

# **Poggio Private Dining**

## **🌿 Dinner 🌿**

### **Seated Dinner Menu I**

**Please select one first course, main course and dessert.**

All menus are complimented by baskets of bread, coffee and tea service.

#### **First Course**

Crostini Misti della Casa, an Assortment of Seasonal Crostini

Summer Lettuces with Pinenuts, Currants and Balsamic Vinaigrette

Gem Lettuce with Lemon and Anchovy Vinaigrette with Garlic Rusks and Parmigiano

Potato and Leek Soup with Chive Oil

#### **Main Course**

Ceppo Pasta in a Spicy Pancetta Tomato Sauce with Pecorino and Breadcrumbs

Wood-Roasted Chicken Salad with Pinenuts, Golden Raisins and Balsamic Vinaigrette

Grilled Pork Chop with Fagioli al Uccelletto and Garlic Rapini

Grilled Half Chicken with Potato Puree, Braised Chard and Roasted Garlic Sauce

Spiced Lamb, Pepper and Chickpea Stew with Couscous and Herbed Pesto

Wood-Roasted Portabella Mushroom, Roasted Onion, Carrots, Spinach and Polenta

Braised Lamb Shank with Celeriac Potato Passato and Gremolata

Spiced Lamb, Pepper & Chickpea Stew with Couscous and Herbed Pesto

Polpettone, Pork and Beef "Meatloaf" Braised in a Tomato Sauce with Potato Puree

#### **Desserts**

Tiramisu, the Classic Italian Dessert

Gelato or Sorbetto

Almond Cake with Grappa Soaked Fruit

Lemon Mousse with Meringue and Toasted Pistachios

Bittersweet Chocolate Cake with Chocolate Sauce and Whipped Cream

**\$45.00 Per Person**

# **Poggio Private Dining**

## **🌀 Dinner 🌀**

### **Seated Dinner Menu II**

**Please select one first course, main course and dessert.**

All menus are complimented by baskets of bread, coffee and tea service.

#### **First Course**

Local Endive Salad with Gorgonzola, Apples, Hazelnuts and Honey

Marinated Beet and Arugula Salad with Ricotta Salata

Romaine Salad with Grilled Onions, Parmesan and Creamy Anchovy Dressing

Roasted Butternut Squash Soup with Crema & Hazelnuts

Roasted Shrimp in Spicy Tomato Sauce with Grilled Garlic Crostini

#### **Main Course**

Grilled Ahi Tuna with Baby Green Beans, Fingerling Potatoes and Picholine Olive Tapenade

Roasted Salmon with Red Wine Lentils, Pancetta & Red Onions

Rosemary and Mustard Roasted Sirloin with Potato Puree, Spinach, Red Wine Sauce

Chicken al Mattone with Roasted Artichokes, Fingerling Potatoes and Meyer Lemon

Roasted Seabass with Potatoes, Savoy Spinach and Lemon Burro Bianco

Braised Lamb Shank with Celeriac Potato Passato and Gremolata

Roasted Tenderloin of Beef with Savoy Spinach, Potato Puree and Red Wine Sauce

Roasted Rack of Lamb with Artichokes, Potato and Black Olive Tapenade

#### **Desserts**

Tiramisu, the Classic Italian Dessert

Panna Cotta with Strawberries Marinated in Balsamico

Lemon Mousse with Meringue and Toasted Pistachios

Bittersweet Chocolate Cake with Chocolate Sauce and Whipped Cream

Torta di Mela with Vanilla Cream

Double Caramel Custard with Spiced Nut Cookies

**\$55.00 Per Person**

# **Poggio Private Dining**

## **🌀 Dinner 🌀**

### **Seated Dinner Menu III**

**Please select one first course, pasta course, main course & dessert**

All menus are complimented by baskets of bread, coffee and tea service.

#### **First Course**

Local Endive Salad with Gorgonzola, Apples, Hazelnuts and Honey

Marinated Beet and Arugula Salad with Ricotta Salata

Romaine Salad with Grilled Onions, Parmesan and Creamy Anchovy Dressing

Roasted Butternut Squash Soup with Crema & Hazelnuts

Roasted Shrimp in Spicy Tomato Sauce with Grilled Garlic Crostini

#### **Pasta Course**

Bucatini with Tomato, Oregano, Garlic and Olive Oil

Spinach Ricotta Gnocchi with Beef Ragu

Penne Pasta all' Amatriciana

Linguine with Clams, Garlic and Hot Pepper

Fettucine with Wild Mushrooms, Leeks and Cream

Orecchiette with Italian Sausage, Broccoli and Pecorino Romano

#### **Main Course**

Grilled Ahi Tuna with Baby Green Beans, Fingerling Potatoes and Picholine Olive Tapenade

Roasted Salmon with Red Wine Lentils, Pancetta & Red Onions

Rosemary and Mustard Roasted Sirloin with Potato Puree, Spinach, Red Wine Sauce

Chicken al Mattone with Roasted Artichokes, Fingerling Potatoes and Meyer Lemon

Roasted Seabass with Potatoes, Savoy Spinach and Lemon Burro Bianco

Braised Lamb Shank with Celeriac Potato Passato and Gremolata

Roasted Tenderloin of Beef with Savoy Spinach, Potato Puree and Red Wine Sauce

Roasted Rack of Lamb with Artichokes, Potato and Black Olive Tapenade

#### **Desserts**

Tiramisu, the Classic Italian Dessert

Panna Cotta with Strawberries Marinated in Balsamico

Lemon Mousse with Meringue and Toasted Pistachios

Warm Molten Chocolate Cake with Crème Anglaises

**\$70.00 Per Person**