

POSTINO SAN ANTONIO RESTAURANT WEEK

\$30

LUNCH

*Upgrade to \$40 to
include wine pairings!*

First Course:

Paired with Sahale Riesling 3oz

CRISPY CAULIFLOWER, MEATBALLS & GOAT CHEESE, SKEWERS

Second Course

Paired with Stagedive Pinot Noir 3oz

BRUSCHETTA BOARD, NINE IRON, CRUNCHY VEGETARIAN

Third Course

Paired with Ebbio Pinot Nero 3oz

HOT DONUT DOTS

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\$35

DINNER

*Upgrade to \$45 to
include wine pairings!*

First Course:

Paired with Sahale Riesling 3oz

**CRISPY CAULIFLOWER, MEATBALLS & GOAT CHEESE
SKEWERS, SHRIMP SCAMPI, SMOKED SALMON**

Second Course

Paired with Stagedive Pinot Noir 3oz

**BRUSCHETTA BOARD, NINE IRON, CRUNCHY VEGETARIAN,
CHICKEN & MOZZARELLA, PROSCIUTTO & BRIE**

Third Course

Paired with Ebbio Pinot Nero 3oz

HOT DONUT DOTS

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*For \$12, Add a Chef's Charcuterie,
or Table Cheese*

Gluten Free Bread + 2.50

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