

ANTIPASTI

Sformatino	cauliflower custard, fontina fonduta, mixed mushrooms, brown butter, grana padano 16.
Burrata	burrata cheese, basil pesto, arugula, padrón 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, frisée, radish, meyer lemon 17.
Prosciutto	20 month San Daniele ham, pears, pomegranates, watercress, mint, pecans, aceto balsamico 18.
Polpettine	wood fired veal & pork meatballs, castelvetro olives, ricotta salata, crostini 17.
Fegatini	chicken liver mousse crostini, huckleberries, pistachios, aceto balsamico 15.
Capesante	seared scallops, cauliflower, sunchoke purée, brown butter, grapes, hazelnuts 22.
Polpo	oak grilled octopus, yukon gold potatoes, olive tapenade, frisée, satsuma mandarins 22.
Tartare	raw yellowfin tuna, horseradish crème fraîche, capers, arugula, pine nuts, crostini 20.

ZUPPE E INSALATE

Passato	purée of butternut squash & leek soup, crème fraîche, hazelnuts, chives 10.
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, persimmons, pistachios, pickled onion, aceto balsamico 24.
Mela	mixed baby lettuce, pink lady apples, goat cheese, candied pecans, radishes, fried shallots 16.

PRIMI

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.
Pappardelle	red wine braised pork ragù, cavolo nero, pecorino romano 30.
Spaghetti	“alla Amatriciana” pancetta, onion, tomato, chili, pecorino romano 28.
Gnudi	spinach ricotta pillows, beef ragù, parmigiano reggiano 30.
Ravioli	ricotta & butternut squash filled pasta, brown butter, hazelnuts, fried sage, ricotta salata 27.
Rigatoni	calabrian chili sausage, broccoli di ciccio, red onion, cream, tomato, pecorino toscano 28.

SECONDI

Pesce	seared local halibut, butter beans, artichokes, spinach, carrots, basil pesto, preserved lemon 42.
Salmone	oak grilled king salmon, lentils, castelvetro olive tapenade, snap peas, salmoriglio 42.
Pollo	oak grilled half chicken, panzanella, cucumbers, heirloom tomatoes, basil, red onion 32.
Brasato	short ribs, cipollini onions, marsala button mushrooms, potato purée, gremolata 43.
Maiale	oak grilled pork chop, yukon gold potatoes, radicchio, gorgonzola, apples, 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.