

SNACKY THINGS

CRISPY CAULIFLOWER 10.75

cauliflower, sultana raisin, caper, romesco

OLIVES 6.75

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

MEATBALLS & GOAT CHEESE 11.50

house meatballs, pomodoro, goat cheese, chive

TUNA TARTARE* 14

salsa verde, persian cucumber, pine nut, lemon oil, focaccia crostini

NYC GRILLED CHEESE 9

sierra nevada mustard, ketchup, pesto

SKEWERS 13.25

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

MOZZARELLA & TOMATOES 10

distefano stracciatella, vine ripe tomato, basil, crouton

SWEET POTATO WEDGES 9

calabrian chile tahini, sesame seed, chive

THE CARPACCIO* 14

bistro filet, taggiasca olive, red onion, arugula, parmigiano-reggiano, focaccia crostini

PANINI 12

CHOICE OF CIABATTA OR FOCACCIA WITH ROMAINE SALAD OR YUKON GOLD POTATO CHIPS

GLUTEN FREE** BREAD +2

TUSCAN TUNA

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

NINE IRON

smoked bacon, grilled chicken, fresh stracciatella, mixed greens, tomato, dijonaise

VEGETARIAN

smoked almond hummus, avocado, cashew, cucumber, roasted yellow tomato, goat cheese, olive, mixed greens, tomato, basil

CHICKEN & MOZZARELLA

grilled chicken, fresh mozzarella, arugula, red onion, spicy sun-dried tomato aioli

ROASTED TURKEY

turkey, provolone, tomato, mixed greens, house pesto

PROSCIUTTO & BRIE

prosciutto di parma, brie, fig jam, arugula, balsamic vinegar, olive oil

ROAST BEEF

house roasted beef, crescenza-stracchino, arugula, pickled red onion, aioli

THE BOARDS

BRUSCHETTA (CHOOSE 4) 15.50

GLUTEN FREE** BREAD +2

CHOOSE FOUR

BRIE, APPLE & FIG SPREAD

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

ALMOND HUMMUS & CHOPPED TOMATO

PIQUILLO PEPPER & GOAT CHEESE

SALAMI & PESTO

SEASONAL

THE BOUNTY 15.50

crispy cauliflower, market vegetables, guindilla pepper, spicy marcona almond, herb cucumber cream, smoked almond hummus

BUTCHER'S BLOCK 15.75

artisan meats & cheeses, smoked almond hummus, asparagus, olives, assorted nuts, crostini

CHEESE BOARD 15.50

artisan cheese trio, assorted nuts, quince jam, toasted bread

PUB BOARD 14.50

soft pretzel, schreiner's chorizo, cornichon, aged cheddar, peruvian corn nuts, pickle

SOUP & SALAD

BEEF SKEWER +6

CHICKEN SKEWER +4

PROSCIUTTO DI PARMA +4

SOUP OF THE MOMENT CUP 4 / BOWL 7

CAESAR SALAD* 11

baby gem lettuce, parmigiano-reggiano, house crouton, garlic dressing

HANNAH'S FIELD 11

kale, quinoa, apple, apricot, toasted almond, pecorino stagionato, pickled red onion, apple cider-mustard vinaigrette

RASPBERRY CHICKEN 11.75

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

MIXED GREENS SALAD 10.75

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

BRUSSELS SPROUTS SALAD 11.50

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

SELECT TWO 12.50

HALF PANINI

HALF SALAD

SOUP OF THE MOMENT

GOODS

DESSERTS 8.50

CHOCOLATE BOUCHON

warm chocolate ganache, vanilla bean ice cream

CRÈME BRULEE

caramelized custard

SALTED CARAMEL SUNDAE

vanilla bean ice cream, chocolate covered corn nuts, pretzel stick, warm salted caramel

BEVERAGES

TEA & FRESH JUICE

iced tea
hot tea
lemonade
arnold palmer
cucumber honey lemonade

CAFFÈ

pressed coffee
drip coffee

WATER

san benedetto
sparkling

SODA

coke
diet coke
sprite
ginger ale

MIMOSA & BELLINI

fresh squeezed

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THE SMALL PRINT

*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.
OUR KITCHENS ARE SMALL. PLEASE BE AWARE THAT ANY OF OUR PRODUCTS MAY CONTAIN ALLERGENS.
MANY INGREDIENTS ARE NOT LISTED. PLEASE LET US KNOW IF YOU HAVE AN ALLERGY.

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#DRINKING WINE AT LUNCH IS NOT A CRIME

JAN2021_AZ

BRUNCH

SERVED SAT & SUN FROM 9AM-1PM

SMALL PLATES

UMBRIA EGG TOAST* 11

scrambled egg with crème and white truffle + crispy oyster mushroom, parmigiano reggiano, ciabatta

RICOTTA FRITTERS 7

apple butter, raspberry, madagascar vanilla caramel

CROQUE MONSIEUR 8 MADAME* 9

ham, dijonnaise, gruyere, béchamel, fried egg + little gem greens, Lille vinaigrette

SEEDED AVOCADO TOAST* 8

smashed avocado, calabrian chili tahini, hard boiled egg, watermelon radish, lemon oil

PANETTONE FRENCH TOAST 8

house panettone, almond, orange whipped ricotta, lemon milk sauce

CANTALOUPE & STRACCIATELLA 8

distefano stracciatella, cantaloupe, agrodolce, persian cucumber, basil

CAST IRON STICKY BREAD 9

warm pull apart bread, cinnamon, spiced pecans, madagascar vanilla caramel

ALBA TOAST* 8

scrambled egg with crema, prosciutto di parma, parmigiano reggiano

TAYLOR GRANOLA 9

crème fraiche whipped greek yogurt, fig jam, pistachio, granola, honey, toasted hemp seed

THE MAINS

FOCACCIA STACK* 13

grilled focaccia, smashed avocado, crispy prosciutto, fried egg, watermelon radish, arugula, feta, spicy marcona almond

P.R.E.A.M. BOWL* 🍷 14

grilled skewer, boiled egg, asparagus, avocado, parmigiano reggiano, warm heritage grains, romesco, toasted hemp seed

MORNING REMIX* 12

scrambled egg, crème fraiche, parmigiano reggiano, chive, crispy fingerling, side of bacon

MEATBALL SHAKSHOUKA* 11

boiled egg, house meatball, arrabiata sauce, feta, herbs, crispy fingerling

SMOKED SALMON CARPACCIO* 14

sicilian garlic yogurt, smoked salmon, caper, pickled red onion, avocado, dill

SIDES

CRISPY FINGERLINGS 4

BACON 6

SEASONAL FRUIT 4

AVOCADO & HEMP SEED 3

ASK US ABOUT OUR GLUTEN FREE OPTIONS!

🍷 PROTEIN RULES EVERYTHING AROUND ME

SIPS

DRIP COFFEE

FRENCH PRESS POT

CUCUMBER HONEY LEMONADE

POSTINO MIMOSA

WHITE PEACH BELLINI

ORANGE JUICE

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