

# IL POSTO ACCANTO

## ASSAGGI

Small plates

### **INSALATA SFIZIOSA \$ 15.50**

Grilled Asparagus, Mixed Baby Greens, Mushrooms, Beans, Haricot  
Verts topped with shaved Parmigiano Reggiano and the best balsamic dressing ever.

### **INSALATA RICCIA CON UOVO IN CAMICIA \$16**

Frisee' Salad with Poached Egg, Shaved Parmigiano Reggiano,  
Market Fresh Organic Apples and Pancetta Dressing.

### **POLENTA ALLA GRIGLIA CON FUNGHI \$ 15.50**

Housemade Grilled Polenta Served with Sautéed Mushrooms and Tomato Sauce.

### **SPINACI ALLA GENOVESE \$ 16.50**

Steamed spinach Sautéed with Extra Virgin Olive Oil, Toasted  
Pine Nuts, Raisins and Parmigiano Reggiano.

### **CROCCHETTE DI BACCALA' AL CURRY \$ 18**

Housemade Salt Cod Fritters with Curry and Fresh Chilis served with Mixed Baby Greens and  
Orange sections.

### **POLPO ALLA GRIGLIA \$ 19**

Grilled Octopus Marinated with Lemon Juice, Herbs and Extra Virgin Olive Oil  
Served with Sweet Grape Tomatoes and Mix Baby Greens.

### **CRUDO DI TONNO CON AVOCADO E AGRUMI \$ 17.50**

Flash Marinated Tuna, Avocado, Shaved Fennel, Citrus Sections  
and Spicy Balsamic Marinade.

### **FONDUTA VALDOSTANA \$18**

"Fondue", Peasant Bread, Local Apples, Grapes And White Truffle Oil.

### **POLPETTINE DI MELANZANE \$ 17.50**

Eggplant croquettes, tomato and basil coulis And Burrata cheese.

### **CIOTOLA DI OLIVE \$ 8**

Country mixed olives.

### **BURRATA CON RICCIA E SALSA DI ACCIUGHE \$ 17.50**

Sinfully delicious Cream Filled Mozzarella Imported from Italy, with  
Curly Endive, Croutons and Anchovy Dressing.

### **CAPRESE DI POMODORINI E MOZZARELLA DI BUFALA \$ 16.50**

Buffalo mozzarella and sweet "Campari" tomatoes served with a basil dressing.

### **IL NOSTRO TAGLIERE DI FORMAGGI CON SALSA DI PERE \$ 22.50**

Enjoy a Luigi Di Palo selection of rare Italian cheese produced by artisans in small dairies in Italy. Accompanied  
with Pear Mustard.

### **PIATTO DI SALUMI \$ 19.50**

We searched high and low to come as close to the original as possible, and once again, Luigi Di Palo from Di  
Palo's provided us with the most delicious sweet and spicy soppressata, Capocollo, Prosciutto di Parma and  
Wild Boar Cacciatore (thin salami).

### **THE CHEESE AND SALUMI CAN BE COMBINED IN A UNIQUE TASTING PLATE \$ 25**

### **PROSCIUTTO E PARMIGIANO \$ 20**

Hand cut Prosciutto di Parma Gran Riserva with Winter Parmigiano Reggiano.

### **CALAMARI ALLA GRIGLIA \$18.50**

Fresh calamari marinated for 24 hours in Extra Virgin Olive Oil, fresh lemon,  
red crushed pepper, love attention and lightly grilled.

### **BROCCOLI RAPE E SALSICCIE \$ 15.50**

Grilled Sweet and Spicy Sausage Sautéed Broccoli Rabe  
with Extra Virgin Olive Oil and Garlic.  
(Rape is how it's spelled in Italian)

20% Gratuity will be added for parties of 6 or more

### **CAVATELLI DI RICOTTA FATTI IN CASA \$21**

Hand Crafted Ricotta Cavatelli, Spicy Italian Sausage, Mushrooms, Peas, White Truffle Oil  
And With a Light Cream Sauce.

### **TORTELLONI DI CODA \$20**

Housemade Tortelloni Stuffed with Oxtail Seared then Slow Braised in  
Barolo Wine with Herbs cooked until it falls off the Bone.  
Oxtail Sauce, Toasted Pine Nuts and Italian Parsley.(CONTAINS NUTS)

### **SPAGHETTINI FATTI IN CASA COI RICCI \$25**

Housemade Spaghettini, Sea Urchin, Garlic, Cherry Tomatoes,  
Lemon Zest and Parsley.

### **LINGUINE CON VONGOLE VERACI \$ 20**

Linguine with Italian Vongole Veraci Clams Sautéed with Garlic and Olive Oil  
(ask for macchiate if you would like a touch of tomato sauce)

### **SPAGHETTI ALLA CHITARRA CON BOTTARGA \$19**

Bottarga is the pressed dried roe eggs of gray mullet and it comes from Italy. Balmy and pungent,  
we serve it grated with thick spaghetti sautéed with garlic and olive oil.

### **SCIALATIELLI \$ 17.50**

This Long and Thick Housemade Pasta is originally from Sorrento  
and I Fell in Love with it in my Favorite Restaurant in Roma...it is Served  
with Amazing Tomato and Basil Sauce.

### **TAGLIOLINI AL LIMONE CON GAMBERI \$ 19**

Housemade Tagliolini with Shrimps, Fresh Tomato,  
Lemon Zest and a Touch of Cream.

### **FETTUCCINE FATTE IN CASA CON POMODORINI E SHITAKE \$ 17.50**

Our handmade fettuccine served with shitake mushroom and grape tomatoes  
Sautéed with white wine, garlic and olive oil.

### **BRANZINO IN SAOR \$19**

Branzino "Sweet & Sour", Cipollini Onions, Currants, Pinenuts  
And Garlicky Broccoli Rape.(this is how it's spelled in Italian)  
(CONTAINS NUTS)

20% Gratuity will be added for parties of 6 or more

### **TRIPPA ALLA ROMANA \$ 17.25**

Grass Fed Humanely Raised Beef Tripe, Slow Braised in Tomato Sauce  
with Thyme and Parmigiano Reggiano accompanied With a piece of Garlic Crostino.

### **FRITTO MISTO ALL'ITALIANA \$ 18**

Shrimps, Calamari, Zucchini and Sage Leaves are  
Fried in light Soybean Oil to a Perfect Crisp.  
(Please when in Rome...try some squeezed lemon on your fritto because  
WE DO NOT SERVE IT WITH ANY SAUCE).

### **ZUPPETTA DI PESCE \$ 20**

Saute' of mussels, shrimps, vongole clams, salmon and calamari.  
Touch of tomato sauce accompanied With a piece of Garlic Crostino.

### **BATTUTA DI MANZO AL TARTUFO \$18.50**

Black Angus beef steak tartare with white truffle oil served with  
shaved parmigiano and Wild arugula.

### **STRACCETTI DI FILETTO ROSMARINO E RUGHETTA \$21**

Thin slices of beef filet mignon lightly seared with garlic, rosemary and white wine.  
Topped with wild arugola and shaved Parmigiano.

### **POLPETTINE AL SUGO \$ 18**

We Grind our own Very Special Selection of Meats for theses Delicious  
Classic Meatballs Slow Braised in Tomato Sauce.

### **BREAD BASKET \$5.00**

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