Post Office Cafe To Go

PASTAS

Classic Bolognese $16
Traditional Tuscan style meat ragu tossed with fresh rice pasta, finished with Reggiano cheese and fresh herbs

Shrimp and Scallop Pink Vodka $21
Pan seared jumbo shrimp, sea scallops simmered in San-Marzano tomato sauce with cream, fresh garlic, garden basil, Pecorino Romano cheese and tossed with rice pasta

Frutti del Mare $22
Sautéed jumbo shrimp, sea scallops, fresh cod, littlenecks in a slowly simmered seafood stock with a touch of roasted garlic butter with your choice of red, white or green broth

SALADS

Caesar Salad – no croutons $7
Freshly chopped romaine lettuce tossed with our creamy classic dressing and finished with Reggiano cheese

Café Salad $6
Crisp mixed greens, tomatoes, pepperoncini and shaved Bel Paese cheese

"Leaning" Tower of Caprese $8
Beefsteak tomatoes, house – made mozzarella and fresh basil, drizzled with basil infused olive oil and balsamic reduction

Wedge $8
Iceberg wedge, drizzled with our creamy red wine pancetta dressing and finished with semi-roasted tomatoes, caramelized onions, gorgonzola crumbles and crispy prosciutto cracklings

THIN CRUST PIZZAS $13

Margarita Pizza
with sliced tomatoes, fresh mozzarella and basil

Classic White Pizza
with ricotta, mozzarella, romano and reggiano cheeses

Prosciutto
with caramelized onions, goat cheese and finished with fresh mixed greens, balsamic reduction and extra-virgin olive oil

GLUTEN FREE

Main St. East Greenwich, RI
phone: (401) 885-4444

APPETIZERS

Shrimp Cocktail ..... $3.50 each
Shrimp cocktail served chilled with lemon and cocktail sauce

Clams Zuppa $10
Sautéed little necks in fresh tomato broth or white wine and garlic broth your choice…

Sambuca Shrimp $12
Prosciutto wrapped jumbo shrimp with baby spinach, toasted pignoli nuts and Sambuca glaze

RISOTTO

Scallops Gremolata $19
Pan-seared scallops, fresh asparagus, roasted tomatoes, goat cheese and fresh herbs; finished with preserved lemon butter

Risotto alla Christo $18
Grilled chicken breast medallions sautéed with pancetta, rabe, wild mushrooms simmered in a light Marsala wine cream sauce with a touch of Mascarpone cheese

Sicilian Shrimp Pepperonata $18
Colossal shrimp sautéed with olive oil roasted eggplant, sweet bell peppers, simmered in a spicy plum tomato seafood broth, tossed with mozzarella cheese, fresh basil and toasted pignoli nuts

ENTREES

Fire Grilled Chicken Marsala $16
Grilled chicken with sautéed mushrooms and Marsala wine reduction

Chicken Saltimbucca $17
Grilled Chicken breast topped with prosciutto ham, sage and light mozzarella cheese

Grilled Sirloin Toscana $22
14-ounce fire grilled NY strip cooked to your desired temperature topped with sautéed spinach, roasted tomatoes and goat cheese

Café Fillet $24
Tender and grilled to your liking, served over Prosciutto and Arugula mashed potatoes, and sautéed baby spinach. Finished with a rich Cabernet shallot butter

Baked Lemon Scrod $17
Oven roasted scrod fillet with sliced plum tomatoes and lemons served with fresh basil and house whipped potatoes and vegetables

Grilled Salmon $20
Drizzled with honey ginger glaze, served with house polenta, sautéed spinach and oven roasted tomatoes

Grilled Chicken Polermo $17
Grilled chicken topped with sautéed spinach, sun dried tomatoes, mushrooms, kalamata olives and simmered in a white wine garlic butter sauce; served over garlic whipped potatoes

Harvest Pork $16
Maple brined and grilled Porterhouse pork chop served over creamy butternut squash mashed potatoes, pan – flashed baby spinach; finished with caramelized apples and Port wine glaze

Un-traditional Shepherd's Pie $17
Braised beef tenderloin stacked with whipped potatoes, sweet corn and fresh peas in a rich herb infused demi glace

Grilled Center Cut Swordfish $22
Finished in the oven with champagne and roasted garlic butter, served over house polenta and dressed baby greens; finished with a lobster tarragon butter

*Consumption of raw or undercooked foods of animal origin may increase your risk to food borne illness.
Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked.