

# Lunch at Il Posto Accanto

## Antipasti

padellata di cozze coltivate

\$10.00

cultivated mussel sauteed with garlic and white wine

bocconcini di bufala con insalata e prosciutto

\$13.00

braided buffalo mozzarella imported from Italy with prosciutto and tomato

carpaccio di manzo

\$14.00

beef carpaccio with wild arugola, champignon mushroom and shaved parmigiano

bruschetta

\$7.00

grilled bread rubbed with fresh garlic and topped with tomatoes, marinated in olive oil and herbs

fettunta

\$5.00

grilled bread rubbed with fresh garlic and drizzled with extra virgin olive oil

caprese

\$10.00

mozzarella fior di latte, the best tomatoes we can find and basil

calamari alla griglia

\$14.00

with mix green salad add \$3.00

## Primi

linguine con le vongole

\$16.00

the real deal vongole clams, sauteed with garlic and olive oil, (no cheese under any circumstances)

orecchiette con pachini

\$14.00

orecchiette pasta with cherry tomatoes, sauteed with garlic, extra virgin olive oil and basil. Spicy.

penne alla vodka

\$14.00

spicy peppers infused vodka, shallot, tomato sauce and a touch of cream

carbonara

\$15.00

spaghetti with eggs and pancetta sauce

panzerotti burro e salvia

\$15.00

ricotta and spinach half moon shaped ravioli with butter and sage sauce

rigatoni all'amatriciana

\$15.00

spicy tomato sauce with pancetta and shaved pecorino cheese

tortellini con ragu'

\$15.00

our signature meat sauce made with Giovanna's granny's secret recipe (we cut all the meat by hand)

minestra del giorno

\$7.00

soup of the day

# panini

(served warm on your choice of focaccia or ciabatta)

mozzarella e pomodoro  
\$8.00

mozzarella, tomato and basil  
with prosciutto add \$1.50

Lulu's special  
\$10.00

thin slices of top round of beef, sauteed  
with garlic, olive oil and rosemary, with  
mustard, arugola and tomato

petto di pollo alla griglia  
\$8.00

grilled chicken breast  
with arugola and tomato

cotoletta  
\$8.50

chicken cutlet, mayo, tomato  
and arugola

portobello, peperoni,  
mozzarella  
\$8.50

grilled portobello, roasted  
peppers and smoked scamorza

Al Fumo  
\$8.00

smoked mozzarella,  
sundried tomato and basil.

tonno con pomodoro  
e basilico  
\$8.00

italian canned tuna in extra virgin olive  
oil, tomato and basil with carciofini add  
\$1.50

speck, scamorza  
e zucchini  
\$9.00

smoked prosciutto, grilled  
zucchini and melted scamorza

## insalate e contorni

insalata da taglio  
\$7.00  
mixed baby greens, tomatoes and  
balsamic dressing. Large \$8.50

rughetta e pomodori  
\$10.00  
Roquette, plum tomatoes,  
pinenuts and grana

pollo e spinaci  
\$16.00  
grilled chicken breast, pancetta,  
baby spinach, radicchio  
and mushroom

nizzarda a modo nostro  
\$16.00  
arugola, radicchio, endive, italian canned  
tuna, artichoke hearts, hard boiled eggs,  
steamed french beans, gaeta olives  
caperberries and red onions

verdure alla griglia  
\$11.00  
mixed vegetables marinated in mom's  
fresh herbs, garlic sea salt and  
extra virgin olive oil concoction  
then grilled to perfection

verdure ripassate  
\$9.00  
spinach sauteed with olive oil and  
garlic broccoli rabe instead add  
\$ 2.00

## Secondi

cotolletta condita  
\$ 19.00  
chicken breast in focaccia  
breadcrumbs, pan-fried then topped  
with arugola, fresh tomatoes  
and mozzarella

mezzo pollo al mattone  
\$ 18.00  
half a free range chicken on the bone,  
marinated in lemon, garlic and herbs,  
then grilled under a brick

sal timbocca alla Romana  
\$ 21.00  
veal scaloppine topped with prosciutto  
and sage, sauteed with a white wine  
and butter sauce. served with roasted  
potatoes

fish of the day  
\$ 24.00

dolci  
\$ 8.00

homemade valrona chocolate  
mousse homemade  
tiramisu homemade pannacotta  
with berry sauce

## da bere

aranciata \$ 2.50  
limonata \$ 2.50  
acqua minerale \$ 3.00  
coke CLASSIC \$ 3.00  
diet coke CLASSIC \$ 3.00  
sprite CLASSIC \$ 3.00  
ginger ale CLASSIC \$ 3.00

coffee \$ 2.00  
espresso \$ 2.50  
cappuccino \$ 3.50  
caffelatte \$ 3.50  
tea \$ 1.50  
mimosa \$ 9.00  
bellini \$ 9.00