

POST-

с. Кемомы по приходу ст.
Кемобрская р. 244. Сиверская



A Tradition

LA POSTA

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MEDICAL **NO. 10** **ST. VINCENT'S** 10-year-old inner city hospital, 300-bed, 10-story building costing over \$2,500,000.00. It is the second largest hospital in the South and contains over \$300,000.00 worth of the most modern medical equipment. It is one of the few completely

Las gemas se bañan perfectamente con agua y glass, hasta formar una pasta dura, con esta pasta se forman unas bolitas que se colocan en el hueco de los durazgos en lugar del nucleo, se acomodan en un platon reflectorio extendido sobre cada bolita la gema se pone una pegajita de cera blanca y des pues asi preparando se cubren los durazgos con el interruptor que se ha he



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MORELOS # 444. COL. CENTRO.
PUERTO VALLARTA. JALISCO.
TELS. (322) 222.09.41 / 222.67.48

Ristorante italiano

LA POSTA

444

Pizzeria e bar

Grazie per la vostra preferenza e buon appetito
THANK YOU FOR YOUR CHOICE AND A GOOD APPETITE

Appetizers

FLAN DI PARMIGIANO \$110

Baked parmesan cheese flan, served on asparagus and balsamic reduction.

BRUSCHETA TRIO \$170

Six croutons baked whit garlic, two whit smoked salmon and mascarpone cheese, two with tomato and mozzarella and two with grilled vegetables.

TUNA CARPACCIO \$185

Thin slices of tuna fresh with celery, capers, serrano chilli pepper, tomato, arúgula and olive.

BEEF CARPACCIO \$185

Thin slices of beef marinated, celery, capers, arúgula, parmesan and olive oil.

FRITTO MISTO (FRIED) \$175

Mixed of shrimp, calamari and zucchini fried with basil dressing.

CHEESE PLATTER \$220

International cheeses platter with grapes, apple and walnuts.

MIX ANTIPASTO \$260

Mixed antipasto whit international cheeses and italian marinated veggies.

SAUTED MUSSELS \$160

Black mussels sauted in white wine.

SICILIAN MUSSELS \$195

Black mussels sauted with pomodoro sauce, olive oil, garlic, onion, capers, anchovies and calamata olives.

SEAFOOD CIOPPINO \$195

Whith shrimp, squid and clam in hot lobster fume with vegetables.

Salads

MIXED SALAD \$120 Mixed lettuce, arúgula, basil, parsley, tomato and cucumber, made with lemon and balsamic vinaigrette.

CESARE SALAD \$120 Long lettuce hearts with cesar's house dressing, parmesan olive oil and croutoms.

CAPRESE SALAD \$150 Slices of organic tomato and mozzarella cheese with basil pesto served whit arúgula and balsamic.

MEDITERRANEAN SALAD \$200 Mixed lettuces, spinach and arúgula with goat cheese, artichoke, zucchini, capers, pistachio pesto and smoked salmon.

Pizzas

PIZZA MARGHERITA \$160

Rustic pomodoro sauce, mozzarella and basil.

PIZZA CARAIBI \$160

Rustic pomodoro sauce, mozzarella cheese, ham and pineapple.

PIZZA FUNGHI \$160

Rustic pomodoro sauce, mozzarella cheese and mushrooms.

PIZZA VEGETARIANA \$165

Rustic pomodoro sauce, mozzarella cheese, onion, artichokes, bell peppers, eggplant and zucchini.

PIZZA MESSICANA \$165

Rustic pomodoro sauce, mozzarella cheese, red onions, chorizo, serrano, pepper, cilantro, fresh tomatoes and chihuahua cheese.

PIZZA QUATRO FORMAGGI \$175

Tomato sauce, mozzarella, parmesan cheese, blue cheese and spicy provolone.

PIZZA SALAME \$175

Rustic pomodoro sauce, mozzarella cheese and italian salami.

PIZZA CASANOVA \$190

Tomato sauce, fresh mozzarella, bacon, blue cheese, toasted walnut, fresh mint and parmesan cheese.

PIZZA ROMAGNOLA \$190

Tomato sauce, mozzarella, mushrooms, bacon and parmesan cheese.

