



17 MARZO 2020

Poggio To-Go Menu

ANTIPASTI

Sformatino	cauliflower custard, fonduta, english peas, grana padano 14.
Carciofo	grilled artichoke, meyer lemon aioli, salmoriglio, fines herbs 12.
Prosciutto	san daniele 16 month ham, strawberries, arugula, aceto balsamico 16.
Milanese	asparagus, fontina fonduta, prosciutto, parmigiano reggiano, fried egg 15.
Polpettine	wood fired veal & pork meatballs, castelvetro olives, ricotta salata 13.
Vitello	thin sliced veal, tonnato sauce, capers, frisee, meyer lemon 14.
Salumi Misti	chef's selection of cured and cooked meats, grissini 18.
Cavolfiore	wood fired cauliflower, calabrian chili, pistachios, brown butter, parsley 12.
Tartare	raw yellowfin tuna, horseradish creme fraiche, capers, pine nuts, crostini 18.
Gamberoni	grilled head on prawns, shaved fennel, chickpeas, radish, salmoriglio 16.

ZUPPE E INSALATE

Minestra	butter bean, chickpea, farro, cavolo nero & pancetta soup, grana padano 10.
Gem lettuce	lemon and anchovy vinaigrette, garlic rusks, parmigiano reggiano 10.
Mele	honey crisp apples, baby kale, burrata, fried shallots, candied pecans 16.
Anatra	duck leg confit, endive, strawberries, hazelnuts, aceto balsamico 22.
Barbabietola	roasted beets, butter lettuce, goat cheese, pistachio, fines herbs 13.
Mista	mixed baby lettuces, radish, carrot, cucumber, zucchini, green beans 12.
Rucola	arugula, parmigiano reggiano, aceto balsamico vinaigrette 10.

PRIMI

Capellini	manila clams, mullet bottarga, garlic, white wine, chili, parsley 22.
Tagliatelle	rock shrimp, white wine, cream, tomato, garlic, basil, scallion 23.
Spaghetti	"alla amatriciana" pancetta, onion, tomato, chili, grana padano 21.
Orecchiette	fennel pork sausage, chili, broccoli, red onion, pecorino romano 21.
Pappardelle	braised lamb ragu, castelvetro olives, cavolo nero, parmigiano reggiano 23.
Agnolotti	short rib filled pasta, pioppini mushrooms, parmigiano reggiano 23.
Bucatini	"carbonara" guanciale, egg, black pepper, english peas, pecorino toscano 21.
Gnudi	spinach ricotta pillows, beef ragu, parmigiano reggiano 23.
Francobolli	fonduta filled pasta, mixed vegetables, pine nuts, pea tendrils 19.

SECONDI

Pesce	seared local halibut, mixed vegetables, almonds, lemon butter, fines herbs 32.
Capesante	grilled scallops, butter beans, asparagus, castelvetro olives, salmoriglio 30.
Pollo	grilled half chicken, carrots, artichokes, frisee, lemon 25.
Brasato	braised lamb shank, pioppini mushrooms, potato puree, gremolata 32.
Costata	grilled ribeye steak, yukon gold potatoes, garlic & rosemary, arugula 38.
Bistecca	"alla fiorentina" oak grilled porterhouse (two to three people) 89.
Maiiale	grilled country pork chop, potatoes, endive, pecans, apple, gorgonzola 27.

PIZZE

Margherita	fresh mozzarella, tomato, basil, virgin olive oil 16.
Funghi	pioppini mushrooms, burrata cheese, roasted garlic, baby kale 18.
Salsiccia	calabrian chili pork sausage, broccoli, red onions, rosemary, mozzarella 19.
Soppresata	spicy salami, mozzarella, tomato, castelvetro olives, oregano 19. add anchovies, farm egg or arugula 2. each add prosciutto or mushrooms 5.

CONTORNI

Pane	"Della Fattoria" wood-fired artisan bread, organic butter 3.5
Schiacciata	wood-fired flat bread, corto olive oil, rosemary 5.
Spinaci	savoy spinach, lemon 9.
Cavolini	brussels sprouts, pancetta, sage 9.
Asparagi	grilled asparagus, preserved lemon, salmoriglio 9.
Broccoletti	broccoli di ciccio, garlic, bay leaf 9.
Arrosto	roasted yukon gold potatoes, garlic, rosemary 9.
Patate	potato puree, corto olive oil 8.

BENJAMIN BALESTERI, EXECUTIVE CHEF

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