



IL POSTO
RISTORANTE ITALIANO
❧
FULL MENU LIST
2010

Last Updated February 2010

Lunch Menu

GLI ANTIPASTI

Zuppa di Mercato Market Soup	€7.00	Funghi con Gorgonzola Mushroom, spinach & gorgonzola hotpot with crispy bread	€8.00
Cozze alla Marinara Steamed mussels in white wine, cream, onion & garlic sauce	€8.00 as main €15.00	Polpette con Salsa di Peperoncino Mini meatballs with spicy pepper sauce, glazed with cheese & almonds	€8.00 as main €14.00
Insalata di Pomodoro e Parmigiano Baby leaf salad with sun dried tomatoes, parmesan & black olives	€7.50	Bruschetta con Pomodoro Bruschetta with chopped tomatoes & onions	€6.50

LE PASTE E RISOTTI

All our pasta is Organic.

Organic gluten free (€2 supplement) & wholegrain pastas are also available.

Penne con Pollo Penne with chicken, broccoli, chilli & coriander oil	€12.00	Il Posto 'Carbonara' Penne with prosciutto, egg, parmesan & cream	€11.00
Spaghetti Bolognese Spaghetti with meat & organic tomato sauce	€11.00	Fusilli Pomodoro Fusilli with organic tomato sauce & basil	€10.00
Tagliatelle di Cozze Tagliatelle with lemon sautéed mussels, white wine, chilli & garlic	€12.50	Risotto con Funghi Risotto with mushrooms, spinach & truffle oil	€12.00

SECONDI

Insalata di Pollo e Limone Basil marinated chicken with lemon dressed baby leaves, tomato & basil pesto	€14.50	Insalata di Salmone Spiced organic salmon with baby leaf salad, slow cooked tomatoes & chive dressing	€15.00
Fegato con Patata e Barbabietola Pan fried lambs liver with sautéed baby potatoes, sweet onion jus & roast beetroot <i>Served with sautéed vegetables</i>	€15.00	Il Posto Burger Beef burger with caramelized onions, buffalo mozzarella, sun dried tomato relish & chips	€13.00

If you are in a hurry please let us know

If you have any food allergies or special dietary requirements please inform our Manager.

All our produce is delivered fresh daily, we thank you for your understanding if certain dishes are not available.

Our beef is of Irish origin.

Early Diner Menu

Zuppa di Mercato

Market soup

Polpette con Peperoni

Mini meatballs, pepper sauce, almonds & parmesan

Piatto di Antipasti

*Italian cured meats with tomato jam, green bean
& tomato salad*

Insalata di Pomodoro e Parmigiano

*Mixed baby leaf salad, parmesan cheese, marinated sun dried tomatoes
& balsamic dressing*

Cozze alla Marinara

Steamed mussels in white wine, garlic & cream sauce

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Salmone con Piselli e Cozze

Grilled Salmon with pea & mussel sauce, roasted baby potatoes

Fegato con Patate e Gorgonzola

*Pan fried lambs liver, gorgonzola glazed potatoes,
puree of carrot, sweet onion jus*

Pollo con Risotto di Zucchini e Capperi

*Pan fried supreme of chicken with tomato, caper
& courgette risotto, red pepper sauce*

Salsiccia con Cipollina

*Roast garlic & chive sausage with mustard mash
& caramelized red onions*

Penne con Funghi e Spinaci

Organic penne with organic tomato sauce, mushrooms, spinach & chilli

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Tiramisu

Apple & raisin pancake

Please inform our Manager if you have any food allergies

2 courses €20

3 courses €25

Served Monday to Saturday 5.30-7pm

12.5% service charge will be added to tables of 5 or more

Group A La Carte Lunch Menu

Zuppa di Mercato €7.00

Market soup

Cozze alla Marinara €8.00

Steamed mussels in white wine, cream, onion & garlic broth

Insalata di Pomodoro eParmigiano €7.50

Baby leaf salad with sun dried tomatoes, parmesan & black olives

Polpette con Salsa Peperoncino €8.00

Mini meatballs with spicy pepper sauce, glazed cheese & almonds

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Risotto con Funghi €12.00

Risotto with mushrooms, spinach & truffle oil

Il Posto 'Carbonara' €11.00

Organic penne with prosciutto, egg, parmesan, black pepper & cream

Penne con Pollo €12.00

Grilled chicken chilli, broccoli & coriander oil

Insalata di Salmone €15.00

Spiced organic salmon with baby leaf salad, slow cooked tomatoes,
& chive dressing

Fegato con Patata e Barbabietola €15.00

Pan fried lambs liver with sautéed baby potatoes, sweet onion jus, roast beetroot

If you have food allergies or special dietary requirements, please inform our Manager.

