

TRATTORIA

ANTIPASTI									
Sarde				house marinated sardines, tomato, cucumber, red onion, avocado, mint oil					9.
Melone				sharlyn and ambrosia melon with radicchio, olive and pecorino					10.
Sformatino				savory yellow corn pudding with cherry tomatoes and basil					10.
Mozzarella				hand pulled fresh mozzarella, heirloom tomatoes, basil, aceto balsamico					12.
Capesante				grilled dayboat scallops with mint butter and sweet white corn					13.
Burrata				homemade burrata with roasted cherry tomatoes and grilled bread					11.
Vongole				manila clams with mergez sausage, chickpeas, rapini, tomato					10.
Bruschetta				grilled bread with creamy baccala, yukon gold potato and fried egg					8.
Polpettine				wood-fired lamb meatballs, chard, tomato, ricotta salata					9.

ZUPPE E INSALATE

Minestra				chickpea and broccoli rabe soup with crostino and virgin olive oil					6.
Endive				local endives with gravenstein apples, almonds, honey and gorgonzola					10.
Mista				summer lettuces with cucumbers, carrot, cherry tomato and ricotta salata					10.
Fragola				strawberries with arugula, goat cheese, red onion, hazelnuts					10.
Barbabietole				marinated beets with baby green beans, shaved fennel, fiore sardo					10.
Di pollo				oak-roasted chicken, cherries, candied walnuts, frisee, red onion					9./12.

PRIMI

Gnudi				spinach ricotta "pillows" with beef ragu and parmigiano					10./16.
Chitarra				"nera" squid ink pasta with calamari, garlic, cherry tomato, basil					11./17.
Fettucelle				manila clams, garlic, white wine, parsley and chile					12./18.
Risotto				shellfish and saffron brodo with mussels, clams and scallops					12./18.
Pappardelle				hand-cut pasta with pork sugo, red wine, calabrian chile, green olive					12./18.
Ripieni				filled with sweet corn polenta and crescenza with chanterelles					12./18.
Gnocchi				green beans with potato, basil pesto, parmigiano					12./18.
Cavatelli				braised lamb shoulder ragu, english peas, crispy breadcrumbs					11./17.
Rigatoni				"alla amatriciana" with pancetta, onion, chile, tomato, pecorino					10./16.

SECONDI

Frittata				sweet corn, cherry tomato, fresh mozzarella frittata, summer lettuces					14.
Verdure				savoy spinach, green beans, summer squash, broccoli romanesco, corn					15.
Polpettone				"meatloaf" braised in a savory tomato sauce with potato puree					16.
Mattone				grilled half chicken with cherry tomato and mint panzanella					18.
Pesce				roasted alaskan halibut, summer green and yellow beans, basil, lemon					23.
Costata				grilled bone-in ribeye steak with heirloom tomato, olive, almond					29.

PANINI E PIZZE

Diavola				grilled chicken thigh, montasio, frisee, salsa romesco on ciabatta					11.
Pancetta				slow roasted pancetta, tomatoes, avocado, basil aioli on ciabatta					11.
Cotto				toasted ham, scamorza, dijon mustard on pagnotta					10.
Calabria				slow roasted pork, chile, gypsy peppers, cherry tomatoes					14.
Funghi				chanterelle mushrooms, roasted onions, fontina and parsley					15.
Fichi				figs, caramelized onions, pancetta, rosemary, fontina					14.
Margherita				tomato, fresh mozzarella, basil and virgin olive oil					12.
				add prosciutto di parma and arugula					5.

CONTORNI

Rucola				arugula and parmigiano					4.
Patate				potato puree with virgin olive oil					4.
Mais				sweet corn with mint butter					6.
Spinaci				savoy spinach with lemon					4.

PETER McNEE, EXECUTIVE CHEF

Poggio supports organic and sustainably produced vegetables, meats and fish.
Private dining space available. An 18% gratuity will be added to parties of 6 or more.