Tuesday Supper

NOVEMBRE 2026

Antipasti

Broccoletti charred broccoli di ciccio, blood orange, fried sunchokes, preserved lemon

Arancini fried risotto balls, fontina fonduta, parmigiano reggiano

Tartare raw yellowfin tuna, horseradish crème fraîche, pinenuts, capers, arugula, crostini

Insalata mixed baby lettuces, persimmons, pomegranates, aceto balsamico, goat cheese

Schiacciata wood fired flat bread, corto extra virgin olive oil, rosemary

Secondo

Bucatini e Polpettine veal & pork meatballs, parmigiano reggiano

Dolce

Tiramisu traditional italian dessert

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

Vino

Sauvignon, Erste + Nue, Alto Adige 2025 $12/gl

Cabernet Sauvignon, Broadside, Paso Robles 2022 $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.