

21 GENNAIO, 2012

PRANZO

TRATTORIA

ANTIPASTI

Trippa	minestra of braised tripe, winter squash, potato and butter beans	8.
Lingua	thinly sliced beef tongue with crispy potatoes and bagnetto verde	8.
Zampina	crispy pig trotter cake, fried duck egg and sherried beluga lentils	10.
In vasetto	duck liver mousse in jar, burnt orange marmalade, grilled ciabatta	10.
Sformatino	of castelmagno cheese with fried brussel sprout leaves, dungeness crab	11.
Carpaccio	thinly sliced raw ahi tuna, blood orange, black olive, radish	12.
Pesce crudo	raw yellowtail with kumquat, mandarin, celery heart and radish	12.
Polpo	roasted octopus with pork belly confit, potato, frisee, poached egg	11.
Calamari	grilled squid, chickpea puree, pickled jalapeno and cara cara orange	11.
Polpettine	wood fired lamb meatballs, braised chard, tomato, ricotta salata	10.
Fegatini	seared chicken livers, roasted endive, poached pear, parsnip puree	9.
Sarde	whole grilled sardine, pickled cauliflower, golden raisin, almond, olive	8.

ZUPPE E INSALATE

Lenticchie	red wine braised lentil soup with parmigiano and virgin olive oil	6.
Gem lettuce	lemon and anchovy vinaigrette with garlic rusks and parmigiano	10.
Barbabietole	marinated beets with baby green beans, shaved fennel, fiore sardo	10.
Mista	shaved pear with cracked almond, winter lettuces, goat cheese crostino	11.
Granseola	dungeness crab, meyer lemon, ruby grapefruit, butter lettuce	13.
Anatra	duck leg confit with pomegranate and apple, candied walnuts, radicchio	13.
Di tonno	olive oil poached tuna, frisee, shaved fennel, chickpeas, lemon	12.

PRIMI

Ribollita	twice cooked minestrone with white beans, bread and cavolo nero	9.
Gnudi	spinach ricotta pillows with beef ragu and parmigiano	16.
Gnocchi	pan fried gnocchi with porcini and celery root passato, castelmagno	16.
Spaghetti	lamb breast with tomato, fennel agrodolce, golden raisins, pinenuts	17.
Francobolli	lemon and ricotta filled pasta with dungeness crab sugo	21.
Pappardelle	red wine braised local rabbit with pancetta and parmigiano	18.
Agnolini	chicken liver filled pasta with chanterelle mushrooms, veal jus	17.
Bucatoni	"alla amatriciana" with pancetta, onion, chile, tomato, pecorino	16.

SECONDI

Frittata	savoy spinach and smoked salmon frittata with winter lettuces	14.
Mattone	grilled half chicken with roasted broccoli panzanella and lemon	19.
Verdure	savoy spinach, brussel sprouts, young carrots, artichokes, broccoli, lemon	15.
Polpettone	meatloaf braised in a savory tomato sauce with potato puree	16.
Tonno	oak grilled ahi tuna, roasted artichoke and potato, olive tapenade	28.
Sogliola	whole roasted petrale sole, young carrots, spinach and lemon	28.
Costata	grilled bone in ribeye steak with potato, fennel and cardoon gratin	32.

PANINI E PIZZE

Diavola	grilled chicken thigh, montasio, frisee, salsa romesco on ciabatta	11.
Cotto	toasted ham, scamorza, dijon mustard on pagnotta	10.
Salsiccia	rosemary pork sausage, spigariello, sunchoke and mozzarella	14.
Campagnola	radicchio, pancetta, artichoke, egg and fontina	14.
Funghi	chanterelle mushrooms, fontina, roasted onion, parsley	15.
Margherita	tomato, fresh mozzarella, basil and virgin olive oil	13.
	add anchovies, egg, pancetta or arugula	each 2.

CONTORNI

Gratinata	potato, fennel and cardoon gratin	6.
Cavolini	brussel sprouts with pancetta and sage	6.
Spinaci	savoy spinach with lemon	6.
Rucola	arugula and parmigiano	6.

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.