

IL
POSTO

RESTAURANT WEEK SEPTEMBER 2026

\$39
PER PERSON

ANTIPASTI

CHOOSE ONE:

INSALATA di CESARE

Romaine Lettuce, Croutons And Shaved Parmigiano Cheese, Tossed In A Housemade Caesar Dressing

FRITTO MISTO GAMBERI e CALAMARI

Deep-Fried Calamari And Shrimps With Zucchini Served With A Touch Of Marinara Sauce

INSALATA di ARUGULA

Wild Arugula, Cherry Tomatoes, Kalamata Olives, Green Olives, Tossed In A Lemon Vinaigrette, Finished With Shaved Parmigiano Cheese

CAPRESE

2 Slices of Organic Heirloom Tomato, Fresh Mozz, Basil, Drizzled With Balsamic Glaze, EVO Oil

BRUSCHETTA POMODORO

2 Toasted Ciabatta Bread Topped With Marinated Tomato With Black Olives, Capers, Basil, Oregano, EVO Oil

ENTREE

CHOOSE ONE:

BURRATA CHEESE RAVIOLI

Finished With Sausage, Mushroom, Basil Cherry Tomato Sauce, Topped With Stracciatella Cheese

SALMONE alla LIVORESE

8 Oz Scottish Salmon, Sauteed With, EVO Oil, Capers, Kalamata Olives, Oregano, Cherry Tomatoes, White Wine, A Touch Of Marinara, Served With Side Of Tagliatelle Pasta

RAVIOLI di ZUCCA CACIO e PEPE

Butternut Squash Ravioli Finished In A Velvety Butter Pecorino Cheese, Sage With Wine, Topped With Crispy Pancetta

PENNE VODKA WITH SHRIMP

Organic Vodka Sauce Finished With Shrimp And Spinach

TORTELLINI BOSCAIOLA

Stuffed With Cheese, Finished With Mushroom, Peas, Bolognese Sauce, Topped With Mozz Cheese

POLLO PARMIGIANA

Organic Chicken Breast Finished With Marinara Sauce, Fresh Mozzarella And Parmigiano, Served With Tagliatelle Pasta In Marinara Sauce

PIZZA PEPPERONI

San Marzano Tomatoes, D.O.P., Fior-Di-Latte, Mozzarella, Italian Salami, Basil, EVO Oil And Pepper

PIZZA FIVE FORMAGGI

Fior-Di-Latte, Smoked Mozzarella, Parmiggiano, Ricotta, Gorgonzola, Pecorino, Basil, EVO Oil And Black Pepper

VEGAN OPTIONS

VEGAN GNOCCHI SICILIANA

Gluten Free Homemade Cauliflower Gnocchi, Finished In A Fresh Cherry Tomato Sauce With Fried Eggplant

TAGLIATELLE FUNGHI SAUCE VEGANA

Sautéed Mushrooms, EVO Oil, Parsley, Oregano, Black Pepper, And White Wine

NORMA VEGANA

Fresh Cherry Tomatoes, Eggplant, Vegan Mozzarella, Basil, EVO Oil And Black Pepper

PENNE PUTTANESCA VEGANA

Fresh Cherry Tomatoes, EVO Oil, Garlic, Basil, Black Olives, Capers, Oregano And Black Pepper

MARGHERITA VEGANA

San Marzano Tomatoes, D.O.P., Vegan Mozzarella, Basil, EVO Oil, And Black Pepper

DESSERT PANNA COTTA

Coffee flavor, topped with pistachio crumble

