Post Office Cafe To Go

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

SCALOPPINE YOUR WAY....

Fresh thinly pounded chicken or
veal cutlets with your choice of preparations

Picatta
capers, white wine and
fresh lemon
Chicken $16 Veal $19

Francese
lightly egg battered sautéed with
white wine lemon butter
Chicken $16 Veal $19

Marsala
sautéed wild mushrooms and Marsala
wine reduction
Chicken $16 Veal $19

Saltimbocca
fresh sage, prosciutto and mozzarella
Chicken $17 Veal $20

Parmigiano
hand-breaded and topped with bubbly
mozzarella, and house gravy
Chicken $15 Veal $18

All served with potato and vegetable or pasta

SIGNATURE PASTAS

Penne a la Vodka $14
San-Marzano tomato sauce slowly simmered with cream,
fresh garlic, garden basil and
Pecorino Romano cheese, tossed with penne pasta and finished
with basil-infused olive oil

Add pan-seared or grilled chicken $17
Add pan-seared scallops $19
Add pan-seared or grilled shrimp $19

Penne and Classic Meatballs $14
A Post Office Café Classic served with our traditional house red gravy and two large meatballs

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

Chicken alla Christo $17
Pan-seared chicken breast medalions sautéed with pancetta, rabe, and wild mushrooms, simmered in a light Marsala wine cream sauce, tossed with penne pasta and finished with a touch of Marscapone cheese & penne pasta

Baked Gnocchi Al Forno $17
Tender potato gnocchi tossed with San Marzano plum tomatoes, fresh basil, house-made mozzarella, Pecorino Romano cheese and a touch of cream. Finished in the oven until bubbly and delicious

Linguini and Clams $19
Chopped fresh clams in your choice of red, white, or green broth tossed with linguini and fresh herbs and finished with steamed littlenecks

Lobster Ravioli $21
Over-stuffed ravioli in a light tomato basil cream sauce with lump crabmeat, shrimp, semi-roasted tomatoes and a hint of Marscapone cheese

ZUPPA

Pasta Fagioli $6
Classic, comforting and made to order ditalini pasta with plum tomatoes and white beans

Clams Zuppa $11
Littleneck clams sautéed in your choice of seafood stock, plum tomato broth, or basil pesto broth and accompanied by toasted crostini

Chef's Daily Creation
Ask your server for today's delicious selection

CRISPY TUSCAN FLATBREADS

One Rustic Size $10

Old Country
Italian sausage, vinegar peppers, fried onions and potatoes topped with mozzarella, sharp provolone and finished with balsamic dressed fresh greens

Classic White
Roasted garlic oil, ricotta, mozzarella, romano and Reggiano
(add a sliced meatball for $3)

Eggplant "Un-Rollatini"
House gravy, herbed ricotta cheese, mozzarella, Pecorino fried eggplant slices, and candied garlic oil

Dolce
Gorgonzola fondue, butternut squash, mozzarella, Marsala wine poached pears, caramelized onions, baby arugula, finished with candied pignoli nuts and crispy prosciutto cracklings

CAFÉ GREENS

Café Salad $6
Crisp mixed greens, tomatoes, pepperoncini, kalamata olives, herbed rustic croutons and shaved Bel Paese cheese

Caesar $7
Freshly chopped romaine lettuce tossed with our creamy classic dressing and finished with herbed rustic croutons and Reggiano cheese

"Leaning Tower" of Caprese $9
Beefsteak tomatoes, house-made fresh mozzarella and fresh basil, "leaning" on a Tuscan crostini, drizzled with basil infused olive oil and balsamic reduction

"First Class" Chophouse $10
Freshly chopped romaine imported sharp provolone, thinly sliced capicolla, prosciutto, house-made mozzarella, green and black olives, marinated cherry tomatoes. Reggiano cheese and basil infused olive oil (tossed with balsamic vinaigrette)

Wedge $9
Iceberg wedge, drizzled with our warm creamy red wine pancetta dressing, finished with semi-roasted tomatoes, caramelized onions, gorgonzola crumbles and crispy prosciutto cracklings

