



**IL POSTO**   
**RISTORANTE ITALIANO**  
  
**FULL MENU LIST**  
**2008**

Updated September 2008

# Il Posto Christmas Lunch Menu

## **Zuppa di Sedano**

Celeriac & celery soup

## **Pate di Pesce**

Smoked salmon & salmon parfait, pickled cucumbers,  
crispy bread & chive dressing

## **Polpette con Peperoncino**

Glazed meatballs, red pepper sauce, parmesan cheese

## **Piatto di Antipasti**

Cured meats, walnut & caper sauce, red onion reduction

## **Riso con Piselli e Oliva**

Red pepper, pea & black olive rice balls,  
slow cooked puree of tomato & basil

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## **Maiale con Funghi e Pancetta**

Baked pork, mushrooms, baby onions, smoked bacon & mashed potatoes

## **Pollo con risotto di Finocchio**

Pan fried supreme of chicken, pea, mint & fennel risotto & red pepper oil

## **Salmone con Spinaci e Fagioli**

Grilled organic salmon, broad bean, spinach & pine nut broth, roasted baby potatoes

## **Penne con Melanzana e Pomodoro**

Penne in slow cooked tomato sauce, caper, courgettes,  
aubergine, chilli & black olives

## **Risotto di Gorgonzola e Funghi**

Risotto of mushroom, gorgonzola, spinach, toasted almonds & truffle oil

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Apple & raisin pancake, vanilla sauce

Tiramisu

Chocolate mousse, orange liqueur

**Lunch menu €35.00**

**+ 12.5% service charge**

# Il Posto Christmas Dinner Menu

## **Zuppa di Sedano**

Celeriac & celery soup with toasted almond

## **Carpaccio con Parmigiano**

Carpaccio of beef, dressed baby leaf salad, chilli dressing,  
capers & parmesan cheese

## **Polpette con Peperoncino**

Glazed meatballs, red pepper sauce, parmesan cheese

## **Funghi con Spinaci e Gorgonzola**

Field mushrooms in spinach & gorgonzola sauce with crispy parmesan

## **Pate di Pesce**

Smoked mackerel, smoked haddock pate, caponata &, red onion reduction

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## **Agnello con Patata e Melanzana**

Glazed lamb shank, tarragon, orange & black pepper, roasted potatoes,  
aubergine & roast garlic puree

## **Pollo con Salsiccia e Sedano**

Oven roasted supreme of chicken, apple, rosemary & celery sausage,  
roasted tomato rice cake & coriander oil

## **Salmone con Cozze e Piselli**

Grilled organic salmon, mussel, pea & fennel sauce

## **Maiale con Funghi e Pancetta**

Baked pork with mushrooms, baby potatoes, onions & smoked bacon

## **Penne con Pomodoro e Basilico**

Baked penne in slow cooked tomato, caper, basil, black olives, chilli,  
aubergine & courgette

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Tiramisu

Apple & raisin pancake, vanilla sauce

Chocolate cake

**Dinner menu €50.00**

**+ 12.5% service charge**

# Lunch Menu

## *GLI ANTIPASTI*

**Zuppa di Zucca** €7.00  
Squash soup.

**Zuppa del Giorno** €6.00  
Soup of the day.

**Bruschetta di Funghi e Rucola** €8.00  
Bruschetta of mushrooms & rocket  
with shaved parmesan.

**Cozze alla Marinara** €8.00  
Steamed mussels in white wine, cream, onion  
& garlic broth.

**As Main €15.00**

**Insalata di Rucola e Pomodoro** €7.50  
Rocket salad with sun dried tomatoes, black  
olives & shaved parmesan.

**As Main €11.00**

**Polpette con Salsa di Peperoncino** €8.00  
Beef & veal meatballs in spicy red pepper  
sauce with tomato bruschetta & rocket pesto.

**As Main €14.00**

**Piatto di Antipasti con Parmigiano** €8.00  
Prosciutto, salami & speck with tomato jam, baby  
leaf salad, balsamic dressing & grated parmesan.

**As Main €14.00**

## *INSALATA*

**Insalata di Salmone e Rucola** €16.00  
Grilled fillet of salmon with marinated cherry  
tomatoes, baby potatoes, green beans & rocket  
salad with chilli & orange dressing.

