Poggio

APRILE 2020 TAKE-OUT

Cocktails	
Tony Negroni for 2	$20.00
Aperol Spritz	$11.00
Cape Cod	$12.00
Manhattan	$12.00
Vodka Martini	$12.00
Gin Martini	$12.00
Sparkling Wine	**(187ml)**
Prosecco Rose	$14.00
Prosecco Brut	$14.00
Beers	
Peroni	$7.00
Lagunitas IPA	$7.00
Erdinger N/A	$7.00

Wine by the ½ Bottle (375ml)	
Veuve Clicquot	$65.00
Sonoma Cutrer Chardonnay	$26.00
Rombauer Chardonnay	$50.00
Chianti Classico, Olena	$34.00
Brunello di Montalcino	$54.00
Amarone, Cesari	$56.00
Barbaresco, Martinenga	$60.00
Barolo, Damilano	$42.00
Cabernet Sauvignon, Dry Creek	$32.00
Cabernet Sauvignon, Mascot	$115.00
Merlot, Keenan	$40.00
Pinot Noir, Merry Edwards	$50.00
Zinfandel, Storybook Mtn	$42.00
~ Pellegrino Flavored Waters ~	$5.00

See all our **SIP** ("Shelter-in-Place") **of Poggio** Wine Specials
All Bottles 50% OFF!

ZUPPE E INSALATE

Funghi	red wine braised onion & mushroom soup, ricotta salata cheese 10.
Gem lettuce	lemon and anchovy vinaigrette, garlic rusks, parmigiano reggiano 10.
Rucola	arugula, parmigiano reggiano, aceto balsamico vinaigrette 10.
Mista	butter lettuce, snap peas, carrots, radish, tarragon, chervil, pistachios 13.

PRIMI

Bucatini	veal & pork meatballs, olives, tomato, oregano, ricotta salata 23.
Orecchiette	"alla amatriciana" pancetta, onion, tomato, chili, grana padano 21.
Francobolli	fonduta filled pasta, basil pesto, spring vegetables, preserved lemon 19.
Tagliatelle	rock shrimp, white wine, cream, tomato, garlic, basil 23.
Agnolotti	short rib filled pasta, snap peas, arugula, red wine jus, ricotta salata 23.
Penne	braised beef ragu, castelvetrano olives, oregano, ricotta salata 23.

SECONDI

Pesce	seared local halibut, spring vegetables, olives, capers, preserved lemon 30.
Osso Buco	braised veal shank, white polenta, arugula, almonds, kumquat mostarda 38.
Pollo	grilled half chicken, roasted potatoes, carrots, broccoli, brussels sprouts 25.
Costata	grilled ribeye steak, potato puree, arugula, red wine jus 38.

PIZZE

Margherita	fresh mozzarella, tomato, basil, virgin olive oil 16.
Salsiccia	calabrian chili pork sausage, tomato, red onions, broccoli, mozzarella 19.
Verdure	asparagus, spinach, broccoli, taleggio cheese, roasted garlic 18.
Speck	smoked prosciutto, mozzarella, tomato, castelvetrano olives, oregano 19.

add farm egg or arugula 2. add prosciutto 5.

CONTORNI

Schiacciata	wood-fired flat bread, corto olive oil, rosemary 5.
Arrosto	roasted yukon gold potatoes, garlic, rosemary 9.
Spinaci	savoy spinach, lemon 9.
Patate	potato puree, corto olive oil 9.
Asparagi	asparagus, preserved lemon, salmoriglio 9.
Cavolini	brussels sprouts, pancetta, sage 9.
Broccoletti	broccoli di ciccio, garlic, sultana raisins 9.

DOLCE

Budino	warm bittersweet chocolate cake, buffalo milk gelato 9.
Panna Cotta	vanilla bean infused cooked cream, strawberries 9.

BENJAMIN BALESTERI, EXECUTIVE CHEF

Consumption of raw or uncooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness