mixed Green lettuce, tomato, onions, finished with E.V. olive oil

**C- STEAK LA POSTA 14**

Fresh sliced Rib Eye, sautéed mushrooms, onions, Bannana Peppers, & Provolone cheese with lettuce & tomato

**NAPOLETANO 14**

Grilled mild Roma sausages, sautéed Broccoli di Rabe & smoked Scamorza cheese

**HAMBURGER COSA NOSTRA 14**

Grilled top quality Wagyu beef burger, topped with Oregon Cheddar cheese, mushrooms, Pancetta, caramelized onions, Tomato, mayo



**Thanks to HomeStead Gardens LaPosta Now Has Additional Parking in Their Rear Lot Till 10pm**  
*Please Remember Any Cars Left in Lot Will Be Towed At Owners Expense...*



**PESCE ~ VITELLO & CARNE ~ POLLO**  
*Fish Veal & Meat Chicken*



**SALMONE & GAMBERI CHAMPAGNE 29**

Salmon & shrimp sautéed in a creamy champagne sauce with a touch of dijon mustard over linguine

**POLLO SCARPARELLA 23**

Chicken tenderloins & Italian sausage sautéed in garlic olive oil in a lemon butter white wine sauce over spaghetti

**VITELLO PICCATA 27**

Veal medallions sautéed in a lemon, butter, white wine sauce garnished with asparagus over spaghetti

**POLLO ALLA FIORENTINA 24**

Chicken breast, topped with sliced Parma Prosciutto, spinach & Provolone cheese, in a garlic & white wine reduction sauce over spaghetti

**TAGLIATA BISTECCA DI MANZO 34**

Grilled & sliced flat iron steak with baby arugula, cherry tomatoes & shaved parmigiano cheese

**SALMONE ALLA MUGNAIA 28**

Grilled Atlantic Salmon topped with sautéed garlic, capers, lemon butter sauce over linguine

**GAMBERI FRADIAVOLO 26**

Gulf Shrimp sautéed in garlic, olive oil, white wine in our spicy marinara sauce over linguine

**SCALOPPINE DI VITELLO PARMIGIANA 27**

*\*Chicken also available 23\**

Breaded Veal Scaloppini topped with tomato marinara sauce & sliced fresh mozzarella & Parmesan cheese over spaghetti

**GAMBERI ALLA SCAMPI 27**

Gulf Shrimp sautéed in garlic, olive oil, lemon, white wine, butter over linguine



**~PASTAS~**

*\* Available Gluten free & Angel Hair 3 \**

**MAMA'S LASAGNA 21**

Layered pasta filled with homemade meat sauce baked with Romano, mozzarella & ricotta cheese

**SPAGHETTI PUTTANESCA 18**

Fresh spaghetti pasta sautéed with olive oil, garlic, touch of anchovies, black olives, capers, grape tomatos, fresh basil & marinara sauce

**RAVIOLI FLORENTINA 20**

Cheese filled Ravioli with roasted peppers, peas, mushrooms, & prosciutto served over a bed of spinach in a cream sauce

**FETTUCCINE ALL' AMATRICIANA 19**

Fettuccine pasta sautéed with sliced imported Pancetta, onions, grape tomatoes, fresh basil & marinara sauce

**GNOCCHI AL POMODORO E BASILICO 21**

Homemade Gnocchi potato dumpling sautéed in fresh grape tomato and basil marinara sauce

*\*Also available in Gorgonzola cream sauce\* 3*

**RAVIOLI DI RICOTTA ALLA POSTA 23**

Ravioli filled with ricotta cheese & spinach in a creamy Parmesan cheese sauce with mushrooms, onions & sliced Speck prosciutto

**LINGUINE CON BROCCOLI DI RABE 20**

Broccoli di Rabe & Roma Sausage sauteed in garlic, olive oil then tossed linguine pasta with a touch of marinara sauce

**LINGUINE ALLE VONGOLE 21**

Linguine pasta sautéed with clams in olive oil, garlic, touch of hot red peppers Italian parsley & white wine sauce.

*\*Also available in red marinara sauce\**

**SEAFOOD LA POSTA 30**

Paccheri semolina pasta sautéed with shrimp, clams, mussels, sliced calamari, sea scallops in garlic, olive oil, Italian parsley, white wine & grape tomato marinara sauce

**PENNE ALLA VODKA 28**

Penne pasta sauteed in olive oil, vodka tossed with onions, cherry tomatoes, baby arugula then garnished with crabmeat

**PAPPARDELLE DI CINGHIALE 23**

Pappardelle pasta sautéed with wild boar meat, & tomato ragout sauce

**~WOOD FIRED PIZZAS~**

**MARGHERITA NAPOLETANA 15**

Crushed San Marzano Tomatoes, fresh mozzarella, basil & E.V olive oil

**DIAVOLA 17**

Crushed San Marzano Tomatoes, fresh mozzarella, spicy Salamino, spicy Sausage, & E.V. olive oil

**BURRATA & SPECK 17**

Crushed San Marzano Tomatoes, fresh mozzarella & after baking, Burrata cheese & sliced imported Speck Prosciutto & E.V. olive oil

**CRUDO DI PARMA E ARUGULA 18**

Crushed San Marzano Tomatoes, fresh mozzarella & after baking, sliced Parma Prosciutto & arugula & E.V. olive oil

**PIEMONTESE 16**

Crushed San Marzano Tomatoes, fresh mozzarella, sautéed mushrooms, fontina cheese

**CAPRICCIOSA 18**

Crushed San Marzano Tomatoes, fresh mozzarella, imported smoked mozzarella, Italian ham, artichokes, mushrooms, oregano and E.V. olive oil

**MELANZANE E GRANA 18**

Crushed San Marzano Tomatoes, fresh mozzarella, grilled Italian eggplant, shaved Parmigiano cheese, & after baking, sliced Prosciutto & E.V. olive oil

**CALABRESE 16**

Tomato sauce, fresh mozzarella, mild Roma sausages, black olives, roasted peppers, oregano & E.V. olive oil

**PIZZA BIANCA 16**

Fresh mozzarella cheese, mild Roma sausages, imported smoked mozzarella, garlic sautéed broccoli di Rabe, & E.V. olive oil

**QUATTRO FORMAGGI 18**

Fresh mozzarella cheese, imported sweet Gorgonzola cheese, Ricotta cheese, basil & E.V olive oil

**VEGETARIANA 18**

Tomato sauce, fresh mozzarella, mushrooms, zucchini, roasted peppers & E.V. olive oil

**MEAT LOVERS 17**

Tomato sauce, fresh mozzarella, Italian ham, Salamino, Sausage

**CALZONE RIPIENO 14**

Stuffed pizza, fresh mozzarella, Ricotta cheese, Italian ham, Salamino, mushrooms, basil & E.V. olive oil

**ADDITIONAL TOPPINGS**

Anchovies \* spinach \* roasted peppers \* grilled zucchini\* black olives  
 eggplant \* mushrooms \* basil \* onions \*pepperoni  
 Sausage \* Salamino \* Ham 1.75 Speck & fresh mozzarella 3.50

*(Ask About Our LaPosta Pizza Kits) PIZZA KITS 25 or 35 w/ LP Wine*

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please be advised that food prepared here may contain: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish. Inform your server of any dietary restrictions and we will do our best to accommodate your needs.

**WE BELIEVE IN REALLY GOOD SERVICE! 22% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE! NO SEPARATE CHECKS, ONLY FOR PARTIES OF 2. \*A 3% CC PROCESSING FEE IS ADDED TO ALL CHECKS\***

