



25 MARZO 2020

POGGIO TO-GO

Cocktails	
Tony Negroni	\$12.00
Aperol Spritz	\$11.00
Cape Cod	\$12.00
Manhattan	\$12.00
Vodka Martini	\$12.00
Gin Martini	\$12.00
Sparkling Wine (187ml)	
Prosecco Rose	\$14.00
Prosecco Brut	\$14.00
Beers	
Peroni	\$7.00
Lagunitas IPA	\$7.00
Erdinger N/A	\$7.00

Wine by the 1/2 Bottle (375ml)	
Veuve Clicquot	\$65.00
Sonoma Cutrer Chardonnay	\$26.00
Rombauer Chardonnay	\$50.00
Chianti Classico, Olena	\$34.00
Brunello di Montalcino	\$54.00
Amarone, Cesari	\$56.00
Barbaresco, Martinenga	\$60.00
Barolo, Damilano	\$42.00
Cabernet Sauvignon, Dry Creek	\$32.00
Cabernet Sauvignon, Mascot	\$115.00
Merlot, Keenan	\$40.00
Pinot Noir, Merry Edwards	\$50.00
Zinfandel, Storybook Mtn	\$42.00
~ Pellegrino Flavored Waters ~ \$5.00	

ZUPPE E INSALATE

- Minestra butter bean, chickpea, farro, cavolo nero & pancetta soup, grana padano 10.
- Gem lettuce lemon and anchovy vinaigrette, garlic rusks, parmigiano reggiano 10.
- Rucola arugula, parmigiano reggiano, aceto balsamico vinaigrette 10.

PRIMI

- Capellini prawns, white wine, cream, tomato, garlic, basil 23.
- Spaghetti "alla amatriciana" pancetta, onion, tomato, chili, grana padano 21.
- Pappardelle braised lamb ragu, castelvetro olives, parmigiano reggiano 23.
- Bucatini "carbonara" guanciale, egg, black pepper, pecorino toscano 21.
- Francobolli fonduta filled pasta, asparagus, pine nuts, preserved lemon, grana padano 19.

SECONDI

- Pesce seared local halibut, asparagus, capers, almonds, salmoriglio, parsley 30.
- Maiiale country pork chop, baby artichokes, sultana raisins, pine nuts 27.
- Pollo seared half chicken, roasted yukon gold potatoes, brussels sprouts 25.

PIZZE

- Margherita fresh mozzarella, tomato, basil, virgin olive oil 16.
- Salsiccia calabrian chili pork sausage, red onions, artichokes, mozzarella 19.
- Soppressata spicy salami, 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.
- Cavolini brussels sprouts, pancetta, sage 9.
- Arrosto roasted yukon gold potatoes, garlic, rosemary 9.

DOLCE

- Budino warm bittersweet chocolate cake, buffalo milk gelato 9.
- Panna Cotta vanilla bean infused cooked cream, berries 9.
- Crema Di Limone lemon mousse, meringue, pistachios 9.
- Gelato & Sorbetto flavor of the day 9.