

# SNACKY THINGS

## OLIVES 7.95

alfonso, picholine, gaeta, red cerignola, arbequina, castelvetroano 180 cal

## CRISPY CAULIFLOWER 12.95

cauliflower, sultana raisin, caper, romesco 440 cal

## MEATBALLS & GOAT CHEESE 14.75

house meatballs, pomodoro, goat cheese, chive, focaccia 740 cal

## SHRIMP SCAMPI 16.95

butter poached jumbo shrimp, artichoke, calabrian chili, chablis spritz, focaccia 390 cal

## ROASTED MUSHROOM FONDUE 13.75

melted white cheddar, truffle, roasted crimini mushroom, focaccia crostini 480 cal

## SMOKED SALMON 16.25

cold and hot smoked salmon, whipped feta, cucumber, pickled onion, cornichons, crispy capers, baby caesar, crostini 960 cal

## OMG GRILLED CHEESE 14.75

layered gruyere, brie, whipped goat cheese, white cheddar, smoked bacon, creamy tomato soup dip 1140 cal

## SKEWERS 15

grilled petite filet & chicken skewers, sicilian garlic yogurt, olive oil 570 cal

## SEASONAL BURRATA 12

burrata topped with seasonally inspired ingredients. ask us! 620 cal

## SWEET POTATO WEDGES 9.95

calabrian chile tahini, sesame seed, chive 580 cal

## SELECT TWO 16.50 265-1215 cal

HALF PANINI / HALF SALAD / SOUP OF THE MOMENT

# PANINI

CHOICE OF CIABATTA 300 CAL OR FOCACCIA 377 CAL  
WITH ROMAINE SALAD 180 CAL YUKON GOLD POTATO CHIPS 324 CAL  
OR CUP OF SOUP +2 45-270 CAL

GLUTEN FREE\*\* BREAD +2.50 +100 CAL

## TUSCAN TUNA 15

albacore tuna, olive oil, balsamic vinegar, white cheddar, pickle, dijonaise 470 cal

## PROSCIUTTO & BRIE 15

prosciutto di parma, brie, fig jam, arugula, balsamic vinegar, olive oil 440 cal

## ITALIAN BEEF DIP 17.50

roast beef, melted brie, caramelized onions, garlic aioli, au jus 1160 cal

## CHICKEN & MOZZARELLA 15

roasted chicken, fresh mozzarella, arugula, red onion, spicy sun-dried tomato aioli 810 cal

## WEST COASTER 15

smoked ham, smashed avocado, arugula, roasted garlic aioli, pickled red onion, calabrian chili, feta cheese 450 cal

## NINE IRON 15

smoked bacon, roasted chicken, fresh stracciatella, mixed greens, tomato, dijonaise 550 cal

## CRUNCHY VEGETARIAN 15

whipped feta, romesco, cucumber, broccolini, cauliflower slaw, roma tomato, white cheddar 660 cal

# BRUSCHETTA

CHOOSE 4 17.50 170-330 cal

GLUTEN FREE\*\* BREAD +2.50 +100 CAL

CHOOSE FOUR

BRIE, APPLE & FIG SPREAD

MEXICAN STREET CORN

FRESH MOZZARELLA, TOMATO & BASIL

PROSCIUTTO DI PARMA, FIG & MASCARPONE

WARM ARTICHOKE SPREAD

SMOKED SALMON & PESTO\*

SWEET N' SPICY PEPPER JAM & GOAT CHEESE

BURRATA, BACON, ARUGULA & TOMATO

RICOTTA, DATES & PISTACHIO

MUSHROOM & MASCARPONE

SALAMI & PESTO

CHEF'S CHOICE

OUR OBSESSION

# THE BOARDS

## GREEK HUMMUS BOARD 15

hummus topped with chopped cucumber, pickled onion, red onion, crushed tomato, blistered tomato, crumbled feta, fresh herbs, olive oil drizzle, grilled ciabatta, pita 947 cal

## TABLE CHEESE 17.95

chef's cheese pick, whipped ricotta & calabrian honey, d'affinois brie with fig jam, cambozola & honey, candied oranges, walnut, crostini, lavash bread 1350 cal

