

PIZZERIA ARTIGIANALE
da
LaPOSTA

We take pride in our
commitment for a

**LOCAL,
SUSTAINABLE,
COMMUNITY**

PANE

Focaccia 5

Campania Olive Oil

Focaccia di Recco 10

Ligurian Style, Stracchino Cheese

Gnocco Fritto 10

Tempesta Mortadella, Grana Padano

INSALATE

House 12

House Mixed Greens, Red Onion,
Cucumbers, Croutons, Grana Padano,
Italian Dressing

Shaved Fennel & Apple 14 ^{GF}

Honeycrisp Apples, Spiced Walnuts,
Pecorino Fiore Sardo, Cider Vinaigrette

PIZZA

Margherita 16

Mozzarella, Tomato, Basil

Rossa 20

Tomato, Pepperoni, Stracciatella

Potato 19

Yukon Gold Potatoes, Taleggio, Radicchio,
Rosemary

Quattro Formaggi 20

Bufala Mozzarella, Emmenthaal,
Mountain Gorgonzola, Grana Padano

Bianca 19

Fig Jam, Lardo, Pecorino, Arugula

Vegetariana 20

Tomato, Broccoli di Ciccio, Roasted
Peppers, Pecorino Fiore Sardo

New Haven Clam* 22

Manila Clams, Pancetta, Oregano, Chili,
Garlic, Pecorino

PASTA DEL GIORNO ^{GF}

Spaghetti Aglio e Olio 16

Garlic, Chili, Parsley, Olive Oil

Squid Ink Linguini alle Vongole 26

Manila Clams, Fennel, White Wine,
Garlic, Chili

Gnocchi & Oxtail Ragù 28

Potato Gnocchi, Pecorino di Fossa

Rigatoni alla Carbonara 20

Guanciale, Eggs, Pecorino, Parmigiano,
Black Pepper

PER INIZIARE | STARTERS

Housemade Ricotta 12 ^{GF}

Sardinian Orange Honey, Sicilian
Oregano, Sea Salt, Olive Oil

Suppli 12

Tomato & Mozzarella Roman Arancini

Wood Roasted Brussels Sprouts 14 ^{GF}

Lambrusco Braised Onions, Parmigiano

Roasted Beets 16 ^{GF}

Pistachios, Capra Sardo, Citrus, Arugula

Roman Artichokes 12 ^{GF}

Mint, Garlic, Meyer Lemon Confit

Funghi 12 ^{GF}

Seasonal Mushrooms Sott'Olio, Garlic,
Herbs

Squash Sformato 14 ^{GF}

Winter Chicory, Hazelnuts, Arugula,
Parmigiano, Aceto Balsamico

Eggplant Parmigiana 14

Tomato Conserva, Mozzarella, Pecorino

Razor Clams Casino 18

Focaccia Breadcrumbs, Pancetta, Garlic,
Chili, Pecorino

Charred Octopus 18 ^{GF}

Tomato Conserva, Salsa Verde

Calamari 20

Lightly Fried Local Calamari, Lemon Aioli

Nonna's Polpettè 18

Beef Meatballs, Spinach, Marinara,
Smoked Chestnut Ricotta Salata

Italy vs. Spain 28 ^{GF}

Prosciutto di Parma, Jamon Iberico,
Manchego, Quince, Parmigiano Reggiano,
Aceto Balsamico

Porchetta 20

Thinly Sliced Roman Pork Roast, Chili,
Garlic, Herbs, Smoked Mozzarella

Guanciale 19

Guanciale, Sunny Side Egg, Mozzarella,
Pecorino

Meatball 20

Ricotta, Tomato, Meatballs, Calabrian
Chili

Buffalo e Bufala 20

Chicken Cutlet, House Made Buffalo
Sauce, Bufala Mozzarella, Mountain
Gorgonzola

Bagna Cauda 19

House Made Sausage, Escarole,
Bufala Mozzarella, Garlic, Anchovy

Capricciosa 20

Mozzarella, Tomato, Prosciutto Cotto,
Taggiasca Olives, Mushrooms, Artichokes

Add 4 each

Prosciutto Crudo

Prosciutto Cotto

Pepperoni

Cage Free Egg

Mushrooms

Sausage

Taggiasca Olives

Bufala Mozzarella

DALLA MIA FAMIGLIA AL TUO

Our Pizza is naturally
leavened and made with
da LaPosta's proprietary
organic, whole wheat
flour blend from Central
Milling in Utah, Bianco
di Napoli Tomatoes,
and Mozzarella made
from Caputo Brother's
Creamery in PA.



Before placing your order, please inform your server if a person in your party has a food allergy.

* This item contains raw or uncooked seafood. Consuming raw or uncooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of food borne illness.

^{GF} Gluten Free

COCKTAILS

14

Aperol Spritz

Villa Sandi Prosecco, Aperol, Orange

The Negroni

Poli Gin, Poli Vermouth Rosso, Campari

Vecchio Amico

Old Overholt Rye, Poli Vermouth, Campari, Chocolate Bitters

Sicilian Sour

Lunazul Tequila, Cambier, Sardinian Orange Honey, Sicilian Oregano, Lemon Juice, Egg White

Noce di Cocco

Flor de Cana Rum, Pistachio & Coconut Crema, Pineapple Juice, Lime Juice

Fig & Bourbon

Jefferson's VSB Bourbon, Fig Reduction, Black Walnut Bitters

Alitalia

Meletti Amaro, Aperol, Jefferson's VSB Bourbon, Lemon Juice

Enzoni

Poli Gin, Campari, Fresh Grapes, Lemon Juice

Designated Driver (Non- Alcoholic)

