

LUGLIO 2025

ANTIPASTI

|            |                                                                                                 |
|------------|-------------------------------------------------------------------------------------------------|
| Sformatino | white corn custard, fontina fonduta, mixed mushrooms, brown butter, grana padano 16.            |
| Anguria    | watermelon, kalamata olives, feta cheese, haricot verts, mint, basil, pickled red onion 15.     |
| Burrata    | burrata cheese, basil pesto, arugula, padron peppers, fried shallots, crostini 17.              |
| Arancini   | fried porcini mushroom risotto balls, fontina fonduta, parmigiano reggiano, fines herbs 15.     |
| Caprese    | heirloom tomatoes, mozzarella, basil, pickled onion, aceto balsamico 18.                        |
| Vitello    | thin sliced veal, tonnato sauce, fried capers, frisee, radish, meyer lemon 17.                  |
| Prosciutto | 20 month San Daniele ham, melon, watercress, mint, pecans, aceto balsamico 18.                  |
| Polpettine | wood fired veal & pork meatballs, castelvetro olives, ricotta salata, crostini 17.              |
| Fegatini   | chicken liver mousse crostini, cherries, pistachios, aceto balsamico 15.                        |
| Capesante  | seared scallops, corn purée, peas, cherry tomatoes, basil, pea shoots 22.                       |
| Calamari   | oak grilled squid, yukon gold potatoes, castelvetro olive tapenade, frisée, preserved lemon 17. |
| Tartare    | raw yellowfin tuna, horseradish crème fraiche, capers, arugula, pine nuts, crostini 20.         |

ZUPPE E INSALATE

|             |                                                                                                 |
|-------------|-------------------------------------------------------------------------------------------------|
| Minestra    | farro, butter bean, cavolo nero & pancetta soup, grana padano 12.                               |
| 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.                                   |
| Anatra      | confit duck leg, baby kale, endive, stone fruit, pistachios, pickled onion, aceto balsamico 24. |
| Pesca       | mixed baby lettuce, peaches, goat cheese, candied pecans, radishes, fried shallots 16.          |

PRIMI

|             |                                                                                             |
|-------------|---------------------------------------------------------------------------------------------|
| Agrolotti   | ricotta & mozzarella filled pasta, summer vegetables, corn puree, squash blossoms 28.       |
| Risotto     | mussels, shrimp, calamari, clams, scallop, saffron, mascarpone cheese, fines herbs 30.      |
| Tagliatelle | shrimp, white wine, cream, tomato, garlic, cilantro, basil 29.                              |
| Fettuccine  | manila clams, mullet bottarga, garlic, white wine, chili, parsley, breadcrumbs 28.          |
| Spaghetti   | “alla Amatriciana” pancetta, onion, tomato, chili, pecorino romano 28.                      |
| Gnudi       | spinach ricotta pillows, beef ragù, parmigiano reggiano 30.                                 |
| Pappardelle | “bolognese” ground veal & pork ragù, cavolo nero, pecorino romano 30.                       |
| Rigatoni    | calabrian chili sausage, broccoli di ciccio, red onion, cream, tomato, pecorino toscano 28. |

SECONDI

|          |                                                                                                   |
|----------|---------------------------------------------------------------------------------------------------|
| Pesce    | seared halibut, summer squash, haricot verts, potato purée, basil pesto, squash blossoms 43.      |
| Salmone  | oak grilled salmon, yellow corn, castelvetro olive tapenade, snap peas, salmoriglio 40.           |
| Pollo    | oak grilled half chicken, panzanella, cucumbers, heirloom tomatoes, basil, red onion 32.          |
| Brasato  | short ribs, polenta, cipollini onions, marsala button mushrooms, gremolata 43.                    |
| Maiale   | oak grilled pork chop, yukon gold potatoes, radicchio, gorgonzola, cherries, almonds 29.          |
| 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

|             |                                                                                     |
|-------------|-------------------------------------------------------------------------------------|
| Fichi       | figs, pancetta, dolce gorgonzola, caramelized onions, calabrian chili, rosemary 24. |
| 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.             |
| 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.