

Poggio Private Dining

❧ Lunch ❧

Delicatessen Lunch Buffet (15 Person Minimum)

Please select two salads to compliment the delicatessen menu.

Deli Selections

Smoked Turkey, Roast Beef, Honey Cured Ham,
Salami, Marinated Grilled Vegetables
Provolone, Cheddar, Swiss Cheese
Whole Wheat, White, Sourdough Breads
Tomatoes, Red Onion, Butter Lettuce
Antipasti Condiments

Salads

Mixed Lettuces with Pinenuts, Currants and Balsamic Vinaigrette
Spinach, Pancetta, Chopped Egg, Parmesan and Pickled Onion Salad
Tuna, Chickpea, Fennel, and Oven-Roasted Tomato Salad
Penne Pasta Salad with Grilled Vegetables and Pinenut Pesto
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami and Olives
Chopped Caesar Salad with Grilled Sweet Onions, Parmigiano and Crostini
Wood-Roasted Wild Mushrooms, Farro and Arugula Salad
Butter Lettuce and Chicory Salad with Gorgonzola, Pecans and Currants

Dessert

An assortment of Italian biscotti, cookies and brownies

\$30.00 per guest

20% Service Charge and 9% Sales Tax

Poggio Private Dining

❧ Lunch ❧

Panini Sandwich Luncheon Buffet (15 Person Minimum)

Please select two salads to compliment the panini options.
Please select up to two panini options

Salads

Mixed Lettuces with Pinenuts, Currants and Balsamic Vinaigrette
Spinach, Pancetta, Chopped Egg, Parmigiano and Pickled Onion Salad
Penne Pasta Salad with Grilled Vegetables and Pinenut Pesto
Tuna, Chickpea, Fennel, and Oven-Roasted Tomato Salad
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami and Olives
Chopped Caesar Salad with Grilled Sweet Onions, Parmigiano and Crostini
Wood-Roasted Wild Mushrooms, Farro and Arugula Salad
Butter Lettuce and Chicory Salad with Gorgonzola, Pecans and Currants

Panini

All Panini served on Fresh Baked Bread

Salami, Roasted Peppers, Provolone and Olive Tapenade
Prosciutto di Parma, Arugula and Fig Jam
Wood-Roasted Chicken, Celery and Apple Salad with Butter Lettuce and Red Onion
Spit-Roasted Pork with Roasted Peppers, Frisee and Romesco Sauce
Roasted Portobello Mushroom with Grilled Onions, Arugula and Aioli
Tuna Salad with Celery Root and Scallions

Dessert

An assortment of Italian biscotti, cookies and brownies

\$33.00 per guest

20% Service Charge and 9% Sales Tax

Poggio Private Dining

∞ Lunch ∞

Hot Lunch Buffet

(20 Guest Minimum)

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

Salads

(Please select two salads)

Mixed Lettuces with Ricotta Salata & Red Wine Vinaigrette

Spinach, Pancetta, Chopped Egg, Parmesan & Pickled Onion Salad

Tuna, White Bean, Fennel, & Preserved Tomato Salad

Penne Pasta Salad with Grilled Vegetables & Walnut Pesto

Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami & Olives

Classic Caesar Salad with Grilled Sweet Onions & Parmigiano Croutons

Wood-Roasted Wild Mushrooms, Farro & Arugula Salad

Butter Lettuce & Chicory Salad with Gorgonzola, Walnuts & Currants

Main Course

(Choice of 2 entrees \$45) (Choice of 3 entrees \$55)

Rigatoni in a Spicy Pancetta Tomato Sauce with Pecorino & Breadcrumbs

Grilled Salmon with Red Wine Lentils, Roasted Onions & Mache Salad (winter menu)

Roasted Salmon with Sweet Corn, Arugula and Basil Butter (summer menu)

Chicken al Mattone with Farmers Market Vegetables and Grilled Lemon

Roasted Halibut with Summer Beans (summer menu)

Roasted Seabass with Savoy Spinach and Roasted Fingerling Potatoes (winter menu)

Pan Seared Sirloin with Savoy Spinach, Potato Puree & Red Wine Sauce

Chicken al Mattone with Artichokes, Potatoes & Lemon

Pork Cutlet with Cider Braised Cabbage & Grain Mustard Sauce

Dessert

An assortment of Italian biscotti, cookies and brownies

20% Service Charge and 9% Sales Tax

Poggio Private Dining

🌀 Lunch 🌀

Seated Luncheon Menu – For Groups of 25 or more guests

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

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

First Course

Mixed Lettuces with Pinenuts, Currants and Balsamic Vinaigrette

Romaine Lettuce with Lemon Anchovy Vinaigrette with Garlic Rusks and Parmigiano

Marinated Beet and Arugula Salad with Ricotta Salata

Endive and Arugula with Gorgonzola, Apples, Hazelnuts and Honey

Zuppe del Giorno

Main Course

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

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

Spit-Roasted Pork with Fagiolini al Uccelletto

Grilled Chicken al Mattone with Farmer's Market Vegetables and Grilled Lemon

Roasted Halibut with Summer Beans (summer menu)

Roasted Seabass with Savoy Spinach and Roasted Fingerling Potatoes (winter menu)

Roasted Salmon with Red Wine Lentils, Pancetta & Red Onions (winter menu)

Roasted Salmon with Sweet Corn, Arugula and Basil Butter (summer menu)

Braised Lamb Shank with Celeriac Potato Passato and Gremolata

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

Desserts

Tiramisu, the Classic Italian Dessert

Panna Cotta with Seasonal Fruit

Almond Cake with Grappa Soaked Fruit

Lemon Mousse with Meringue and Toasted Pistachios

Bittersweet Chocolate Cake with Chocolate Sauce and Whipped Cream

Olive Oil Polenta Cake with Lemon Curd

Torta di Mela with Vanilla Cream

Seasonal Fruit Tart with Vanilla Gelato

\$40.00 Per Person

20% Service Charge and 9% Sales Tax

Poggio Private Dining

☞ Limited Restaurant Lunch Menu for Groups under 25 ☞

Seated Lunch Menu

Sample Menu Only (Menu Subject to Change)

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

First Course

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

Marinated Beets with Baby Green Beans, Shaved Fennel and Fiore Sardo

Endive and Arugula with Gorgonzola, Apples, Hazelnuts and Honey

Zuppe del Giorno

Main Course - (Select a maximum of 5 entrees from current restaurant menu)

Rigatoni "alla Amatriciana" with Pancetta, Tomato, Onion, Chile and Pecorino

Oak-Roasted Chicken Salad with Pear, Candied Walnuts, Radicchio, Balsamic Vinaigrette

Polpettone "Meatloaf" Braised in a Savory Tomato Sauce with Potato Puree

Grilled Chicken al Mattone with Artichoke, Sunchoke, Radicchio and Meyer Lemon

Roasted Petrale Sole with Young Carrots, Potatoes, Spinach and Lemon

Verdure: Savoy Spinach, Carrots, Broccoli, Brussel Sprouts and Artichokes (Seasonal)

Grilled Ribeye Steak with Potato Gratin (additional \$10.00)

Gnudi: Spinach Ricotta "Pillows" with Beef Ragu and Parmigiano

Desserts

Tiramisu, the Classic Italian Dessert

Panna Cotta with Huckleberries

Lemon Mousse with Meringue and Toasted Pistachios

Seasonal Fruit Tart with Vanilla Gelato

\$40.00 Per Person

20% Service Charge and 9% Sales Tax