



POSTINO

central



5144 N. Central Avenue
(On the Southwest Corner of Central and Colter
in the Historic Medlock District)

www.postinowinecafe.com

602-274-5144

TO START

Olives 5

Our blend of Luques, Picholine, Gaeta, Red Cerignola, Arbequina and Castelvetro

NYC Grilled Cheese 6

Served with Sierra Nevada mustard, ketchup and pesto

Bella Postino 8

Warm artichoke dip and white bean hummus with assorted MJ breads

The Plate 14

An assortment of artisan meats and cheeses served with tuscan beans, olives, nuts and crostini

Cheese Course 14

Three artisan cheeses served with nuts, fruit and toasted MJ bread

Pub Board 10

MJ's soft pretzels served with Schreiner's chorizo, cornichons, aged cheddar and giant Spanish corn nuts

Mozzarella & Tomatoes Jr. 6

Served with basil and herb dressing

PANINI 9.5

(Sandwiches, Italian Style)

Your choice of ciabatta or focaccia
Served with romaine salad or organic chips

Tuscan Tuna

Albacore tuna dressed in olive oil and balsamic vinegar with white cheddar, pickle and dijonaise

Nine Iron

Hickory smoked bacon layered with grilled chicken, fresh burrata mozzarella, lettuce, beefsteak tomato and dijonaise

Vegetarian

Grilled asparagus, roasted artichokes, red onion, vine ripe tomatoes, goat cheese and house made pesto

Autostrada

Sopresatta, Italian ham, cappicola, mortadella, provolone and tomatoes with balsamic vinegar and olive oil

Chicken & Mozzarella

Grilled chicken with fresh mozzarella, arugula, red onion and spicy sun dried tomato mayo

Turkey

Smoked turkey, vine ripe tomatoes, provolone, fresh greens and house made pesto

Prosciutto with Brie

Prosciutto with triple cream brie, fig jam and arugula with balsamic vinegar and olive oil

Roast Beef

Wood roasted premium beef with aged Port Salut cheese, onions, pickles, Sierra Nevada mustard and mayo

BRUSCHETTA 12.75

Choose 4 of the selections below

Brie & Apples with Fig Spread

Fresh Mozzarella with Tomato & Basil

Prosciutto with Figs & Mascarpone

Warm Artichoke Spread

Smoked Salmon with Pesto

Tomato Jam & Fresh Sheeps Milk Cheese

Albacore Tuna with Gaeta Olives

Ricotta with Dates & Pistachios

White Bean with Chopped Tomato

Roasted Peppers with Goat Cheese

Salami with Pesto

SOUP & SALAD

Add turkey, organic chicken or prosciutto to any salad 3

Soup of the Moment

Cup 2.50 Bowl 5

Mixed Greens 8.5

Fresh greens with shaved pears, candied pecans, red grapes, gorgonzola and crispy leeks with poppyseed vinaigrette

Mediterranean 8.5

Crisp romaine with cucumbers, tomatoes, onion, yellow peppers, olives and feta cheese served with tzatziki dressing

Raspberry Chicken 9.5

Organic chicken salad with pecans, apples, gorgonzola and mayo served with raspberry vinaigrette over a bed of fresh greens

Italian Picnic 8.5

Field greens tossed with roasted beets, goat cheese, bacon and walnuts topped with crisped root vegetables in herb vinaigrette

SELECT TWO 9.5

- half of any Panini
 - a side salad of your choice
 - the soup of the moment
-

WINE BY THE GLASS/PITCHERS OF BEER \$5

11AM-5PM SEVEN DAYS A WEEK

DESSERTS

Chocolate Bouchon 6

...with vanilla bean ice cream

Classic Vanilla Crème Brulee 6

...with chocolate shortbread

Affogato 4

...vanilla ice cream and espresso

Salted Caramel Sundae 5

...vanilla ice cream with chocolate covered corn nuts, pretzel stick, and salted caramel

DESSERT WINES

La Spinetta

Moscato 2008 Italy 7

Justin

Late Harvest Cabernet 2006 California 7

Rare Wine Co.

New York Malmsey Madeira 30 yr Portugal 7

BEVERAGES

TEA & FRESH JUICE

Iced Tea 2.25

Cucumber Honey

Lemonade 3

Lemonade 2.25

Arnold Palmer 2.5

Hot Tea 2.25

SODA 2.25

Coke

Diet Coke

Sprite

Aranciata

Limonata

WATER 2.5

San Pellegrino

Aqua Panna

CAFFÉ

French Press Pot 5

Coffee 2.5

Espresso 2

Cappuccino 3.5

Caffé Latte 3.5

Caffé Mocha 3.5

Fresh squeezed
mimosa or bellini \$5

COOL STUFF

Take Postino to Your Next Event!

We can cater your upcoming party,
meeting or get-together...
call us at 602-274-5144. We deliver!

Follow us on Facebook or Twitter for the latest news
or join our email list for inside access to specials!!

We proudly support:

MJ Bread • Tammie Coe Sweets • Espresso Italia
Stinkweeds Records • Spiritual Gangster • McClendon Farms
Cotton Country Jams • Arlecchino Gelateria • Lola Coffee

\$20 Monday & Tuesdays

Join us on Monday & Tues night after 8PM for any
house bottle of wine & bruschetta...all for only \$20!