

# SNACKY THINGS

## OLIVES 8.95

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

## CRISPY CAULIFLOWER 13.75

cauliflower, sultana raisin, caper, romesco 440 cal

## MEATBALLS & GOAT CHEESE 15.95

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

## SHRIMP SCAMPI 17.25

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 15.50

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

## SKEWERS 15.95

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

## SEASONAL BURRATA 12.75

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

## SWEET POTATO WEDGES 10.50

calabrian chile tahini, sesame seed, chive 580 cal

## SELECT TWO 17.75 265-1215 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 16.25

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

## PROSCIUTTO & BRIE 16.25

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 16.25

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

## WEST COASTER 16.25

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

## NINE IRON 16.25

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

## CRUNCHY VEGETARIAN 16.25

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

# BRUSCHETTA

CHOOSE 4 19.25 170-330 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 16

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 19

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 20

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 19

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

# SOUP & SALAD

CHICKEN SKEWER +6 | BEEF SKEWER +8 | SHRIMP +9 | SMOKED SALMON +10  
+202 CAL | +230 CAL | +140 CAL | +260 CAL

## SOUP OF THE MOMENT

CUP 6 45-470 cal

BOWL 8 100-930 cal

## BRUSSELS SPROUTS SALAD 15

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

## MIXED GREENS SALAD 14.25

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

## RASPBERRY CHICKEN 15.25

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

## GREEN GARDEN CHICKEN

### CHOP SALAD 17

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

## CAESAR SALAD\* 14.25

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



## \$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 allergies with your server or a manager.

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#DRINKINGWINEATLUNCHISNOTACRIME