**Insalata di Merluzzo e Salmone** €14.50  
Cod & salmon fishcakes with tomato & red onion  
relish with dressed rocket & cinnamon apple.

**Insalata di Pollo e Limone** €14.50  
Basil marinated chicken with lemon dressed  
baby leaves, tomato & basil pesto & pine nuts.

# Lunch Menu

## *LE PASTE*

- Linguine con Pollo** €12.00  
Linguine with chicken & broccoli in parsley  
& mustard sauce.
- Penne con Prosciutto e Parmigiano** €11.00  
Penne with prosciutto, egg, parmesan,  
black pepper & cream.
- Spaghetti Bolognese** €12.00  
Spaghetti with meat sauce.
- Penne Pomodoro** €10.00  
Penne with tomato & basil sauce.

*Our pasta dishes are available with gluten/wheat free pasta €3 supplement*

## *SECONDI*

- Salmone con Gnocchi** €17.00  
Pan fried fillet of salmon with fried pepper & pea  
gnocchi, sun dried tomato pesto.  
Served with sautéed vegetables
- Risotto di Gorgonzola e Pisello** €15.00  
Risotto of gorgonzola, pea & spinach
- Fegato con Prosciutto e Patata** €15.00  
Pan fried lambs liver with crispy prosciutto,  
onion jus & pureed potatoes.  
Served with sautéed vegetables
- Il Posto Burger** €13.00  
Veal & beef burger with caramelized onions,  
buffalo mozzarella, sun dried tomato relish  
& homemade chips.
- Maiale con Rosemarino e Mela** €15.00  
Braised minced pork with rosemary & sweet  
red onion, cooked with cider, apples, black olives  
& green peas.  
Served with baby new potatoes

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

Il Posto's minced beef which we use in our burger & Bolognese is freshly minced in our kitchen using 100% prime Irish beef. All our beef is of Irish origin. All our dishes are cooked fresh to order, please inform us if you are in a hurry.

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

# Early Diner Menu

**Zuppa del Giorno**

*Soup of the day*

**Polpette con Peperoni**

*Mini meatballs, pepper sauce, toasted almonds & parmesan*

**Maiale con Prosciutto e Fagioli**

*Pork, green bean & prosciutto terrine, spicy rice balls,  
sweet red wine reduction*

**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*

**Maiale con Rosmarino**

*Minced pork & rosemary with caramelized onions, baby onion  
& smoked bacon sauce, mashed potatoes*

**Penne con Funghi e Spinachi**

*Penne with slow cooked tomato sauce, mushrooms, spinach & chilli*

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**Tiramisu**

**Chocolate Pot**

**2 courses €20 served from 5.30-7pm Monday - Sunday**

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

# Group A La Carte Lunch Menu

**Cozze alla Marinara €8.00**

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

**Zuppa di Zucca €6.00**

Squash soup

**Piatto di Antipasti con Parmigiano €8.00**

Prosciutto, salami & speck with tomato jam, baby leaf salad, balsamic dressing & grated parmesan

**Insalata di Rucola e Pomodoro €7.50**

Rocket salad with sun dried tomatoes, black olives & shaved parmesan

**Polpette con Salsa Peperoncino €8.00**

Veal & beef meatballs in spicy red pepper sauce with tomato bruschetta & rocket pesto

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**Penne Pomodoro €10.00**

Penne with tomato & basil sauce

**Penne con Prosciutto e Parmigiano €11.00**

Penne with prosciutto, egg, parmesan, black pepper & cream

**Spaghetti Bolognese €12.00**

Spaghetti with meat sauce

**Insalata di Pollo e Limone €14.50**

Basil marinated chicken with lemon dressed baby leaves, tomato & basil pesto & pine nuts

**Salmone con Gnocchi €17.00**

Pan fried fillet of salmon with fried pepper & pea gnocchi, sun dried tomato pesto

**Il Posto Burger €13.00**

Veal & beef burger with caramelized onions, buffalo mozzarella, sun dried tomato relish & freshly cut chips

**Fegato con Prosciutto e Patata €15.00**

Pan fried lambs liver with crispy prosciutto, onion jus & pureed 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*

