

ANTIPASTI

Arancini	saffron & english pea risotto balls, marinara, parmigiano reggiano, fines herbs 15.
Sformatino	corn custard, fontina fonduta, sugar snap peas, brown butter, grana padano 16.
Burrata	burrata cheese, roasted eggplant purée, padron peppers, arugula, fried shallots, crostini 17.
Caprese	heirloom tomatoes, mozzarella, basil, aceto balsamico 18.
Anguria	watermelon, olives, feta cheese, haricot verts, mint, basil, pickled red onion 15.
Vitello	thin sliced veal, tonnato sauce, fried capers, frisée, radish, meyer lemon 17.
Prosciutto	20-month San Daniele ham, mixed melon, arugula, mint, pecans, aceto balsamico 18.
Polpettine	wood fired veal & pork meatballs, castelvetrano olives, ricotta salata, crostini 17.
Fegatini	chicken liver mousse crostini, pluots, pistachios, aceto balsamico 15.
Capesante	seared scallops, corn purée, haricot verts, confit cherry tomatoes, basil pesto, pea tendrils 22.
Polpo	oak grilled octopus, yukon gold potatoes, olive tapenade, frisée, preserved lemons 22.
Tartare	raw yellowfin tuna, horseradish crème fraîche, capers, arugula, pine nuts, crostini 20.

ZUPPE E INSALATE

Passato	puree of chanterelle, porcini & cremini mushroom soup, crème fraiche, chives 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, pistachios, pluots, pickled onion, aceto balsamico 24.
Pesca	mixed baby lettuce, stone fruit, goat cheese, candied pecans, radishes, fried shallots 16.

PRIMI

Tagliatelle	shrimp, white wine, cream, tomato, garlic, cilantro, basil 29.
Fettuccine	manila clams, mullet bottarga, garlic, white wine, chili, parsley, bread crumbs 28.
Risotto	mussels, clams, shrimp, scallops, garlic, preserved lemon, fines herbs 30.
Pappardelle	spit roasted chicken ragù, cavolo nero, castelvetrano olives, pecorino romano 28.
Spaghetti	“all’Amatriciana” pancetta, onion, tomato, chili, pecorino romano 28.
Gnudi	spinach ricotta pillows, beef ragù, parmigiano reggiano 30.
Chitarra	squash & zucchini, confit cherry tomatoes, garlic, basil pesto, squash blossoms 24.
Mezzaluna	porcini & yellow corn filled pasta, haricot verts, mushrooms, ricotta salata 27.
Radiatori	calabrian chili sausage, broccoli di ciccio, red onion, cream, tomato, pecorino toscano 28.

SECONDI

Salmone	oak grilled wild king salmon, yellow corn, olive tapenade, confit cherry tomatoes, salmoriglio 42.
Pesce	seared local halibut, savoy spinach, potato purée, baby carrots, preserved lemon 42.
Pollo	oak grilled half chicken, “panzanella” heirloom tomatoes, pickled onions, cucumber, basil 32.
Brasato	short ribs, cipollini onions, marsala button mushrooms, anson mills polenta, gremolata 43.
Maiale	oak grilled pork chop, yukon gold potatoes, radicchio, gorgonzola, stone fruit, pistachios 32.
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 65.

PIZZE

Fichi	black mission figs, pancetta, fresh mozzarella, caramelized onions, rosemary 24.
Salsiccia	calabrian chili pork sausage, tomato, red onions, broccoli, mozzarella 24.
Margherita	fresh mozzarella, tomato, basil, virgin olive oil 22.
Verdure	mixed mushrooms, spinach, roasted garlic, broccoli, mozzarella cheese 23.
Soppressata	spicy salami, mozzarella, tomato, castelvetrano 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.