

POSA POSA DINING MENU

APPETIZERS

Stuffed Portobello Mushroom <i>Mushrooms stuffed with seasoned breadcrumbs.</i>	\$5.95
Mozzarella Sticks	\$5.25
Fried Zucchini	\$4.95
Bruschetta	\$4.95
Mozzarella in Carrozza <i>Two pieces of Italian bread dipped in egg and fried with a slice of mozzarella on top.</i>	\$4.95
Fritto Misto <i>A mixture of zucchini, broccoli, and eggplant, breaded and fried.</i>	\$5.25
Eggplant Rollatini	\$5.95
Mozzarella and Tomato	\$5.95
Little Neck Clams on the Half Shell	\$6.75
Cold Antipasto	\$6.75
Baked Clams Oreganata	\$7.25
Shrimp Cocktail	\$7.50
Mussels Posillippo <i>Mussels in a white wine and garlic sauce.</i>	\$7.95
Fried Calamari	\$8.75
Clams Posillippo <i>Clams in a white wine and garlic sauce.</i>	\$11.25
Hot Antipasto <i>Mozzarella in Carrozza, baked clams, shrimp, and mussels</i>	\$14.75
Posa Platter <i>Six clams and six shrimp oreganata with mozzarella in Carrozza</i>	\$15.95

SALADS

Endive Salad <i>Fresh endive with apples and walnuts in our house vinaigrette dressing topped with Gorgonzola cheese.</i>	\$6.25
Warm Chicken Salad <i>Pieces of grilled chicken over a bed of lettuce with Shiitake mushrooms &amp; sun-dried tomatoes in a balsamic dressing.</i>	\$8.95
Seafood Salad <i>Octopus, conch, squid, and shrimp in a garlic, oil, and lemon dressing.</i>	\$9.25
Arugola & Radicchio Salad	\$6.75
Insalata Del Rei <i>Fresh Mozzarella, prosciutto, roasted peppers and sliced tomatoes drizzled with basil pesto.</i>	\$7.95
Mediterranean Salad <i>Arugola, sun-dried tomatoes, fresh mushrooms &amp; Asiago cheese in a Calamata olive dressing.</i>	\$6.25
Caesar Salad	\$5.95
With grilled chicken	\$8.50
Romaine Salad	\$3.75
Tossed Salad	\$3.25
With grilled chicken	\$5.50
Spinach Salad	\$6.50
Turkey Salad	\$6.50

Tuna Salad.....	\$6.50
Chef Salad .....	\$7.00

### Soups, Vegetables and Side Orders

Vegetables are sautéed with garlic and oil.

Soup of the Day .....	\$3.75
Minestrone .....	\$3.75
Meatballs .....	\$3.75
Sausage .....	\$3.75
Spinach, Broccoli, or Escarole.....	\$3.95
Broccoli Rabe .....	\$5.95

### TRADITIONAL PASTAS

Manicotti .....	\$7.25
Ravioli.....	\$7.25
Stuffed Shells.....	\$7.25
Pasta e Fagioli <i>Pasta cooked with a fresh red kidney bean sauce.</i> .....	\$7.25
Baked Ziti .....	\$7.50
Lasagna .....	\$8.00
Ziti With Broccoli .....	\$8.75
w/ grilled chicken.....	add \$3.50

### TRADITIONAL ENTREES

Served with choice of Tossed Salad or Spaghetti, Linguine, or Ziti

Eggplant Parmigiana .....	\$9.75
Eggplant Rollatini <i>Eggplant made with ricotta and mozzarella.</i> .....	\$10.75
Sausage & Peppers.....	\$10.50

### CHICKEN

Served with choice of Tossed Salad or Spaghetti, Linguine, or Ziti

Chicken Sorrentina <i>Chicken breast sautéed with sherry wine and topped with eggplant and mozzarella.</i> .....	\$13.75
Chicken Napoletana <i>Chicken breast sautéed in white wine with prosciutto and mozzarella and a touch of fresh tomato sauce.</i> .....	\$14.25
Chicken Parmigiana .....	\$12.95
Chicken Cetera Boneless chicken and mushrooms sautéed in lemon sauce. ....	\$12.95
Chicken Marsala Chicken breast sautéed with Marsala wine and mushrooms. ....	\$12.95
Chicken Scarpariello <i>Chicken on the bone with garlic, oil, white wine and butter.</i> .....	\$12.95
Chicken Cacciatore <i>Chicken on the bone in a tomato sauce with onions and peppers &amp; mushrooms.</i> .....	\$12.95
Chicken Amalfi <i>Chicken breast with artichoke hearts in a Marsala wine sauce.</i> .....	\$13.75

Chicken Casa Nostra	
<i>Chicken with peppers and artichokes topped with fresh mozzarella in a white wine sauce.</i>	\$13.95
Chicken Rosato	
<i>Chicken with fresh spinach in a port wine sauce.</i>	\$13.95
Chicken Caprese	
<i>Chicken breast topped with fresh tomatoes, fresh mozzarella in garlic and oil.</i>	\$14.25
Chicken Del Rei	
<i>Grilled chicken topped with cold Arugola salad.</i>	\$13.95

### VEAL

Served with choice of Tossed Salad or Spaghetti, Linguine, or Ziti

Veal Posa Posa	
<i>Veal with fresh mushrooms in a light cream sauce.</i>	\$14.95
Veal Parmigiana	\$14.50
Veal Marsala	
<i>Veal sautéed with Marsala wine and mushrooms.</i>	\$14.50
Veal Francese	
<i>Veal dipped in a batter and sautéed with sherry wine.</i>	\$14.50
Veal Piccata	
<i>Veal sautéed in lemon and butter sauce.</i>	\$14.50
Veal Saltimbocca	
<i>Veal sautéed in spinach and topped with prosciutto and cheese.</i>	\$14.95
Veal Pizzaiola	
<i>Veal cooked in a fresh tomato sauce with garlic, oil, and oregano.</i>	\$14.95
Veal Ravello	
<i>Veal with Shitake mushrooms in a pink sauce.</i>	\$14.95

