

Dinner Menu



Dinner served from Tuesday to Sunday, 4PM to close.

Appetizers

Marinated Olives - \$10.00

Orange zest, olive oil, fennel seed (V)

Minestrone - \$15.00

Seasonal vegetable soup, cannellini beans, creste di gallo, frisco (V)

Posta Antipasto - \$42.00

Chef's selection of 3 cheeses & 3 meats, honey, mustard, jam, olives, seasonal fruit, crostini

Burrata D.O.P - \$22.00

Ontario heirloom cherry tomatoes, arugula, olive oil, 15 yr old balsamic (V)

Bruschetta (4) - \$12.00

Heirloom cherry tomatoes, organic garlic, basil, balsamic, olive oil, crostini (V)

Red Pepper Crostini (4) - \$10.00

Grilled bread, roasted red pepper, organic garlic, olive oil (V)

Brussels Sprouts - \$14.00

Crispy fried, spicy pancetta, 15 yr old balsamic, maldon sea salt

Foraged Mushroom Crostini (4) - \$16.00

Sauteed mushroom medley, thyme, garlic, chives, olive oil, grilled bread (V)

Arancini - \$14.00

Lightly breaded risotto balls, peas, parmigiano, marinara (V)

Polpette (2) - \$18.00

5oz meatballs braised in tomato sauce, grilled bread (S)

Salmon Tartare - \$21.00

Lemon, avocado, cucumber, chive, trout caviar, organic seedling salad, crostinis

Impepata di Cozze - \$21.00

PEI mussels, white wine, garlic, crostinis

Frittura di Pesce - \$26.00

Lightly battered calamari & shrimp | peppers | lemon, chili & lime aioli (S)

Shrimp Scampi - \$28.00

Black tiger shrimp, roasted tomato butter, white wine, lemon, Fresno chilli, grilled bread

Salad

With additional protein options

Baby Gem - \$18.00

Little gem leaves, fresh herbs, avocado, radish, toasted walnuts, edamame, pecorino, sherry vinaigrette (V)

Posta Caesar - \$18.00

Romaine, capers, brioche croutons, parm, bacon

Posta Panzanella - \$18.00

Heirloom cherry tomatoes, croutons, red wine vinaigrette, pickled shallots, fresh basil (V)

Add to any salad (GF):

Grilled Chicken - \$12.00

Boneless 6oz chicken breast, olive oil, lemon

Sauteed Shrimp - \$14.00

3 tiger shrimp, white wine, garlic, butter, lemon

Salmon - \$16.00

Wild New Brunswick salmon 6oz fillet, lemon

Burrata D.O.P - \$14.00

Ontario heirloom cherry tomatoes, arugula, olive oil, 15 yr old balsamic (V)

Pasta

Made in-house daily.

Spaghetti Al Pomodoro - \$20.00

Spaghetti, tomato, basil, fior di latte (V)

Pappardelle Bolognese - \$26.00

Pappardelle, ontario beef & pork ragu, parmigiano

Gnocchi Di Pistachio - \$24.00

Light and pillowy in-house ricotta gnocchi, pistachio truffle cream, shaved parmigiano, pistachio crumble

Rigatoni Alla Norma - \$24.00

Fresh in-house rigatoni, fried eggplant, tomato sauce, parmigiano, basil (V)

Cavatelli Con Salsiccia E Rapini - \$26.00

Cavatelli, fennel sausage, rapini, parmigiano, lemon zest (S)

Spaghetti Alla Pescatora - \$29.00

Tiger shrimp, mussels, calamari, basil, white wine, tomato sauce

Spaghetti & Shrimp Scampi - \$30.00

Spaghetti, tiger shrimp, roasted tomato butter, white wine, fresno chili, lemon (S)

Lobster Rigatoni Alla Vodka - \$38.00

Rigatoni, lobster claw, vodka sauce, basil

Lasagna - \$28.00

10 layers of homemade beef/veal/pork sugo, whole milk ricotta, bechamel, parm

Flaming Parmigiano Wheel - \$36.00 Per Person (2 order min)

