NOVEMBRE 2026

Tartufo Bianco five grams of shaved white truffle 60.
*denotes which dishes are particularly accepting to truffles

ANTIPASTI

***Arancini** fried porcini mushroom risotto balls, fontina fonduta, parmigiano reggiano, parsley 15.
***Carne Cruda** raw diced veal, caseificio maremma cheese, chives, quail egg yolk, fried shallots, crostini 21.
***Sformatino** cauliflower custard, fonduta, delicata squash, mushrooms, brown butter, sage, grana padano 16.
***Capesante** seared scallops, sunchoke purée, brown butter, blood orange, almonds 22.
Burrata burrata cheese, braised artichokes, sweet peppers, arugula, fried shallots, crostini 17.
Vitello thin sliced veal, tonnato sauce, fried capers, frisée, radish, meyer lemon 19.
Prosciutto 20-month San Daniele ham, butter pear, arugula, mint, pecans, aceto balsamico 18.
Polpettine wood fired veal & pork meatballs, castelvetrano olives, ricotta salata, crostini 17.
Fegatini chicken liver mousse crostini, persimmons, huckleberries, pistachios, aceto balsamico 15.
Polpo oak grilled octopus, lentils, olive tapenade, satsuma mandarins, frisée, preserved lemon 22.
Tartare raw yellowfin tuna, horseradish crème fraîche, capers, arugula, pine nuts, crostini 20.

ZUPPE E INSALATE

***Passato** purée of yukon gold potato & leek soup, crème fraîche, 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, persimmons, pomegranates, aceto balsamico 24.
Mela mixed baby lettuce, apples, goat cheese, candied pecans, radishes, fried shallots 16.

PRIMI

***Raviolo** egg yolk, mozzarella & ricotta filled pasta, 5 grams shaved white truffles 87.
***Tajarin** thin hand cut pasta, sage butter, 5 grams shaved white truffles 87.
***Risotto** mixed mushrooms, mascarpone cheese, chives, pecorino moliterno 27.
***Mezzaluna** butternut squash & ricotta filled pasta, delicata squash, fried sage, hazelnuts, ricotta salata 27.
Tagliatelle shrimp, white wine, cream, tomato, garlic, cilantro, basil 29.
Fettuccine manila clams, mullet bottarga, garlic, white wine, chili, parsley, breadcrumbs 28.
Pappardelle spit roasted chicken ragu, cavolo nero, pecorino romano 28.
Gnudi spinach ricotta pillows, beef ragù, parmigiano reggiano 30.
Spaghetti "all'Amatriciana" pancetta, onion, tomato, chili, pecorino romano 28.
Radiatori calabrian chili sausage, broccoli di ciccio, red onion, cream, tomato, pecorino toscano 28.

SECONDI

Trota oak grilled Mt Lassen trout, lentils, olive tapenade, haricot verts, satsuma mandarins 42.
Pesce seared alaskan halibut, savoy spinach, potato purée, baby carrots, preserved lemon 42.
Pollo oak grilled half chicken, sunchokes, salsify, chicories, almonds, pomegranates, salmoriglio 32.
Brasato short ribs, cipollini onions, marsala button mushrooms, anson mills polenta, gremolata 43.
Maiale oak grilled pork chop, yukon gold potatoes, radicchio, gorgonzola, apples, 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

***Verdure** mixed mushrooms, spinach, roasted garlic, broccoli, mozzarella 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.