

Tuesday Supper

OTTOBRE 2026

Antipasti

Prosciutto 20-month San Daniele ham, butter pear, arugula, mint,
pecans, aceto balsamico

Gem lettuce lemon & anchovy vinaigrette, garlic rusks, parmigiano reggiano

Mela mixed baby lettuce, apples, goat cheese, candied pecans, radishes,
fried shallots

Mais yellow corn, haricot verts, feta cheese, cherry tomatoes, pesto

Tartare raw yellowfin tuna, horseradish crème fraîche, capers, arugula,
pine nuts, crostini

Secondo

Picatta di Vitelo veal rump, capers, roasted potatoes, arugula, lemon

Dolce

Budino al Cioccolato bittersweet chocolate cake, vanilla bean gelato

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

Vino

Sauvignon, Erste + Nue, Alto Adige '25 \$12/gl

Cabernet Sauvignon, Broadside, Paso Robles '22 \$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.**