## CHEF'S CHARCUTERIE 18.95

prosciutto di parma, spanish chorizo, salami, whipped feta, chef's cheese pick, olive, spicy marcona almonds, almond hummus, artichoke, pickled pepper, crostini, lavash bread 1380 cal

## NICK'S BOARD 17.95

warm soft pretzel, italian sausage, spanish pork link, pimento cheese, spicy corn nut, sweet drop pepper, packo pickle 1410 cal

# SOUP & SALAD

CHICKEN SKEWER +5 +202 CAL | BEEF SKEWER +7 +230 CAL | SHRIMP +8 +140 CAL | SMOKED SALMON +10 +260 CAL

## SOUP OF THE MOMENT

CUP 5 45-470 cal

BOWL 7 100-930 cal

## BRUSSELS SPROUTS SALAD 13.75

kale, brussels sprout, manchego, spicy marcona almond, bacon, dried cherry, lemon manchego dressing 680 cal

## MIXED GREENS SALAD 13.25

greens, pears, candied pecans, red grapes, gorgonzola, crispy leeks, poppyseed vinaigrette 510 cal

## RASPBERRY CHICKEN 14

chicken salad, almond, pecan, apple, gorgonzola, mixed greens, raspberry vinaigrette 570 cal

## GREEN GARDEN CHICKEN

### CHOP SALAD 16.50

sliced roasted chicken, chopped kale, arugula, mint, basil, cilantro, broccolini, cauliflower, parmesan, pistachio, heritage grains, date, lemon champagne vinaigrette 1060 cal

## CAESAR SALAD\* 13.25

baby gem lettuce, parmigiano-reggiano, house croutons, garlic dressing 470 cal



Allergies?  
Scan for more info

# BEVERAGES

## LEMONADE & PALMERS 5

### THE ORIGINAL

housemade lemonade or arnold palmer 70-130 cal

### APRICOT PALMER

black tea, housemade lemonade, apricot 150 cal

### BLACKBERRY SMASH

green tea, housemade lemonade, blackberry 120 cal

### PRICKLY PEAR LEMONADE

prickly pear infused housemade lemonade 140 cal

### CUCUMBER HONEY LEMONADE

cucumber infused housemade lemonade 130 cal

## ZERO PROOF

### LEITZ EINZ ZWEI ZERO SPARKLING ROSE 12

Germany 28 cal

### ST. AGRESTIS PHONY NEGRONI 9

New York 44 cal

### ATHLETIC BREWING RUN WILD IPA 6

California 65 cal

## BASICS

ICED OR HOT TEA 10 cal

COKE 140 cal

DIET COKE 0 cal

SPRITE 140 cal

GINGER ALE 124 cal

SAN PELLEGRINO SPARKLING WATER 0 cal

ACQUA PANNA SPRING WATER 0 cal

DRIP COFFEE 0 cal

# POSTINO



## BRUNCH FOR THE PEOPLE

SATURDAYS & SUNDAYS

## \$25 BOARD & BOTTLE

EVERY MON & TUES AFTER 8PM GET ANY HOUSE BOTTLE OF WINE & BRUSCHETTA BOARD FOR ONLY \$25

## WE CATER & DELIVER!

ORDER ONLINE AT [POSTINOWINECAFE.COM](http://POSTINOWINECAFE.COM)

## WE'RE ALL HERE FOR YOU

LET ANY OF US KNOW IF YOU NEED ANYTHING, ANYTIME  
OUR TEAM WORKS TOGETHER AND POOLS TIPS

### \*ALLERGIES & NUTRITIONAL INFO

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY.  
ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

\*THESE ITEMS CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

\*\*OUR GLUTEN FREE BREAD IS MADE IN A GLUTEN FREE FACILITY, BUT OUR KITCHENS ARE NOT.

Please beware our items are made in an environment where gluten, nuts, soy, and other allergens are prevalently used, and although we take precautions we cannot guarantee that these allergens have not come in contact with other items. Additionally, some ingredients are not listed. Please discuss your allergens with your server or a manager.

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#DRINKINGWINEATLUNCHISNOTACRIME