

# SNACKY THINGS

## CRISPY CAULIFLOWER 11.50

cauliflower, sultana raisin, caper, romesco

## OLIVES 8

alfonso, picholine, gaeta, red cerignola, arbequina, castelvetrano

## MEATBALLS & GOAT CHEESE 12

house meatballs, pomodoro, goat cheese, chive

## TUNA TARTARE\* 14.50

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

## NYC GRILLED CHEESE 10

sierra nevada mustard, ketchup, pesto

## SKEWERS 13.75

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

## MOZZARELLA & TOMATOES 11

distefano stracciatella, vine ripe tomato, basil, crouton

## SWEET POTATO WEDGES 9.50

calabrian chile tahini, sesame seed, chive

## THE CARPACCIO\* 14.50

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

# PANINI 13

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, dijonnaise

## NINE IRON

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

## 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) 16.50

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 16.75

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

## BUTCHER'S BLOCK 16.75

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

## CHEESE BOARD 16.75

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

## PUB BOARD 15.50

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 5 / BOWL 7

## CAESAR SALAD\* 12

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

## HANNAH'S FIELD 11.50

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

## RASPBERRY CHICKEN 12.50

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

## MIXED GREENS SALAD 11.25

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

## BRUSSELS SPROUTS SALAD 12

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

## SELECT TWO 13.50

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

## GET YOUR BRUNCH ON

SATURDAYS & SUNDAYS, 9AM-1PM

## \$25 BOARD & BOTTLE

JOIN US ON MON & TUES AFTER 8PM  
FOR ANY HOUSE BOTTLE OF WINE  
& BRUSCHETTA FOR ONLY \$25

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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.

## SHARE YOUR MOMENTS

[POSTINOWINECAFE.COM](http://POSTINOWINECAFE.COM) | [@POSTINOWINECAFE](https://www.instagram.com/POSTINOWINECAFE)

#DRINKINGWINEATLUNCHISNOTACRIME

JAN2021\_CO

# 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

D RIP COFFEE

FRENCH PRESS POT

CUCUMBER HONEY LEMONADE

POSTINO MIMOSA

WHITE PEACH BELLINI

ORANGE JUICE

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SEP2020\_ALL