PIZZA PEPERONI \$190

Rustic pomodoro sauce, mozzarella cheese and peperoni.

PIZZA CAPRESE \$190

With slices of fresh tomato, fresh mozzarella, pesto and extra virgin olive oil.

PIZZA SUL MARE \$190

White sauce with blue cheese, caramelized onions, spinach and shrimps.

PIZZA RUSTICANA \$200

Rustic pomodoro sauce, mozzarella cheese, red onion, dried tomato, marinated artichokes, black olives and served with prosciutto.

PIZZA LA POSTA \$210

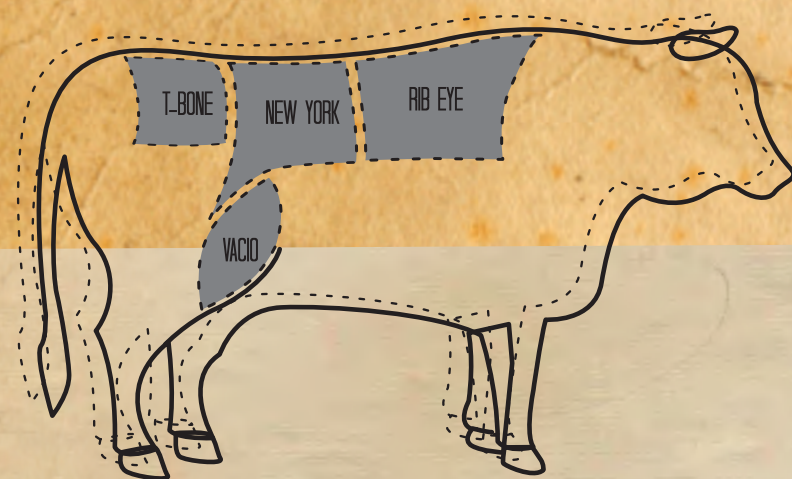
Rustic pomodoro sauce, shrimp, mozzarella cheese, red onion, artichoke, capers, parsley and extra virgin olive oil.

PIZZA DOMANTI \$210

Mozzarella cheese, extra virgin olive oil and served with fresh arugula, prosciutto and parmesan cheese plates.

PIZZA CALZONE \$195

Rustic pomodoro sauce, mozzarella cheese, ham, mushrooms, blue cheese, parsley and extra virgin olive oil.



Grill / Steaks

FILLET MIGNON \$340

Imported fillet (220grs), sealed to the grill and bathed in mushroom sauce, accompanied by mashed potato with rosemary and vegetables to the grill.

VEAL SCALOPPE TO MARSALA \$280

Veal's escalope whit herbs sauted in olive oil, within a sicilian marsala wine sauce with mushrooms and mashed potatoes with rosemary.

RIB EYE STEAK \$320

270grs. (9 Oz)

RIB EYE STEAK \$470

480grs. (16 Oz)

NEW YORK STEAK \$400

450grs. (15 Oz)

VACIO ANGUS BEEF \$520

450grs. (15 Oz)



Our steaks are served with chimichurri sauce La Posta style and accompanied by a garnish

To choose:



- ☞ Mixed salad
- ☞ Grilled vegetable
- ☞ Mashed potatoes with rosemary
- ☞ Funghi trifolati, (variety of sauted mushrooms with garlic and white wine)

Las gomas se hacen perfectamente con agua y glucosa. Para formar una pasta dulce, con este punto se forman unos bolitos que se colocan en el fondo de los derivados en lugar del azúcar. Se acomodan en un plato refractario estirado sobre cada bolito de goma se pone una pequeña cantidad de azúcar y los platos así preparados se cubren los derivados con el mermugue que se ha he

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Weltpostverein — Union postale universelle
Verkehrs-Lap — Correspondenzkarte — Depisnice
Karta Korespondencyjna — Korespondenčni listek
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OTKRYTOE PISIMO

Pastas

SPAGHETTI PRIMAVERA \$180

Pink sauced, sauted with zucchini, carrot and bell peppers.

SPAGHETTI VONGOLE \$185

Sauted with clams, olive oil, garlic, onion, tomato and flamed with white wine.

