



PRESS RELEASE
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Media Release

Posto Pubblico Introduces Autumn New Dishes to the Menu

14 October, 2011 – Posto Pubblico, makes some major menu embellishments, enhancing its meal offerings at the original New York Italian osteria. Favoured for its farm-to-table approach, devoted customers enjoy additions to its breakfast & brunch items, it's a la carte entrees, sandwiches, new blackboard specials, delicious desserts, cocktails and an expanded wine list. As an all-day dining venue, the SoHo eatery expands the seasonal dishes across all of its meal times. New dishes include:

Breakfast + Brunch Items

Publico Breakfast Muffin
Omelette with a Choice of Filling
Homemade Granola
Potato Onion Frittata

A La Carte Mains

Chicken Parmigiano
Roasted Pepper Risotto
Spinach & Artichoke Canneloni
Ravioli Pubblico
Farfalle Arrabiatta

Daily Blackboard Specials

Veal Osso Bucco
Bruschetta (flavor changes daily)
Grilled Portobello
Eggplant Parmigiano

Cocktails

Bellini
Dark & Stormy
Irish Coffee Martini

Excellent value set-lunches are also available at Posto Pubblico featuring a *Standard or Premium Set Lunch*. The former is priced at HK\$130 and includes a choice of antipasti or verdure + a choice of pasta, homemade artisan sandwiches or a slice of pizza with coffee & biscotti, while the latter is priced at HK\$190 and includes a choice of antipasti or verdure + a choice of pasta special or carne with coffee & biscotti.

For high resolution photos, please access our share-drive as below:

ftp link: www.yousendit.com
User name: Geoffrey.wu@ihm.com.hk
Password: socialmedia
Folder: Posto Pubblico Files – New Posto Pubblico Dishes

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About Posto Pubblico:

As the flagship restaurant for Integrated Hospitality Management, Posto Pubblico is a groundbreaking concept by food and beverage visionaries Todd Darling and Robert Spina. As Hong Kong's original New York-Italian osteria, Posto Pubblico offers home-style Italian cuisine at unbeatable value, rooted in generations-old, tried and tested recipes from Spina's family-run New York restaurants. Posto Pubblico combines old-world traditions and current attitudes towards social & environmental consciousness, by using classically simple "clean" ingredients from local sustainable sources where possible.

Posto Pubblico is located on G/F No. 28 Elgin Street, SoHo, Central. For enquiries and bookings, please call 2577-7160. For more information, visit www.postopubblico.com or find us on facebook (www.facebook.com/postopubblico) & on twitter (www.twitter.com/postopubblico)



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About Integrated Hospitality Management (IHM):

Integrated Hospitality Management (IHM) was founded in 2009 by Todd Darling and Robert Spina. Supporting socially and environmentally conscious values, IHM exemplifies old-world hospitality with new age attitudes. Its efforts to reduce the industry's carbon footprint by developing exciting award-winning concepts that encourage a greater consumption of locally sourced organic ingredients, has made it one of the most respected operators in the industry. As a food and beverage management company, IHM owns and operates the following initiatives: Posto Pubblico; Cantopop; Linguini Fini and Homegrown Foods

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