

Posta Tuscan Grille



Appetizers – Choice of:

Polpette di carne alla Toscana

The Betti family Tuscan meat balls served with tomato sauce

Salsicce con Rapini

House made veal sausage sautéed with rapini, garlic and tomato

Insalata con rucola e Parmigiano Reggiano

Salad with arugula lettuce, Parmigiano Reggiano cheese, and Posta Tuscan extra virgin olive oil

Pomodori ripieni

Roma tomatoes stuffed with tomato pulp, bread crumbs, parmesean cheese, basil, and oregano

Lost Angel Petite Syrah, Central Coast, California 2006

Main Courses – Choice of:

Ravioli con pancetta e zucchini

Spinach and ricotta cheese ravioli sautéed with pancetta and zucchini

Risotto Market

Market Risotto

Scaloppine di vitella con salsa al limone e capperi

Veal Piccata: scaloppini in a lemon caper sauce with sautéed vegetables

Filetto di branzino al forno con verdure di stagione

Oven baked filet of sea bass, served with fresh seasonal vegetables

Belguardo Serrata – Sangiovese & Cabernet Sauvignon, Tuscany Italy 2004

Dolci – Choice of:

Panna cotta con salsa ai frutti di bosco

Fresh cream pudding with wild berry sauce

Gelato alla vaniglia

Posta housemade vanilla ice cream

Tiramisù

Italian cookies dipped in espresso coffee layered with a light mascarpone cream

Frittelle Di Riso

Rice fritters with an orange cinnamon sauce

Ignazio Giovine Moscato D'Asti, Piedmont, Italy 2009

\$30 per person

\$45 per person with wine paring

Beverages, taxes and gratuity not included.