

Tuesday Supper

SETTEMBRE 2026

Antipasti

Fegatini chicken liver mousse crostini, pluots, pistachios, aceto balsamico

Gem lettuce lemon & anchovy vinaigrette, garlic rusks, parmigiano reggiano

Kale baby kale, fried shallots

Mais yellow corn, haricot verts, feta cheese, peaches, pesto

Tartare raw yellowfin tuna, horseradish crème fraîche, capers, arugula, pine nuts, crostini

Secondo

Polpetone veal & pork meatloaf, potato purée, arugula

Dolce

Tiramisu cocoa powder, mocha beans

\$45 per person, two person minimum, served family style

Vino

Chardonnay, Patz & Hall, Sonoma Coast '23 \$12/gl

Chianti Classico, Peppoli, Tuscany Italy '24 \$12/gl

BENJAMIN BALESTERI, EXECUTIVE CHEF

Consumption of raw or uncooked meat, poultry, shellfish or eggs
may increase your risk of food-borne illness.

**Poggio adds a 4% surcharge to offset employee health insurance costs and
other wage and benefit increases.**