Parm wheel - a la carte. Spaghetti cacio e pepe prepared table side in a flaming parm wheel. (Minimum 2 orders, indoor seating only. May take up to 40 min.) (V)

Pizza

Gluten free available (+\$4)

Marinara - \$18.00

Tomato, garlic, oregano (V)

Margherita - \$20.00

Fior di latte, tomato, basil (V)

Canadese - \$22.00

Spicy pepperoni, tomato, basil (S)

Diavola 2.0 - \$25.00

Spicy sausage, soppressata, tomato, fior di latte, black olive (S)

Regina - \$24.00

Tomato, prosciutto, arugula, fior di latte, parmigiano

Parmigiana - \$24.00

Roasted eggplant, tomato, parm, basil, fior di latte (V)

Diplmatico - \$28.00

Double mushroom, spicy sausage, tomato, basil, fior di latte (V)

Quattro Fromaggi - \$28.00

Provolone, mascarpone, fior di latte, parm (V)

Funghi - \$24.00

Mushroom, fior di latte, truffle oil, chives (V)

Romana - \$22.00

Yukon gold potatoes, mascarpone, prosciutto, rosemary

Verde - \$22.00

Pesto, cured tomatoes, parm, fior di latte, basil, chilies (V)

Salmone - \$26.00

Smoked salmon, arugula, capers, lemon, fior di latte

Salsiccia E Rapini - \$25.00

Rapini, sausage, provolone, pepperoncini, garlic, fennel (S)

Mains

Mennonite Roast Chicken - \$36.00

Roasted half chicken, seasonal greens, jus, whipped potato

Lamb Shank - \$42.00

Australian lamb shank braised in red wine sauce, whipped potatoes, seasonal greens

Ossobuco - \$42.00

Braised veal shank, mushroom demi-glaze, whipped potatoes, seasonal greens

Branzino Livornese - \$36.00

Mediterranean sea bass fillet, livornese sauce, black venetian rice, seasonal greens

New Brunswick Salmon - \$38.00

Wild salmon fillet, cherry tomatoes, basil, black venetian rice, seasonal greens

Cioppino - \$42.00

Fisherman's stew of black tiger shrimp, monkfish, sea scallops, mussels,

Calamari, grilled bread, tomato broth

NY Striploin - \$70.00

Wellington county aaa grass-fed beef, gremolata, seasonal greens,

(with choice of fries and bearnaise sauce or whipped potatoes and mushroom demi-glaze)

Eggplant Parm - \$22.00

Baked eggplant, mozzarella, tomato sauce, basil (GF, V)

Kids

Kids Pasta - \$10.00

Spaghetti with your choice of tomato sauce or oil & parm (V)

Kids Pizza - \$10.00

Personal size pizza with tomato sauce and fresh mozzarella (V)

Chicken Fingers - \$13.00

Breaded chicken fingers and fries

Dessert

Freshly Made In-House

Kremino Crema Di Cafe - \$10.00

Cold creamed espresso, whipped crema, shaved dark chocolate, cocoa nibs

Tiramisu - \$15.00

Italian lady finger cookies, mascarpone, espresso, cacao

Chilled Nutella Cheesecake - \$16.00

Oreo crumble, dark chocolate ganache

Torta Al Limone - \$15.00

Italian lady fingers, limoncello, mascarpone crema, lemon curd

San Sebastian Cheesecake - \$16.00

Orange, berries, mint (GF)

Sicilian Cannolis (5) - \$10.00

Ricotta & chocolate chip, pistachio cream, icing sugar

Funneltella - \$20.00

Fried pizza dough, nutella, fresh berries

Gelato - \$16.00

Artisan made, ask your server for your favourite

To learn more about hosting your event at Posta Itabar, email us

at info@postaportcredit.com or call us at 905.891.0193

GF - Gluten Free

V - Vegetarian

S - Spicy