

Pasta

Penne with asparagus, sun-dried tomatoes, feta cheese, black olives, and roasted eggplant in garlic, olive oil, and basil pesto	17.95
Rigatoni baked with four cheeses in a tomato cream sauce	19.25
Spaghetti with fresh tomatoes, fresh basil, garlic, and olive oil	15.95
Gnocchi tossed with artichoke hearts, domestic mushrooms, roasted red peppers, and kalamata olives, in garlic-basil pesto	18.95
Tortelloni filled with potatoes and romano, ricotta, mozzarella, and Parmesan cheeses, in a roasted-garlic pesto cream sauce, with a dollop of sun-dried tomato pesto	19.25
Meat lasagna with onions, carrots, celery, mozzarella cheese, ricotta cheese, and marinara sauce. Served with sautéed vegetables	18.95
Penne baked with wild boar sausage and homemade Italian sausage, topped with asiago and mozzarella cheese with a light marinara sauce	19.95
Penne bolognese: Braised beef, meatball, and sausage in a rich tomato sauce	19.25
Linguine tossed with diced chicken, Italian sausage, wild boar sausage, linguica, and domestic mushrooms in a pomodoro sauce with pecorino romano, red pepper flakes, and a touch of basil pesto	19.50
Linguine with roasted chicken, prosciutto, domestic mushrooms, peas, and Parmesan cheese, tossed in a cracked black pepper cream sauce	19.95
Penne with chicken, broccoli, garlic, red pepper flakes, olive oil, and white wine	19.25
Homemade ravioli of beef, pork, spinach, and ricotta cheese in a bolognese sauce	18.95
Angel hair pasta with split prawns, diced roma tomatoes, black olives, and a garlic-olive oil-basil pesto sauce	19.95
Linguine with eastern clams served in a lemon-white wine-garlic olive oil sauce	18.95
Fettuccine tossed with prawns, mussels, clams, and diced scampi in a marinara sauce with red pepper flakes and a touch of basil pesto	20.95
Capellini tossed with diced scampi in a spicy tomato cream sauce topped with grilled prawns, sea scallops, and sun-dried tomato pesto	20.95
Seafood risotto: Clams, mussels, prawns, baby shrimp, scallops, and peas. Topped with grilled salmon in a light saffron cream sauce	22.95
Wild mushroom risotto made with a vegetable stock	17.50
Substitute gluten-free penne for any pasta	add 3.00

Pizza

	individual	medium	large
Pizza Margherita: Fresh tomatoes, basil, and buffalo mozzarella	12.95	16.95	21.50
Grilled portobello mushrooms, yellow tomatoes, roasted red peppers, fontina, and basil pesto	16.95	18.95	23.50
Pepperoni, sausage, linguica, ham, and black olives	17.25	19.95	24.50
Cheese only	9.95	12.95	15.95
One topping	11.95	14.95	16.50
Two toppings	13.95	15.90	18.95
Three toppings	14.95	17.95	22.50
Four or more toppings	16.95	18.95	25.50

An 18% gratuity will be added for parties of eight or more. • Corkage fee: \$15.00 • We can accommodate almost any dietary preference. • Inquire about catering. • Reservations accepted for parties of 5 or more. • We reserve the right to refuse service to anyone • We are not responsible for lost or stolen items.



Il Postale was established in 1995 in the original Sunnyvale Post Office building on Washington Avenue. In 2015, we moved to the historic Del Monte building, which was built in 1904 as a fruit-drying and packing facility. This building was originally located at the corner of Sunnyvale Avenue and Evelyn Avenue, and was moved to its current location in 1993.

dinner menu

il postale
Italian-American Bistro and Bar