

LUNCH AT IL POSTO ACCANTO

ANTIPASTI

BOCCONCINI E PROSCIUTTO \$15.00

BUFFALO MOZZARELLA IMPORTED FROM ITALY WITH PROSCIUTTO AND TOMATO

CALAMARI ALLA GRIGLIA \$16.50 WITH SALAD ADD \$3.00

BRUSCHETTA \$7.50

GRILLED BREAD RUBBED WITH FRESH GARLIC TOPPED WITH TOMATOES
MARINATED IN
EXTRA VIRGIN OLIVE OIL AND BASIL

PORTOBELLO ALLA GRIGLIA \$13.00

GRILLED PORTOBELLO MUSHROOM MARINATED IN BALSAMIC VINEGAR, SHALLOT
AND THYME
OVER ARUGULA SALAD

BUFFALO MOZZARELLA CAPRESE \$15.00

PASTA

LINGUINE VONGOLE \$18.00

VONGOLE CLAMS SAUTÉED WITH GARLIC, OLIVE OIL AND A TOUCH OF
PEPERONCINO

FETTUCCINE RAGU \$17.00

FETTUCCINE FATTE IN CASA. HAND CUT BOLOGNESE

FUSILLI CAMPAGNOLA 17.00

FUSILLI SAUSAGE MUSHROOMS PEAS FRESH TOMATOES AND A TOUCH OF CREAM

SCIUE \$14.00

SPAGHETTI WITH TOMATO AND BASIL SAUCE

CARBONARA \$17.00

SPAGUETTI WITH EGGS AND BACON SAUCE

AMATRICIANA \$17.00

CRISPY PANCETTA SPICY TOMATO SAUCE

ORECCHIETTE SORRENTINA \$15.00

ORECCHIETTE TOMATO BASIL BUFFALO MILK MOZZARELLA

PANINI

(SERVED WARM ON YOUR CHOICE OF FOCACCIA OR CIABATTA
WITH MIX GREEN SALAD ADD \$4.50)

LULU \$11.50

THIN SLICES OF TOP ROUND BEEF SAUTÉED WITH GARLIC OLIVE OIL AND
ROSEMARY, WITH MUSTARD, WILD ARUGULA AND TOMATO

COTOLETTA \$11.00

CHICKEN CUTLET, MAYO, TOMATO AND ARUGULA

TONNO \$11.50

ITALIAN CANNED TUNA IN EXTRA VIRGIN OLIVE OIL. TOMATO BASIL ARTICHOKE
HEARTS

BUFFALO MOZZARELLA 10.50

BUFFALO MOZZARELLA SUN DRIED TOMATOES PLUM TOMATOES AND BASIL
ADD PROSCIUTTO \$1.50

INSALATE E CONTORNI

FUNGHI E PATATE \$11.00

WARM POTATOES AND MUSHROOMS SAUTÉED WITH SHALLOTS
ROSEMARY AND SAGE

RUGHETTA E FUNGHI \$9.00

WILD ARUGULA MUSHROOMS SHAVED PARMIGIANO

MISTA \$7.00

MIXED BABY GREENS

AGRO \$10.00

SPINACH OLIVE OIL AND LEMON

RIPASSATE \$10.00

SPINACH SAUTÉED WITH GARLIC AND OLIVE OIL

VERDURE ALLA GRIGLIA \$12.00

MIXED SEASONAL VEGETABLES MARINATED AND GRILLED TOPPED WITH GRILLED
AGED MOZZARELLA

NIZZARDA \$16.00

ARUGOLA, RADICCHIO, ENDIVE, ITALIAN CANNED TUNA, ARTICHOKE HEARTHS,
HARD BOILED EGGS, STEAMED FRENCH BEANS, TAGGIASCHE OLIVES CAPER
BERRIES QUICK PICKLED RED ONIONS

POLLO E SPINACI \$16.00

GRILLED CHICKEN BREAST, PANCETTA, BABY SPINACH, RADICCHIO AND
MUSHROOMS

SECONDI

COTOLETTA CONDITA \$19.00

CHICKEN BREAST IN FOCACCIA BREADCRUMBS PAN FRIED THEN TOPPED WITH
ARUGULA FRESH TOMATOES AND BUFFALO MOZZARELLA

BROCCOLETTI E SALSICCE \$17.00

BROCCOLI RABE WITH SWEET AND SPICY ITALIAN SAUSAGE

CHICKEN PAILLARD \$19.00

POUNDED CHICKEN CUTLET MARINATED WITH HERBS, GRILLED TOPPED WITH
WILD ARUGULA AND PLUM TOMATOES

MEATBALLS \$ 16.00

SELECTED MEAT, GROUND IN HOUSE AND SLOW BRAISED IN TOMATO SAUCE

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