

small

cardini: romaine | caesar dressing | toasted romano | panko | tomato -7
insalata: romaine | tomatoes | red onions | garlic-fennel vinaigrette | bread crumbs -6
carrot bisque: lavender | spiced honey | crème fraiche -8
asparagus salad: lemon vinaigrette | poached egg | prosciutto | aged parmesan | focaccia -11
charcuterie: chef Shawn's paté | crostini | vegetables | meat & cheese selections market
nanee's polenta cakes: tomato & zucchini ragu | italian parsley | romano -10
mussels: white wine | ground fennel | garlic | shallots | cream | crostini -13
pizza fritta: basil pesto | fresh mozzarella | prosciutto -13

main

berkwood pork cheek: calabrian chili glaze | chick pea conserva | seasonal vegetables -21
new york strip: potato aligote | bordelaise sauce | seasonal vegetables -30
mushroom risotto: confit mushrooms | aged parmesan | balsamic | hazelnut -19
tagliatelle: frenched chicken breast | mushrooms | seasonal vegetables | veloute -25
cappellacci: roasted tomatoes | chevre | italian brodo | romano | pine nuts | arugula -19
lemmo's cavatelli: marinara | calabrian sausage | romano | ground fennel -19

sweet

walnut cake: mascarpone frosting | lemon zest | whipped cream -8
chocolate torte: peanut butter mousse | amaretto | poached cherries | port reduction -8
salted caramel panna cotta: toasted almond brittle | mexican hot chocolate -8
house made ice cream: featured flavors that rule our world -8



A P O S T O is the notion that everything is in the right place.

A bountiful harvest, the perfect seasoning, a beautifully aged bottle from the cellar or a magnificent sunset. It's the moment you summon friends to the supper table and share stories while relishing your favorite dishes. Our humble little menu here is a reflection of some of our favorite foods found on our journeys.

Eat well and travel often, Friends!