A SELECTION OF CAFÉ TASTING BOARDS

Chef's Daily Cheeses $11
Decadent and delicious imported and domestic varieties accompanied by our own treats, crackers and crisps

Antipasto $12
Parma prosciutto, capicolla, sopresetta, Genoa salami, fresh house-made mozzarella, imported provolone, Parmigiano Reggiano, Tuscan marinated olives, and olive oil roasted peppers. Accompanied by our own pepperoncini peppers.

extend your board with
jumbo shrimp cocktail $3.50 each

Fritti $12
An array of crispy treats including: your choice of our classic calamari or Giovanni style, artichoke frittelle, house-made fried mozzarella with garden basil oil and balsamic vinegar reduction

ANTIPASTO FROM THE KITCHEN

Colossal Shrimp Cocktail ..... $3.50 each
Served with traditional cocktail sauce and fresh lemon

Calamari Frito $8
Your choice of classic a la mama sauce with garlic butter, banana pepper rings and white wine, or "Giovanni-style" with roasted red peppers, scallions and soy

Shrimp Sambuca $12
It's famous…you'll understand when you taste it!! Prosciutto wrapped jumbo shrimp with baby spinach, toasted pignoli nuts and Sambuca glaze

Crispy fried artichoke frittelle $9
Artichoke hearts stuffed with herbed cream cheese tossed in cornflakes and cooked until golden; served with mixed greens and lemon wedges

Fried Mozzarella Triangles $8
Served with house red gravy

Italian style stuffed mushrooms $8
Onion, garlic, mushroom bread stuffing with parmesan and parsley drizzled in drawn butter

SLOWLY SIMMERED RISOTTOS

(all risotto dishes are prepared al dente with traditional Arborio rice)

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

Wild Mushroom Beef Marsala $20
Beef tenderloin medallions sautéed with wild mushrooms, Marsala wine, fresh baby spinach and caramelized onions in a rich classic demi glace with a hint of cream

Risotto alla Christo $19
Grilled chicken breast medallions sautéed with pancetta, rabe, wild mushrooms simmered in a light Marsala wine cream sauce with a touch of Mascarpone cheese

Shrimp and Sweet Crab Carbonara $20
Pan seared colossal shrimp served over a creamy parmesan risotto with green peas, sautéed mushrooms and blue crab meat.

ENTREES

Café Filet $25
Tender and grilled to your liking, served with gorgonzola, prosciutto and arugula mashed potatoes and sautéed baby spinach. Finished with a rich Cabernet shallot butter

Harvest Pork $17
Maple brined and grilled Porterhouse pork chop served over creamy butternut squash mashed potatoes and pan-flashed baby spinach. Finished with caramelized apples and Port wine glaze

Grilled Sirloin Toscana $21
14 oz. New York Strip steak topped with sautéed baby spinach and oven roasted tomatoes and crumbled goat cheese. Served with potato of the day and house vegetable

Un-traditional Shepherd's Pie $18
Braised beef tenderloin stacked with whipped potatoes, sweet corn and fresh peas in rich herb infused demi glace

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

Chicken Asparagi $17
Chicken scaloppini stuffed with Bel Paese, fontina, and basil pesto, then lightly egg battered and served over potato of the day, sautéed wild mushrooms, asparagus and house vegetable. Finished with a sage scented lemon butter sauce with capers

Horseradish Salmon $19
Grilled salmon medallions topped with a horseradish, sour cream crust and served over classic polenta with dressed baby greens and grilled fresh asparagus

Grilled Center-Cut Swordfish $22
Finished in the oven with champagne and roasted garlic butter and served over a buttery saffron scented crab, shrimp, lobster, scallop stuffing and dressed baby greens. Finished with a lobster tarragon butter

Baked Scrod $16
The classic RI preparation of cracker crumbs and lemon served with potato of the day and house vegetable

Scrod Puttanesca $18
Baked scrod with capers, olives, anchovies, onions, plum tomatoes, red seafood broth, served with potato of the day and house vegetables

Sicilian Shrimp Pepperonata $19
Colossal shrimp sautéed with olive oil roasted eggplant and sweet bell peppers and tossed in a spicy house gravy with fresh mozzarella cheese, garden basil and toasted pine nuts, served over polenta

*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.