### BEEF

Served with choice of Tossed Salad or Spaghetti, Linguine, or Ziti  
All Steaks served with Sautéed Broccoli

New York Shell Steak	
<i>Prime U.S. grade A, 14 oz.</i>	\$17.00
Steak Pizzaiola	
<i>Steak cooked in a fresh tomato sauce with garlic, oil, and oregano.</i>	\$17.50
Steak Montepertuso	
<i>Shell steak broiled with fresh peppercorns and rosemary.</i>	\$18.00

### PASTA ALLA POSA POSA

Penne Orto	
<i>Made with escarole and beans in garlic &amp; oil.</i>	\$9.75
Ziti Aum Aum	
<i>Ziti made with eggplant and mozzarella.</i>	\$8.75
Bowtie Michelangelo	
<i>Peas, onions and grilled chicken in garlic &amp; oil.</i>	\$11.25
Ziti Arrabbiata	
<i>Ziti in a spicy hot fresh tomato sauce.</i>	\$8.75
Ziti With Broccoli	
<i>In a garlic and oil sauce.</i>	\$8.75
Fettucine Alfredo	\$9.00
Ziti Positano	
<i>Ziti made with a creamy tomato sauce and a touch of vodka.</i>	\$9.25

Rigatoni Bolognese <i>Ground beef with a touch of cream.</i>	\$9.25
Rigatoni Della Nonna <i>Made with ricotta, meat sauce &amp; peas.</i>	\$9.50
Ziti Amartregiana <i>Made with bacon, onions, tomato sauce and a touch of cream.</i>	\$10.25
Linguini with White or Red Clam Sauce	\$10.25
Penne Piemonte <i>Penne with fresh homemade sausage, shiitake mushrooms in a garlic oil sauce.</i>	\$10.25
Pasta Primavera <i>Pasta with fresh vegetables sautéed in a garlic &amp; oil.</i>	
Bowtie San Pietro <i>Bowtie with sun-dried tomatoes, pesto, broccoli and grilled chicken in a light cream sauce.</i>	\$11.50

**PASTA WITH SEAFOOD SPECIALTIES**  
(Includes Tossed Salad)

Clams Costira <i>Clams and Arugola with fresh tomatoes and garlic and sage over spaghetti.</i>	\$13.95
Calamari Angelina <i>Tender calamari prepared with escarole, diced tomatoes and kidney beans with garlic and oil over angel hair pasta.</i>	\$13.95
Shrimp Calabrese <i>Shrimp with broccoli, garlic &amp; oil over linguine.</i>	\$16.95
Linguine Marmot <i>Shrimp and fresh mushrooms cooked in a delicious white wine sauce.</i>	\$16.95
Linguine Julianne <i>Shrimp with roasted peppers, mushrooms in scampi sauce.</i>	\$16.95
Lobster Piscatorial <i>One 6 oz. lobster tail, clams &amp; mussels in a light marinara sauce over linguine.</i>	\$18.95
Linguine Frutti di Mare <i>Shrimp, mussels, clams, calamari, and filet cooked superbly in a fresh light red sauce.</i>	\$17.95

**SEAFOOD**

Served with choice of Tossed Salad or Spaghetti, Linguine, or Ziti

Fried Calamari	\$11.25
Calamari Marinara or Fra Diavolo	\$11.75
Mussels Marinara or Fra Diavolo	\$11.50
Shrimp Marinara or Fra Diavolo	\$16.50
Shrimp Parmigiana	\$15.75
Shrimp Scampi <i>Shrimp sautéed in garlic, butter, and wine sauce.</i>	\$16.95
Shrimp Francese <i>Shrimp dipped in a batter and sautéed with sherry wine.</i>	\$16.95
Shrimp Fiorentina <i>Sautéed in sherry wine with fresh spinach.</i>	\$16.95
Shrimp Portofino <i>Shrimp in a light cream sauce with ham and fresh mushrooms.</i>	\$16.95
Gamberi Alla Griglia <i>Grilled shrimp over spinach.</i>	\$16.95
Salmon Alla Griglia <i>Grilled salmon topped with fresh tomato, cucumber and onion salad.</i>	\$15.95

Filet of Sole <i>Broiled or fried.</i> .....	\$12.25
Filet of Sole Fiorentina <i>Filet sautéed with sherry wine, butter and spinach.</i> .....	\$13.25
Filet Oreganata <i>Filet topped with breadcrumbs &amp; white wine &amp; broiled.</i> .....	\$13.25

### Children's Menu

(10 years and younger)

Ziti with Tomato Sauce .....	\$3.95
Ziti with Meat Sauce .....	\$4.50
Ravioli .....	\$4.50
Baked Ziti .....	\$4.75
Chicken Fingers .....	\$5.00
Chicken Parmigiana with Ziti .....	\$6.50
Veal Parmigiana with Ziti .....	\$7.00
Kids 9 inch Pizza Pie .....	\$4.50
with one topping. ....	\$5.50

### Desserts

Sorbetto (Italian Ice)  
Gelato  
Home Made Cannoli  
Italian Cheesecake  
Tartufo  
Chocolate Mousse  
Chocolate Chip Cake  
Tiramisu