Pistachio & Coconut Crema, Pineapple Juice, Lemonade

8

AL BICCHIERE (GLASS)

FRIZZANTE

2020 | **Prosecco** Villa Sandi, Veneto 10 | 40

2019 | **Sparkling Rose** "Galletto" Colle della Murgia, Puglia 10 | 40

2019 | **Lambrusco** Cantina Della Pioppa, Emilia Rom. 12 | 48

BIANCO

2020 | **Pinot Grigio** Anterra, Veneto 10 | 40

2020 | **Pecorino** Marramiero, Abruzzo 14 | 56

2019 | **Falanghina** Regina Viarum, Campania 15 | 60

2019 | **Veusvio Bianco** Mastroberardino, Campania 15 | 60

2019 | **Chardonnay** "La Pietra" Tenuta del Cabreo, Tuscany 16 | 64

IN BOTTIGLIA (BOTTLE)

FRIZZANTE

2014 | **Roero Arneis Spumante** Negro Lorenzo, Piemonte 65

2019 | **Salerno Frizzante** Casa di Baal, Campania 45

2017 | **Lambrusco** Cantina della Volta, Emilia Romagna 45

2020 | **Gragnano** Cantine Astroni, Campania 40

ROSATO

2020 | **Rose Costa d'Amalfi** Reale, Campania 45

BIANCO

2018 | **Ciro** Librandi, Calabria 30

2019 | **Verdicchio** Casalfarneto, Le Marche 35

2019 | **Cataratto** "Abisso" Iniceri, Sicily 40

2018 | **Sauvignon Blanc** Smith & Story, Sonoma Coast 40

2018 | **Colli di Salerno Fiano** Casa di Baal, Campania 50

2019 | **Fiano Minutolo** Colli della Murgia, Puglia 45

2017 | **Etna Bianco** Donnafugata, Sicily 80

2018 | **Pigato** Claudio Vio, Liguria 55

2018 | **Gewurztraminer** Glassier, Trentino-Alto Adige 60

2017 | **Chardonnay** "Hungry Blonde" Davis Estates, Napa Valley 65

BIRRA



ALLA SPINA (DRAFT)

Peroni "Nastro Azzuro" Lager, Italy 5.1% 6

Anchor Brewing "Anchor Steam" Lager, CA 4.9% 7

Provincetown Brewing "Golden Hook" Golden Ale, MA 4.9% 8

Maine Beer Co. "Lunch" IPA, ME 7% 10

Riverwalk Brewing Co. IPA, MA 6.8% 7

Mighty Squirrel "Cloud Candy" IPA, MA 6.5% 8

Beer'd "Whisker'd Wit" Wheat Beer, CT 5.1% 8

Banded Brewing "Norweald Stout" Stout, ME 6.5% 8

IN BOTTIGLIA (BOTTLE)

Yuengling "Traditional Lager" Lager, PA 5.1% 6

Radiant Pig "It Aint Easy" Double IPA, RI 8% 8

Menabrea "Ambrata" Amber Lager, Italy 5% 6

Duvel "Belgian Strong" Blond Ale, Belgium 6.6% 8

Citizen "Unified Press" Cider, VT 5.2% 8

Paulaner Pilsner, Germany 4.9% 8

Riverwalk Brewing Co. "Black Ox" Dunkel, Germany 4.5% 8

N/A Athletic Brewing Co. "Run Wild" IPA, CT 0.5 % 6

ROSATO

2020 | **Negroamaro del Salento** Cantele, Puglia 10 | 40

ROSSO

2019 | **Aglianico** Cantine Matroni, Campania 12 | 48

2019 | **Barbera** "Fuso" Walter Massa, Piemonte 12 | 48

2017 | **Montepulciano d'Abruzzo** Marramiero, Abruzzo 14 | 60

2016 | **Sangiovese** "Pottarello" La Segreta, Tuscany 15 | 60

2015 | **Etna Rosso** Cantine Valenti, Sicily 14 | 56

2018 | **Cabernet Sauvignon** J. Wilkes, Paso Robles 15 | 60

ROSSO

2017 | **Pinot Noir** Elizabeth Rose, Napa Valley 50

2019 | **Vesuvio Rosso** Mastroberardino, Campania 45

2020 | **Frappato** Mortellito, Sicily 55

2019 | **Cerasuolo di Vittoria** "Floramundi" Donnafugata, Sicily 65

2017 | **Chianti Classico** Val delle Corti, Tuscany 60

2020 | **Cesanese** "Lazio Veniero" Tomei, Lazio 60

2019 | **Super Tuscan** Bibi Graetz, Tuscany 50

2017 | **Cannonau** Cantina Lilliu, Sardegna 70

2017 | **Barbaresco** Giuseppe Cortese, Piemonte 80

2017 | **Terre del Volturno** Aia delle Monache, Campania 65

2017 | **Taurasi** Ville Matilde, Campania 75

2016 | **Taurasi** "Radici" Mastroberardino, Campania 120

2018 | **Nebbiolo** "Sole e Roccia" Monte Maletto, Piemonte 115

2017 | **Barolo** "Castiglione" Massolino, Piemonte 95

2014 | **Brunello di Montalcino** Fattoria del Pino, Tuscany 125

2016 | **Amarone Della Valpolicella** Masi, Veneto 110

2016 | **Zinfandel** Grgich Hill Estates, Napa Valley 75

2015 | **Red Blend** "Anonymous" 1849 Wine Co., Napa Valley 85

2019 | **Cabernet Sauvignon** Joseph Phelps, Napa Valley 145