SHRIMP SPAGHETTI \$210

Sauted with shrimp and flamed with olive oil and white wine, peperoncino and parsley.

TAGLIATELLE PRINCIPESSA \$180

Creamy with chicken, onion, thyme, chilli of tree, cherry tomato, cinnamon and parmesan.

TAGLIATELLE BRACCIO DI FERRO \$180

Creamy with spinach, mascarpone, blue and parmesan cheese.

PENNE RAGU \$185

Pasta penne in tomato sauce with beef reduced in red wine.

PENNE SALMONE & VODKA \$215

Flamed with vodka and bathing in a creamy sauce, garlic, olive oil and salmón.

PENNE ALLA AMATRICIANA \$185

Olive oil, onion and panceta, reduced to red wine and tomato sauce.

*CHOOSE YOUR FAVORITE PASTA WITH CLASSIC SAUCES:
POMODORO, CARBONARA, ARRABIATA, BURRO AND GARLIC, WITH OLIVE OIL. \$180



Fresh Pasta

RAVIOLI DI FORMAGGIO \$195

Handmade ravioli stuffed with mozzarella and parmesan cheese, bathed in a creamy sauce cherry tomato an basil.

LASAGNA DI CARNE \$195

Baked, homemade with meat red sauce, bechamel sauce, mozzarella and parmesan cheese.

CHAMPAGNE LOBSTER PAPARDELLE \$315

Fresh pasta in sauce and lobsters fumme, garlic, walnuts, tomato and parsley, all flamed with champagne.





Risotto

PIACEVOLE

RISOTTO AI FUNGHI \$210

Cooked to white wine with garlic in setas, portobello and mushrooms sauce.

Paninis

CLASSIC PANINI \$190

Housemade bread with prosciutto, mozzarella cheese, arugula, basil, olive oil an balsamic.

RUSTIC PANINI \$190

Housemade bread with salame, artichoke, beef, fresh tomato, arugula, mushrooms and provoco e cheese.

Chickens



CHICKEN CACCIATORA \$210

Marinated with fine herbs, sauted in olive oil, red and green bell pepper, setas, mushrooms and portobello reduced to the red wine accompanied by pasta.

GRILLED CHICKEN COCCIOTO \$205

Grilled to the fine herbs and citrus, served with grilled vegetables and balsamic.

CHICKEN INVOLTINO \$205

Breaded chicken filled with spinach, parmesan and dehydrated tomato, bathed in spinach and blue cheese sauce.

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ОТКРЫТОЕ ПИСЬМО
Почтовая карточка



Today's Catch



MARINATED SALMON \$310

Imported salmon marinated with fine herbs, olive oil and lemon cooked grill, accompanied by spinach with tomato and mint.

GRILLED TUNA \$295

Red tuna marinated to the fine herbs and sealed to the grill, served with vegetables at the grill and a reduction of balsamic.

LA POSTA FISH \$295

Fresh fish fillet with sauce from guajillo chilli pepper and asparagus, sauted to white wine served with mixed salad.

WHOLE FISH \$370

Whole fish marinated with olive oil and citrus, garlic and parsley, cooked in grill, serverd with mixed salad.

SICILIAN FISH \$295

Fish fillet in red sauce with capers, anchovies and black olives accompanied with paste.

Shrimps



AJILLO SHRIMP \$270

Shrimp sauted in garlic, olive oil and guajillo chilli pepper acompanied with mixed salad.

GARLIC SHRIMP \$270

Shrimp sauted in garlic and olive oil companied with mixed salad.

GRILLED SHRIMP \$320

Shrimp marinated with fine herbs, citrus, garlic and olive grilled, whitout shell, served with vegetables and balsamic reduction.

SHRIMP SOGLIOLA \$320

Shrimp wrapped in white and flamed with brandy accompanied with risotto in creamy sauce.

PESTO SHRIMP \$320

Shrimp sauted in olive oil and walnuts, flamed with white wine and arugula and basil pesto, accompanied with pasta.

MEDICAL COLLEGE OF VIRGINIA — A 100 year old institution has recently added a twenty three hundred parking cover \$2,500,000.00. It is the largest building in the South and contains over 300,000.00 worth of the most modern medical equipment. It is one of the best equipped.

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