APERITIVO

Nocciola Amara | Mt. Gay Rum | Frangelico | Orange Bitters | Chinotto 14.
Pera Affumicata | Catedral Mezcal | Spiced Pear | Lime | Bitters 14.
Brezza di Camomille | Marin Coastal Gin | Milla Marolo | Green Chartreus | Ginger 16.
Miele e Timo | Bulleit Bourbon | Honey | Lemon | Thyme 12.
Flora Di Pera | Tito's Vodka | St. Germain | Spiced Pear | Lemon 15.
Pumpkin Spiced Espresso Martini | Tito's Vodka | Espresso | Jorge's Pumpkin Spice 17.

VINO FRIZZANTE

Prosecco, Carpene Malvolti, Italy NV 18.
Brut, Domaine Carneros, CA 2022 19.
Prosecco Brut Rosé, Carpene Malvolti, Italy NV 18.

VINO BIANCO & ROSATO 6 oz/9 oz/bottle

Gavi, 2025 Comune Di Gavi, Villa Sparina, Piemonte, Italy 15/20/54
Vermentino, 2025 Naeli, Dolia Nova, Sardegna, Italy 15/20/54
Pinot Bianco, 2025 Erst+Nue, Sudurol-Alto Adige, Italy 15/20/54
Falanghina, 2024 Feudi di San Gregorio, Sannio, Campania, Italy 12/17/45
Vernaccia di San Gimignano, 2025 Collegiata, Tuscany, Italy 15/20/54
Sauvignon Blanc, 2024 Honig, Napa County, CA 16/23/64
Chardonnay, 2024 Boroli, Langhe, Italy 16/23/64
Chardonnay, 2023 Post & Beam by Far Niente, Carneros, CA 18/26/72
Rosé, 2024 Justin, Central Coast, CA 15/20/54
Rosé, 2025 Triennes, Nan Le-Pins Provence, France 15/20/54

VINO ROSSO 6 oz/9 oz/bottle

Valpolicella Ripasso, 2020 La Casetta, Domini Veneti, Veneto, Italy 18/26/72
Chianti Classico, Riserva, 2024 Peppoli, Chianti, Italy 16/23/64
Nero d'Avola-Perricone, "Giato," 2025 Centopassi, Sicilia, Italy 16/23/64
Montepulciano D'Abruzzo, 2022 Riserva, Ilauri, Italy 15/20/58
Pinot Noir, 2023 Sandhi, Santa Rita Hills, CA 19/26/80
Pinot Noir, 2024 Mas Cavalls, Marimar, Sonoma Coast, CA 19/26/80
Merlot, 2023 J. Lohr, Los Osos, Paso Robles, CA 12/17/45
Zinfandel, 2024 Juvenile, Turley, CA 16/23/64
Cabernet Sauvignon, 2024 Robert Craig La Fleur, Napa/Sonoma, CA 19/26/80

BIRRA & SIDRO

Lager, Peroni, Italy 8.
Lager, Narragansett, New England, RI 6.
Pilsner, Bavik, Belgium 8.
White Ale, Einstok, Iceland 8.
IPA, Maui Waui, Altamont Beer Works, Livermore, CA *16 oz* 14.
West Coast IPA, Rotating, Original Pattern, Oakland, CA *16 oz* 14.
Hazy IPA, Rotating Cellarmaker Brewing, Oakland, CA *16 oz* 14.
Dubbel Ale, Première, Chimay Pères Trappistes, Baileux, Belgium 16.
Dry Cider, Brooks, San Jose, CA 8.

NON-ALCOHOLIC LIBAGIONI

Nogroni, orange, hibiscus, clove, tonic 14.
Lavender Spritz, butterfly pea flower, soda 12.
Jalapeño-Cucumber-Mint Cooler 8.
Lychee-tini, Seedlip Grove, lychee, lemon 14.

BEVANDE

Cranberry Sparkling Lemonade 4.
Cock'n Bull Ginger Beer 7.
Boylan Root Beer 8.
Chinotto, **Il Nostro**, Lurisia, Italy 6.
Sprechers Orange Dream Soda, WI *16 oz* 8.

NON-ALCOHOLIC VINO & BIRRA

Rosé, Giesen, New Zealand 11/43
Sauvignon Blanc, Giesen, New Zealand 11/43
Erdinger, Weissbrau, Germany 8.
West Coast IPA, Best Day Brewing, CA 8.
Golden Ale, Patagonia Provisions, OR 8.

FEATURED WINES

Ettore Germano "Herzu," Riesling, Seralunga d'Alba, Piemonte 2024 24 glass/36 quartino/90 bottle
From the celebrated Barolo house of Serralunga d'Alba comes this quietly remarkable white, grown on high, cool slopes just south of Dogliani at over 500 meters. Once an experiment, Hérzu now rivals the Rhine: bright lemon and lime, white flowers, and a stony, mineral line held taut by vibrant acidity. Its balance and freshness make it a natural partner for our truffle week menu. Born in the same Langhe hills that give us the white truffle, its crisp energy cuts through butter, egg yolk, and Parmigiano, while its floral lift and mineral depth let the truffle's earthy, heady perfume take center stage. Try it with our tajarin or risotto.

Brezza Dolcetto d'Alba, Piemonte, Italy, 2024 25 glass/37 quartino/100 bottle
From a family that has farmed Barolo since 1885, Brezza's Dolcetto is grown in the village of Barolo itself and made to be poured at the Langhe table. Expect a vivid purple glow, juicy dark cherry and plum, a touch of spice, and the gentle almond-tinged finish that marks true Dolcetto d'Alba. Soft, supple tannins and no heavy oak make it an ideal partner for Alba white truffles, whose delicate, heady aroma is easily overwhelmed by bigger reds. Here the wine frames rather than competes, its bright fruit lifting butter, egg, and Parmigiano. Pair it with the tajarin, fonduta, or beef carne cruda under fresh white truffle shavings.

Poggio adds a 4% surcharge to offset employee health insurance costs and other wage and benefit increases.