



MAGGIO 2020

Call 415-332-7771 or [GrubHub](#)

TAKEOUT & DELIVERY

Cocktails	
Tony Negroni for 2	\$20.
Aperol Spritz	\$11.
Manhattan	\$12.
Gin Martini	\$12.
Bubbles	
Prosecco Rose (187ml)	\$14.
Prosecco Brut (187ml)	\$14.
Domaine Carneros	\$22.50
Wine Specials	
Vermentino, Cinqueterre	\$28.
Chardonnay, Davis Bynum	\$22.5
Sangiovese, Fortunato	\$20.
Montepulciano, Zaccagnini	\$24
Pinot Noir, Siduri	\$31.

Family Meals
~ Serves 2+ people ~
Spit-roasted chicken \$70. mista salad, Brussels sprouts, mashed potatoes, chocolate budino with berries
Ora King Salmon \$75. Mista salad, braised butter beans, asparagus, chocolate budino with berries
Porterhouse steak \$120. mista salad, Brussels sprouts, mashed potatoes, chocolate budino with berries

See all our **SIP** ("Shelter-in-Place") of Poggio [Wine Specials](#)
All Bottles **50% OFF!**

ZUPPE E INSALATE

- Minestra baby artichoke & farro soup with pancetta, cavolo nero, parmigiano reggiano 10.
- Tartare raw yellowfin tuna, horseradish creme fraiche, capers, pine nuts, crostini 18.
- Sformatino white corn custard, maitake mushrooms, fonduta, arugula, grana padano 14.
- Gem lettuce lemon and anchovy vinaigrette, garlic rusks, parmigiano reggiano 10.
- Rucola arugula, parmigiano reggiano, aceto balsamico vinaigrette 10.
- Mista butter lettuce, snap peas, carrots, fennel, radish, fines herbs, pistachios 13.

PRIMI

- Penne veal & pork meatballs, olives, tomato, oregano, ricotta salata 23.
- Bucatini "alla amatriciana" pancetta, onion, tomato, chili, grana padano 21.
- Risotto maitake mushroom, white corn, snap peas, mascarpone cheese, basil pesto 21.
- Francobolli fonduta filled pasta, basil pesto, spring vegetables, preserved lemon 19.
- Tagliatelle rock shrimp, white wine, cream, tomato, garlic, basil 23.
- Gnudi spinach ricotta pillows, beef ragu, parmigiano reggiano 23.

SECONDI

- Salmon seared local salmon, spring vegetables, olives, capers, preserved lemon 30.
- Maiiale grilled pork chop, white polenta, arugula, cherries, pistachios 28.
- Pollo spit-roasted half chicken, roasted yukon gold potatoes, broccoli di ciccio 25.
- Costata grilled ribeye steak, potato puree, arugula, red wine jus 42.

PIZZE

- Margherita fresh mozzarella, tomato, basil, virgin olive oil 16.
- Salsiccia calabrian chili pork sausage, tomato, red onions, broccoli, mozzarella 19.
- Verdure asparagus, spinach, broccoli, gorgonzola cheese, roasted garlic 18.
- Prosciutto parma cured ham, mozzarella, tomato, castelvetro olives, oregano 19.
add farm egg or arugula 2. add prosciutto 5.

CONTORNI

- Schiacciata wood-fired flat bread, corto olive oil, rosemary 5.
- Arrosto roasted yukon gold potatoes, garlic, rosemary 9.
- Spinaci savoy spinach, lemon 9.
- Patate potato puree, corto olive oil 9.
- Asparagi asparagus, preserved lemon, salmoriglio 9.
- Cavolini brussels sprouts, pancetta, sage 9.
- Broccoletti broccoli di ciccio, garlic, bay leaf 9.

DOLCE

- Budino warm bittersweet chocolate cake, chocolate hazelnut gelato 9.
- Panna Cotta vanilla bean infused cooked cream, strawberries 9.

777 Bridgeway, Sausalito CA 94965 * 415-332-7771 * Delivery via [GrubHub](#)

BENJAMIN BALESTERI, EXECUTIVE CHEF

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