

MARZO 2026

ANTIPASTI

Sformatino	porcini custard, fontina fonduta, asparagus, brown butter, grana padano 16.
Burrata	burrata cheese, english pea purée, confit green garlic, arugula, fried shallots, crostini 17.
Carciofo	oak grilled artichoke, meyer lemon aioli, salmoriglio, preserved lemon 16.
Vitello	thin sliced veal, tonnato sauce, fried capers, frisée, radish, meyer lemon 17.
Prosciutto	20 month San Daniele ham, pears, pomegranates, watercress, mint, pecans, aceto balsamico 18.
Polpettine	wood fired veal & pork meatballs, castelvetro olives, ricotta salata, crostini 17.
Fegatini	chicken liver mousse crostini, huckleberries, pistachios, aceto balsamico 15.
Capesante	seared scallops, cauliflower, sunchoke purée, brown butter, grapes, hazelnuts 22.
Polpo	oak grilled octopus, yukon gold potatoes, olive tapenade, frisée, satsuma mandarins 22.
Arancini	saffron & english pea risotto balls, fontina fonduta, parmigiano reggiano, fines herbs 15.
Tartare	raw yellowfin tuna, horseradish crème fraîche, capers, arugula, pine nuts, crostini 20.

ZUPPE E INSALATE

Passato	chanterelle, porcini & cremini mushroom soup, creme fraiche, chives 11.
Gem lettuce	lemon & anchovy vinaigrette, garlic rusks, parmigiano reggiano 15.
Mista	mixed baby lettuces, radish, carrot, cucumber, zucchini, pickled onion, fines herbs 15.
Rucola	arugula, parmigiano reggiano, aceto balsamico vinaigrette 13.
Granchio	butter lettuce, dungeness crab, radish, green goddess, pickled red onion 32.
Anatra	confit duck leg, baby kale, endive, pistachios, pickled onion, aceto balsamico 24.
Mela	mixed baby lettuce, pink lady apples, goat cheese, candied pecans, radishes, fried shallots 16.

PRIMI

Mezzaluna	mushroom & ricotta filled pasta, english pea purée, asparagus, brown butter, grana padano 27.
Tagliatelle	shrimp, white wine, cream, tomato, garlic, cilantro, basil 29.
Fettuccine	manila clams, mullet bottarga, garlic, white wine, chili, parsley, breadcrumbs 28.
Tajarin	local dungeness crab, old bay, meyer lemon, basil, scallions 36.
Pappardelle	spit roasted chicken ragù, cavolo nero, parmigiano reggiano 28.
Spaghetti	“alla Amatriciana” pancetta, onion, tomato, chili, pecorino romano 28.
Gnudi	spinach ricotta pillows, beef ragù, parmigiano reggiano 30.
Bucatini	squash & zucchini, cherry tomatoes, garlic, basil pesto, squash blossoms 24.
Risotto	mixed mushrooms, mascarpone cheese, chives, grana padano 27.
Rigatoni	calabrian chili sausage, broccoli di ciccio, red onion, cream, tomato, pecorino toscano 28.

SECONDI

Pesce	seared petrale sole, butter beans, artichokes, savoy spinach, preserved lemon 32.
Trota	oak grilled mt lassen trout, lentils, olive tapenade, asparagus, salsify, salmoriglio 42.
Pollo	oak grilled half chicken, cauliflower & romanesco, dates, brown butter, romesco, almonds 32.
Maiale	oak grilled pork chop, yukon gold potatoes, radicchio, gorgonzola, apples, pistachios 29.
Brasato	short ribs, cipollini onions, marsala button mushrooms, potato purée, gremolata 43.
Bistecca	“alla fiorentina” oak grilled porterhouse steak, spinach, potato purée (two to three people) 165.
Costata	oak grilled ribeye steak, yukon gold potato gratin, broccoli di ciccio, red wine jus 58.

PIZZE

Verdure	mixed mushrooms, spinach, roasted garlic, broccoli, mozzarella cheese 23.
Salsiccia	calabrian chili pork sausage, tomato, red onions, broccoli, mozzarella 24.
Margherita	fresh mozzarella, tomato, basil, virgin olive oil 22.
Soppressata	spicy salami, mozzarella, tomato, castelvetro olives, oregano 24. add farm egg 4. add arugula 2. add prosciutto 6

CONTORNI

Pane	“Della Fattoria” wood-fired artisan bread, butter 6.
Schiacciata	wood-fired flat bread, corto olive oil, rosemary 8.
Patate	potato purée, corto olive oil 10.
Broccoletti	broccoli di ciccio, garlic, bay leaf 10.
Asparagi	oak grilled asparagus, preserved lemon, salmoriglio 10.
Spinaci	savoy spinach, lemon 10.
Arrosto	roasted yukon gold potatoes, garlic, rosemary 10.
Cavolini	brussels sprouts, pancetta, sage 11.

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.