# Group A La Carte Dinner Menu

**Cozze alla Marinara €11.50**

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

**Insalata di Melanzana e Zucchina €9.50**

Grilled aubergine, courgette & asparagus salad  
with beetroot & goats cheese

**Funghi con Spinaci e Gorgonzola €9.50**

Field mushrooms in a spinach & gorgonzola sauce  
with crispy parmesan

**Piatto di Anti pasti con Rucola €11.50**

Prosciutto, coppa & speck with pickled vegetables, tomato jam,  
horseradish & mascarpone

**Zuppa di Zucca €7.50**

Squash soup with spinach rice ball

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**Penne con Prosciutto €17.50**

Penne with prosciutto, egg, parmesan, black pepper & cream

**Penne con Funghi e Gorgonzola €18.50**

Penne with mushrooms, almonds & rocket gratinated with gorgonzola

**Pollo con Salsiccia e Patata €25.00**

Baked supreme of chicken filled with paprika, pepper & celery sausage  
with bacon & potato warm salad, rosemary & truffle oil

**Trota Provinciale €23.50**

Fillet of sea trout with white wine, tomatoes potatoes,  
red peppers & black olives

**Gran Pezzo di Manzo con Caponata €28.50**

Pan fried striploin of beef with slow cooked tomatoes, capers, aubergine & courgette

**Maiale con Timo e Risotto €26.00**

Grilled pork chop marinated in thyme & caper paste with red wine,  
baby onions & mustard risotto

***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*

<b>Funghi con Spinaci e Gorgonzola</b> €9.50 Field mushrooms in spinach & gorgonzola sauce, salsa verde.	<b>Calamari con Mandorla e Menta</b> €11.50 Calamari dusted in flour & fried with lemon & mint yoghurt, almond puree.
<b>Cozze alla Marinara</b> €11.50 Steamed mussels in white wine, cream, onion & garlic broth. mascarpone	<b>Piatto di Antipasti con Mascarpone</b> €11.50 Prosciutto, speck & coppa with pickled vegetables, tomato jam, horseradish &
<b>Polpette con Peperoncino</b> €10.90 Beef & veal meatballs in spicy pepper sauce with rocket, pesto, sun dried tomato & basil bruschetta.	<b>Insalata di Melanzana e Zucchina</b> €9.50 Grilled aubergine, courgette & asparagus salad, with beetroot & goats cheese.
<b>Crespo con Salmone e Ricotta</b> €10.50 Ricotta, spinach & smoked salmon crepe.	<b>Crostata di Acciuga e Rucola</b> €10.50 Celeriac & anchovie tart, lemon dressed rocket, sun dried tomato & black olive salsa.
<b>Zuppa di Zucca</b> €7.50 Squash soup with spinach rice ball.	

## *LE PASTE E RISOTTI*

<b>Linguini di Cozze e Vongole</b> €19.50 Linguine with lemon sauteed mussels & clams, white wine, chilli & garlic.	<b>Penne con Funghi e Gorgonzola</b> €18.50 Penne with mushrooms, almonds & rocket gratinated with gorgonzola.
<b>Penne con Prosciutto e Parmigiano</b> €17.50 Penne with prosciutto, egg, parmesan, black pepper & cream.	<b>Spaghetti Bolognese</b> €16.50 Spaghetti with meat sauce.
<b>Ravioli Ricotta e Spinaci</b> €19.00 Ravioli filled with ricotta & spinach with sage & black olive butter sauce.	<b>Risotto di Gorgonzola e Pisello</b> €18.00 Risotto of gorgonzola, spinach, peas & soy beans.

*All our pasta dishes except ravioli are available with gluten/wheat free pasta €3 supplement*

# Dinner Menu

## *IL PESCE*

**Pesce Spada del Capocuoco** €27.00

Grilled swordfish with caper, sage & lemon, parsley pureed potatoes.

*Served with sautéed vegetables*

**Passerino con Barbabietola** €26.00

Pan fried plaice with beetroot & green bean salad, walnut dressing

*Served with baby new potatoes*

**Trota Provinciale** €23.50

Fillet of sea trout with white wine, tomatoes red peppers, potatoes & black olives.

