

LA POSTA

Antipasti

- Warm house-marinated olives 5
- Salumi Misti – a selection of Italian and house-cured meats 15
- Local lettuces, sherry-shallot vinaigrette, parmigiano reggiano 7
- Arugula salad with marinated carrot, radish, green olives and a boiled egg 9
- Mixed chicories, orange, beets, ricotta salata and toasted walnut vinaigrette 9
- Roasted cauliflower with golden raisins, pistachios and pan-fried sardines 10

Primi

- Butternut squash tortelli with sage, apple mostarda and toasted hazelnuts 16
- Pizzoccheri baked with cavolo nero, speck and Fontina d'Aosta 16
- Cannelloni of braised Berkshire pork with wild nettles and cream 17

Secondi

- Halibut with braised fennel, spinach, coquillo olives and grapefruit 23
- Pancetta wrapped quail with braised lentils, artichokes and celery root 22
- Roman style braised oxtail with soft polenta, mustard greens and tokyo turnips 23

Contorni

- Fingerling potatoes with thyme and Big Sur sea salt 6
- Brussels sprouts roasted with speck and sage 6
- Fogline farms Piracicaba broccoli with anchovy, garlic and chili 6

Pizze

- Quattro Formaggi – Mozzarella, fontina, parmigiano and pecorino 13
- Fungi – Local chanterelles, Bellwether ricotta and house-made pancetta 15
- Zucca – Butternut squash, fontina, rosemary and cream 14
- Salsiccia – House-made spicy sausage, *mozzarella di bufala* and wild nettles 14

An 18% gratuity will be added for parties of 6 or more

La Posta is a member of the Seafood Watch Restaurant Program and uses Safe Harbor Certified Seafood

538 Seabright Avenue - 831.457.2782 - lapostarestaurant.com