



CALDI ANTIPASTI FREDDI
Hot & Cold Appetizers

ANTIPASTO MISTO SALUMERIA ITALIANA 27/44

**serving for 2 or 4 **

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

MOZZARELLA CAPRESE 15

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

BURRATA ALLA POSTA 17

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 17

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

ROLLATINA DI MELANZANA ALLA PAMIGIANA 13

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

CALAMARI ALLA GRIGLIA 18

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

CLAMS CASINO 16

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

MOZZARELLA CARROZZA 15

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

CARPACCIO DI MANZO 19

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

PROSCIUTTO DI PARMA E MELONE 15

Thin sliced Parma Prosciutto & seasonal Melon

BRUSCHETTA ALLA POSTA 12

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

ARANCINI DI RISO ALLA SICILIANA 12

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

CALAMARI FRITTI ALLA VENEZIANA 18

Fried lightly floured fresh Calamari & zucchini served with marinara sauce

POLPETTINE AL FORNO 12

Baked homemade meatball casserole

~ ZUPPE ~

Soups

STRACCIATELLA 10

Sicilian spinach egg drop wedding soup

TORTELLINI BRODO 10

Cheese filled tortellini in our homemade chicken broth

PASTA E FAGIOLI 10

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

LA ZUPPA DEL GIORNO 10

Soup of the Day

**Ask the server about it **

~ INSALATE ~

Salads

FRIED GOAT CHEESE SALAD 17

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

ARUGULA 14

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

CAESAR SALAD 13

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

INSALATA MISTA 12

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

Add entrees topping

Grilled Chicken 7 * Grilled Shrimp 13 * Grilled Salmon 13

~RAGAZZI~

~Kids~

Cheese or Pepperoni Pizza 12

Penne Pasta & Meatballs 10

Chicken Tenders & Fries 10

French Fries 8



~ VERDURE ~

~Vegetables~

Sautéed Asparagus 10

Sautéed Broccoli & Red Potatoes 10

Broccoli di Rabe & Italian Sausage 10

Sautéed Mushrooms 10

Sautéed Spinach 10



~SANDWICHES~

12-5 PM

EMILIANO 13

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

ITALIAN COLD CUT 13

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

C- STEAK LA POSTA 15

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

NAPOLETANO 15

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

HAMBURGER COSA NOSTRA 15

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 30

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

POLLO SCARPARELLA 24

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

VITELLO PICCATA 28

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

POLLO ALLA FIORENTINA 25

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

TAGLIATA BISTECCA DI MANZO 35

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

SALMONE ALLA MUGNAIA 29

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

GAMBERI FRADIAVOLO 27

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

SCALOPPINE DI VITELLO PARMIGIANA 28

Chicken also available 24

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

GAMBERI ALLA SCAMPI 28

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



~PASTAS~

** Available Gluten free & Angel Hair 4 **

MAMA'S LASAGNA 22

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

SPAGHETTI PUTTANESCA 19

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

RAVIOLI FLORENTINA 21

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

FETTUCCINE ALL' AMATRICIANA 20

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

GNOCCHI AL POMODORO E BASILICO 22

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

**Also available in Gorgonzola cream sauce* 4*

RAVIOLI DI RICOTTA ALLA POSTA 24

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

LINGUINE CON BROCCOLI DI RABE 21

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

LINGUINE ALLE VONGOLE 23

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 35

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 29

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

PAPPARDELLE DI CINGHIALE 24

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

~WOOD FIRED PIZZAS~

MARGHERITA NAPOLETANA 16

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

DIAVOLA 18

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

BURRATA & SPECK 18

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

CRUDO DI PARMA E ARUGULA 19

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

PIEMONTESE 17

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

CAPRICCIOSA 19

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

MELANZANE E GRANA 19

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

CALABRESE 17

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

PIZZA BIANCA 17

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

QUATTRO FORMAGGI 19

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

VEGETARIANA 19

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

MEAT LOVERS 18

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

CALZONE RIPIENO 15

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 2.00 Speck & fresh mozzarella 4.50

(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. *3% CC PROCESSING FEE IS ADDED TO ALL CHECKS*