## *LE CARNI E IL POLLAME*

**Pollo con Salsiccia e Patata** €25.00

Baked supreme of chicken filled with paprika, pepper, & celery sausage with bacon & potato warm salad, rosemary & truffle oil.

*Served with sautéed vegetables.*

**Maiale con Timo e Risotto** €26.00

Grilled pork chop marinated in thyme & caper paste with red wine, baby onions & mustard risotto.

*Served with sautéed vegetables*

**Vitello con Fagioli** €30.00

Pan fried striploin of milk fed veal with vegetable & bean ragout.

*Served with baby new potatoes*

**Agnello con Lenticchie** €28.00

Roast chump of lamb with mediterranean lentils, lime & balsamic dressing.

**Gran Pezzo di Manzo con Caponata** €28.50

Pan fried striploin of beef with slow cooked tomatoes, capers, aubergine & courgette.

*Served with baby new potatoes*

*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.*

# Dinner Menu

## *I CONTORNI*

<b>Spinaci Aglio e Olio</b> Spinach sautéed in garlic & oil.	€5.00	<b>Spaghetti Aglio e Olio</b> Spaghetti with olive oil & garlic	€6.50
<b>Puree di Patate</b> Basil mashed potatoes.	€5.00	<b>Bruschetta all' Aglio</b> Garlic bread.	€4.50
<b>Patatine Fritte</b> Homemade chips	€5.50	<b>Pomodori e Cipolle</b> Beef tomato & onion salad.	€5.50
<b>Insalata Mista</b> Mixed salad with vinaigrette dressing.	€5.50	<b>Penne Pomodoro</b> Penne with tomato & basil sauce.	€6.50

*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](http://www.ilpostorestaurant.com)*

## I Dolci

<b>Apple Tart with Vanilla Ice Cream</b>	€7.50
<b>Tiramisu</b>	€7.50
<b>Panacotta with Raspberry Compote</b>	€7.50
<b>Chocolate Pot</b>	€7.50
<b>Poached Pear &amp; Walnut Crumble with Vanilla Sauce</b>	€7.50
<b>Chocolate Cake with Fruit Compote</b>	€7.50
<b>Selection of Ice Cream or Sorbet</b>	€6.50
<b>Mixed Berry Soup with Strawberry Sorbet</b>	€7.50
<b>Glass of Moscato dessert wine with Cantucini Biscuits</b>	€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

10 St. Stephens Green, Dublin 2.  
Tel: 01 679 4769. Fax: 01 6799179.  
Email: [info@ilpostorestaurant.com](mailto:info@ilpostorestaurant.com)

# Wine List

## White Wine

**House Wine: Porta Palo Bianco di Sicilia** €2.50  
1/2 Carafe €14.50  
Glass €4.85

**Managers choice: Medaglione Bianco Salento** €25.90  
*Fresh, fruity & lively, a blend of Malvasia, Verdeca & Chardonnay*

- 1 Soave Sartori Sella** €27.50  
*Crisp & refreshing, dry with excellent balance*
- 2 Cortese Stefano Massone** €25.50  
*A lively medium bodied wine with plenty of fruit on the palate*
- 3 Vernaccia di San Gimignano** €29.50  
*The top white wine from Tuscany, medium bodied, dry and fruity*
- 4 Verdicchio Dei Castelli Di Jesi** €27.50  
*Elegant & dry, medium bodied wine with hints of fruit & a lemon finish*
- 5 Pinot Grigio & Pinot Bianco Santa Margherita** €29.50  
*Lovely blend of two grape varieties, dry with crisp fresh fruit flavours*
- 6 Sauvignon Tramin** €33.50  
*Light to medium bodied with citrus & gooseberry flavours, clean & crisp*
- 7 Chardonnay Falchetto** €26.90  
*Fresh & lively with flavours of lime & apple*
- 8 Pinot Grigio Valdadige Santa Margherita** €39.90  
*The original Pinot Grigio, dry, light & crisp with flavours of lemon & apple*
- 9 Gavi di Gavi Bersano** €35.90  
*Italy's most fashionable wine, rich in flavour with notes of nectarine & minerals*
- 15 Frascati Superiore Fontana di Papa** €25.90  
*An historic Italian wine, very versatile, with lots of summer fruit & a smooth finish*

