OTTOBRE 2025

ANTIPASTI

Sformatino	yellow corn custard, fontina fonduta, mixed mushrooms, brown butter, grana padano 16.
Burrata	burrata cheese, basil pesto, arugula, padron 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, melon, watercress, 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, 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 fraiche, capers, arugula, pine nuts, crostini 20.

ZUPPE E INSALATE

Passato	puree of cauliflower & leek soup, creme fraiche, 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, pluots, pistachios, pickled onion, aceto balsamico 24.
Mela	mixed baby lettuce, pink lady apples, goat cheese, candied pecans, radishes, fried shallots 16.

PRIMI

Agnolotti	ricotta & mozzarella filled pasta, squash, cherry tomatoes, sunchoke purée, squash blossoms 28.
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.
Spaghetti	"alla Amatriciana" pancetta, onion, tomato, chili, pecorino romano 28.
Gnudi	spinach ricotta pillows, beef ragù, parmigiano reggiano 30.
Rigatoni	calabrian chili sausage, broccoli di ciccio, red onion, cream, tomato, pecorino toscano 28.
Pappardelle	spit roasted chicken & prosciutto ragù, cavolo nero, pecorino romano 30.

SECONDI

Pesce	seared local halibut, squash, spinach, potato purée, basil pesto, squash blossoms 42.
Salmone	oak grilled king salmon, yellow corn, castelvetrano olive tapenade, snap peas, salmoriglio 43.
Pollo	oak grilled half chicken, panzanella, cucumbers, heirloom tomatoes, basil, red onion 32.
Brasato	short ribs, polenta, cipollini onions, marsala button mushrooms, gremolata 43.
Maiale	oak grilled pork chop, yukon gold potatoes, radicchio, gorgonzola, pluots, 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, 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.