12.5% optional gratuity will be added to tables of 5 or more

Group A La Carte Dinner Menu

Cozze alla Marinara €9.90

Steamed mussels in a white wine, cream, onion & garlic broth

Polpette con Peperoncino €9.90

Beef meatballs in spicy pepper sauce with herb pesto, sun dried tomato & basil bruschetta

Funghi con Spinaci e Gorgonzola €9.50

Field mushrooms in a spinach & gorgonzola sauce

Piatto di Prosciutto €10.50

Prosciutto with caponata, tomato jam & pickled cucumbers

Zuppa di Mercato €7.50

Market soup

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Il Posto 'Carbonara' €16.50

Organic penne with prosciutto, egg, parmesan, black pepper & cream

Fusilli con Spinaci e Noce €16.50

Organic fusilli with spinach, walnuts, black olives, basil pesto & parmesan

Risotto di Mare €18.00

Risotto with squid, prawns & smoked salmon

Pollo con Salsiccia e Finocchio €25.00

Supreme of chicken filled with fennel & apple sausage, roasted pepper sauce

Salmone con Porro €26.00

Roast organic salmon with sun dried tomatoes, leeks & potatoes

Gran Pezzo di Manzo con Gorgonzola €26.00

Pan fried striploin of beef with roasted mushrooms, gorgonzola sauce & roast potatoes

If you have food allergies or special dietary requirements, please inform our Manager.

12.5% optional gratuity will be added to tables of 5 or more

Dinner Menu

GLI ANTIPASTI

Zuppa di Mercato Market soup.	€7.50	Insalata alla Caprese Buffalo mozzarella, tomato & basil salad.	€9.90
Funghi con Spinaci e Gorgonzola Field mushrooms in spinach & gorgonzola sauce.	€9.50	Calamari con Limone Pan fried squid with chilli, black pepper & lemon.	€10.50
Cozze alla Marinara Steamed mussels in white wine, cream, onion & garlic sauce.	€9.90	Piatto di Prosciutto Prosciutto with vegetable purees & pickled cucumbers.	€11.50
Polpette con Peperoncino Beef meatballs in spicy pepper sauce with herb pesto, sun dried tomato & basil bruschetta.	€9.90	Salmone con Broccoli e Cipolle Smoked salmon plate with broccoli, caper & onion salad, chive puree.	€9.50

LE PASTE E RISOTTI

*All our pasta is Organic except ravioli.
Organic gluten free (€2 supplement) & wholegrain pastas are also available.*

Tagliatelle di Cozze Tagliatelle with lemon sauteed mussels, white wine, chilli & garlic.	€17.50	Fusilli con Spinaci e Noce Fusilli with spinach, walnuts, black olives, basil pesto & parmesan.	€16.50
Il Posto 'Carbonara' Penne with prosciutto, egg, parmesan, black pepper & cream.	€16.50	Spaghetti Bolognese Spaghetti with meat & organic tomato sauce.	€16.50
Ravioli Ricotta e Spinaci Ricotta & spinach ravioli in black olive butter sauce. Or arrabiata sauce.	€19.00	Risotto di Funghi Risotto with mushrooms, spinach & truffle oil.	€18.00
Penne Pomodoro Penne with organic tomato sauce & basil.	€14.00	Risotto di Mare Risotto with squid, prawns & smoked salmon.	€18.00

Dinner Menu

SECONDI

Branzino con Rosmarino	€26.00	Salmone con Porro	€26.00
Grilled whole seabass with rosemary, garlic, lemon & poached potatoes. <i>Served with sautéed vegetables</i>		Roast organic salmon with sun dried tomatoes, leeks & potatoes. <i>Served with sautéed vegetables</i>	
Sogliola con Asparago	€24.00	Fegato con Prosciutto	€22.00
Pan fried fillets of sole with lemon butter, corriander & roasted asparagus. <i>Served with baby potatoes</i>		Pan fried lambs liver with crispy prosciutto, red onion marmalade, basil mashed potatoes. <i>Served with sautéed vegetables</i>	
Pollo con Salsiccia e Finocchio	€25.00	Maiale con Pancetta e Cipolla	€23.00
Supreme of chicken filled with fennel & apple sausage, roasted pepper sauce. <i>Served with sautéed vegetables</i>		Grilled pork chop with roast parsnips in organic olive oil, lemon, rosemary & garlic dressing. <i>Served with baby potatoes</i>	
	Gran Pezzo di Manzo con Gorgonzola	€26.00	
	Pan fried striploin of beef with roasted mushrooms, gorgonzola sauce & baby potatoes. <i>Served with sautéed vegetables</i>		

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I CONTORNI

Puree di Patate	€4.50	Bruschetta all' Aglio	€4.50
Basil mashed potatoes.		Garlic bread.	
Patatine Fritte	€5.50	Bruschetta con Pomodoro	€6.50
Homemade chips.		Garlic bread with tomatoes & onions.	
Insalata Mista	€5.50	Spaghetti Aglio e Olio	€6.50
Mixed salad with vinaigrette dressing.		Spaghetti with organic olive oil & garlic.	