## Rose Wine

**10 Rose D'Abruzzo Cerasuola** €26.90  
*Crisp, fruity & fresh rose from Montepulciano*

## Sparkling wine, Champagne & Dessert wine

- 11 Prosecco di Valdobbiadene** €35.90  
Glass €0.00
- Prosecco Cocktails** Glass €0.50
- 12 Moet & Chandon** €80.00
- 14 Pantelleria Marsala Pellegrino** €41.00  
Glass €0.00

## Red Wine

House Wine: **Porta Palo Rosso di Sicilia** €2.50  
1/2 Carafe €14.50  
Glass €4.85

Managers choice: **Medaglione Rosso Salento 2006** €25.90  
*Smooth bodied with deep red fruit & a touch of spice, made from local Negroamaro grapes*

- 1 **Montepulciano D'Abruzzo 2006** €26.90  
*Smooth, ruby red in colour, ripe juicy fruit flavour*
- 2 **Sangiovese Farnese 2006** €26.90  
*Vivid & bright with with spice & complex dusty fruit*
- 3 **Salice Salentino Riserva Cantine de Falco 2003** €32.90  
*Full of flavour, slightly oaky with plump ripe fruit flavours*
- 4 **Barbera D'Asti Bersano 2005** €35.50  
*Ripe raspberry fruit with floral undertones, light to medium & smooth*
- 5 **Valpolicella Antichello Veneto 2006** €28.50  
*Light to medium, appealing soft & easy drinking*
- 6 **Bardolino Antichello Veneto 2006** €26.90  
*An easy drinking versatile wine with very pleasant light fruit*
- 7 **Cabernet Sauvignon & Cabernet Franc Santa Margherita 2007** €29.50  
*A lovely fruity wine with blackcurrant & herbaceous flavours*
- 8 **Merlot Sacchetto 2006** €28.90  
*Rich, ripe fruit, subtle oak, spice & softness*
- 9 **Chianti Superiore Castellani Poggio Al Casone 2004** €33.90  
*Ripe & full with mulberries on the nose, cherry fruit flavours & a supple texture*
- 10 **Primitivo 'La Rena' 2006** €35.50  
*Southern Italian wine, dark red fruit with a touch of spice & a long finish*
- 11 **Chianti Classico Riserva Visterenni 2004** €48.90  
*An excellent full bodied wine with plenty of fruit, tannins & a long finish*
- 12 **Ripasso Superiore Antichello Veneto 2005** €39.90  
*Dark & rich with deep red fruit & a long velvety finish*
- 14 **Barolo Bersano 2003** €67.00  
*Dark & full bodied, dry on the palate with soft sweet fruit & ripe tannins*
- 15 **Amarone Classico Santa Sofia 2004** €75.00  
*Full bodied with a huge concentration of figs, dark chocolate & raisins*
- 16 **Brunello di Montalcino Barbi 2003** €81.00  
*Full bodied elegant red with a rich palate of dark fruits & firm tannins.*

*Vintages are subject to change*

# To Go Menu

## **Beef & Veal Meatballs**

*spicy pepper sauce*

**€6.00**

## **Calamari**

*lemon & mint yogurt*

**€7.50**

## **Squash Soup**

**€5.00**

## **Rocket Salad**

*sun dried tomatoes, olives, parmesan*

**€5.00**

## **Antipasti**

*Prosciutto, speck, salami*

*tomato jam, mix leaf salad*

**€7.00**

## **Garlic Bread**

**€3.00**

## **Il Posto's Carbonara**

*prosciutto, parmesan, cream, egg & black pepper*

**€9.50**

## **Penne Pomodoro**

**€7.50**

## **Spinach & Ricotta Ravioli**

*black olive butter sauce*

**€10.00**

## **Spaghetti Bolognese**

**€8.50**

## **Gorgonzola & Pea Risotto**

**€10.00**

## **Cod & Salmon Fishcakes**

*tomato & red onion relish*

**€12.00**

## **Chicken Linguine**

*broccoli, parsley & mustard sauce*

**€11.00**

# 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](mailto: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-Sun from 5.30- 7pm

### **Dinner:**

Mon-Sun from 5.30pm

## **Credit Cards Accepted:**

VISA

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