



New Rochelle Restaurant Week

\$29.00 Per Person + Tax & Gratuity Prix Fix Menu

Monday, March 12th - Thursday, March 15th

Posto 22 Week 1 Menu

STARTERS (CHOICE OF 1)

Baby Spinach & Endive Salad

with Dry Cranberries, Fresh Feta Cheese, Roasted Pine Nuts & Herb Vinaigrette

Traditional Margherita Flatbread Pizza

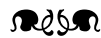
topped with Fresh Basil

Italian Egg Rolls

filled with Broccoli Rabe, Sausage & Mozzarella Cheese served with a Marinara Dipping Sauce

Kung Pao Calamari

Fried Calamari tossed with a Sweet & Sour Sauce topped with Scallions



ENTREES (CHOICE OF 1)

Homemade Gemelli Pasta

with Baby Kale, Sun Dried Tomatoes, Sliced Roasted Garlic, Extra Virgin Olive Oil & Fresh Mozzarella

Chicken Martini

Panko crusted Chicken Breast with Shredded Parmesan in a Lemon White Wine Sauce served with Sauteed Broccoli & Roasted Potatoes

Grilled Hanger Steak

with Smothered Shallots & Oyster mushrooms served with Roasted Brussels Sprouts & Fingerling Potatoes

Broiled Salmon Filet

with a Pink Peppercorn & Lime Beurre Blanc Sauce served with Potato Au Gratin & Haricot Verts

Broiled Stuffed Pork Chop

with Fresh Spinach, Mozzarella & Ricotta Cheese topped with Marsala Sauce served with Vegetable Cous Cous



DESSERTS (CHOICE OF 1)

Homemade NY Cheesecake

Warm Apple Cobbler

served with Vanilla Ice Cream

Fresh Baked Chocolate Chip Cookie (Please allow up to 10 Minutes)

served with Vanilla Ice Cream





New Rochelle Restaurant Week

\$29.00 Per Person + Tax & Gratuity Prix Fix Menu

Monday, March 19th - Thursday, March 22nd

Posto 22 Week 2 Menu

STARTERS (CHOICE OF 1)

Italian Wedding Soup

Frisee & Endive Salad

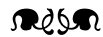
with Chickpeas, Grape Tomatoes, Roasted Pecans, Crumbled Feta Cheese & Citrus Vinaigrette

Sauteed Mussels

served with Marinara or White Wine Sauce

Eggplant Rollantini

Breaded Eggplant rolled with Ricotta Cheese, Fresh Mozzarella & Fresh Spinach topped with
Vodka Sauce



ENTREES (CHOICE OF 1)

Homemade Money Bag Pasta

with a Light Garlic Pink Sauce, Peas & Ground Sausage

Roasted Chicken Rollantini

stuffed with Eggplant, Asparagus & Ricotta Cheese topped with a Brandy Peppercorn Sauce
served with Potato & Vegetable Medley

Grilled Skirt Steak

with Red Onion & Tomato Relish served with Vegetable Cous Cous

Broiled Wild Atlantic Sea Bass

with Provencal, Herbs, Lemon & Olive Oil served with Sauteed Broccoli & Waffle Potatoes

Sauteed Veal Tenderloins

with a Barolo Wine Reduction served with Mashed Potatoes & Sauteed String Beans



DESSERTS (CHOICE OF 1)

Chocolate Mousse Cake (GF)

Warm Apple Cobbler

served with Vanilla Ice Cream

Fresh Baked Chocolate Chip Cookie

(Please allow up to 10 Minutes)

served with Vanilla Ice Cream