12.5% optional gratuity will be added to parties of 5 or more

Il Posto Ristorante Italiano, 10 St Stephens Green, Dublin 2 Tel: 6794769 Fax: 6799179 www.ilpostorestaurant.com

Dinner Menu

I Dolci

**Apple & Berry Crumble with Vanilla Sauce
€7.50**

**Tiramisu
€7.50**

**Panacotta with Raspberry Compote
€7.50**

**Chocolate Pot with Poached Pear Puree
& Chocolate Ice Cream
€7.50**

**Baked Lemon with Biscotti & Passionfruit Sorbet
€7.50**

**Selection of Ice Cream or Sorbet
€6.50**

**Vin Santo with Biscotti
€9.00**

All our desserts, ice creams & sorbets are produced on the premises

Caffe

Cappuccino €3.20 Caffe Latte €3.50 Espresso €2.80

Coffee €2.60 Tea €2.30 Hot Chocolate €3.50

Peppermint, Green, Camomile Tea €2.80

Wine List

White Wine

- House Wine: Trebbiano D'Abruzzo Castellani** €23.50
½ Carafe €15.75
Glass €6.50
- 1 Verdicchio Dei Castelli Di Jesi 2007** €24.50
*Elegant & dry, medium bodied wine,
with hints of fruit & a lemon finish* ½ Carafe €16.50
Glass €7.25
- 2 Pinot Grigio Montecelli 2008** €28.90
*Crisp lively acidity, light flavours of pear & melon,
dry citrus finish* ½ Carafe €19.50
Glass €8.50
- 3 Vernaccia San Gimignano Villa Silvia 2007** €29.90
Medium bodied dry Tuscan wine, well balanced, soft acidity
- 5 Chardonnay Veneto 2007** €24.50
Fresh & lively with flavours of lime & apple
- 6 Sauvignon Blanc Tenuta San Giorgio 2007** €31.00
Dry & clean taste, ripe green apple acidity
- 7 Gavi Balbi Soprani 2007** €28.50
Dry & fresh, delicate flavours of nectarine & peach

Rose Wine

- 10 La Ferla Rosato 2008** €25.50
Crisp, fruity & fresh rose from Sicily

Sparkling wine, Champagne & Dessert wine

11	Prosecco Santa Chiara	€33.50
		Glass €8.00
	Prosecco Cocktails	Glass €8.50
12	Champagne Comte de Noiron NV	€68.00
14	Moscato d'Asti	Glass €9.00

Red Wine

	House Wine: Montepulciano D'Abruzzo Castellani	€23.50
		½ Carafe €15.75
		Glass €6.50
1	Valpolicella Sartori 2007 <i>Smooth medium dry & versatile, ruby red in colour</i>	€26.50
		½ Carafe €17.50
		Glass €7.95
2	Chianti Sensi 2007 <i>Medium bodied, full flavours of red fruits & oak</i>	€25.50
		½ Carafe €17.00
		Glass €7.50
3	Salice Salentino Riserva 'Il Barco' 2005 <i>Full of flavour, slightly oaky, plump ripe fruit</i>	€26.50
5	Barbera D'Asti Pirovano 2007 <i>Bright red in colour, with ripe fruits & spicy floral notes</i>	€25.90
7	Primitivo La Casada 2006 <i>Southern Italian wine full of dark fruit with a touch of spice & a long finish</i>	€29.50
8	Dolchetto Tachino 2007 <i>Full bodied, crisp acidity, minty fruit flavours with a chocolate finish</i>	€33.50
9	Ripasso Valpolicella Classico Le Tobele 2006 <i>Full bodied, dry on the palate, cherry flavours</i>	€41.50

Vintages are subject to change

Market Lunch Menu

€16 for 2 courses

€20 for 3 courses

Zuppa

Market soup

Insalata

Mixed baby leaf salad

Antipasti

Italian cured meats with caponata

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Salsiccia

Oven roasted sausages, casserole of white beans, peppers, onion,
chilli & coriander oil

Salmone

Pan fried fillet of salmon, roast baby potatoes, gorgonzola cream,
sun dried tomato puree

Penne

Organic penne with black olives, tomatoes & basil pesto, parmesan cheese

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Tiramisu

Chocolate pot & raspberry compote

Please inform our Manager if you have any food allergies

Served Monday – Saturday 12-2.30pm

12.5% service charge will be added to tables of 5 or more

RESTAURANT INFORMATION

Our dishes are cooked fresh to order please inform your server if you are in a hurry.

IL POSTO RISTORANTE LOCATION

10 St. Stephens Green, Dublin 2.

Tel: 01 679 4769.

Fax: 01 6799179.

Email: info@ilpostorestaurant.com

For a map of the location, please visit [IL POSTO's website](#)

Opening times

Lunch:

Mon-Fri 12-2pm | Sat 12-2.30

Early Dinner:

Mon-Sat from 5.30- 7pm

Dinner:

Mon-Sat from 5.30pm

Closed on Sundays

Credit Cards Accepted:

VISA

MASTERCARD

LASER

AMERICAN EXPRESS

