



il Poggio

Antipasti

Organic Field Greens - Extra-virgin olive oil, lemon juice,
tomatoes, crostini 8.50
& shaved parmigiano

Spinach Salad - Pears, pancetta & pecorino Toscano, honey-
pomegranate vinaigrette 9.50

Roasted Beets - Arugula & sweet mustard sauce
11.50

*Spicy Shrimp - Serrano chilis, garlic, pancetta, tomatoes,
greens & avocado 18.50

*Ahi Tartare - Avocado, green onion, tomatoes & ginger oil
18.50

Burrata - Mozzarella & cultured cream, smoked cherries,
extra virgin olive oil, sea salt, toast 16.50

*Bresaola - Housed cured beef, arugula, shaved parmigiano,
14.50
extra-virgin olive oil & lemon

*Prince Edward Island Mussels - Steamed w/vermouth, pernod,
saffron, diced tomato, parsley 13.50

Salami & Cheese - Finocchiona, pecorino, robiola, pickled
cherries, cranberry/apricot mostarda 16.50

Pizza

PIZZETTA - Rosemary flat bread, roasted whole garlic &
Cambozola

on the side 14.50

MARGHERITA- Tomato sauce, basil, & mozzarella 13.50

AL FORMAGGIO- Mozzarella, gorgonzola, parmigiano, fontina &
oregano 14.50

DUSTINO- Sausage, hot cherry peppers, garlic, marinated
tomatoes & fontina
14.50

PLP- Pancetta, tomato, garlic butter, truffle oil, fontina
& greens 14.50

FUNGHI- Portabella mushroom, fontina, & truffle oil
14.50

PROSCIUTTO- Tomato, mozzarella, prosciutto, & arugula
15.50

BAMBOCCIO- Pepperoni, mozzarella, & tomato sauce
13.50

Paste

Appetizer portions available

Cavatappi - "Pomodora" tomatoes, garlic, basil & olive oil
14.50

Add "chicken/basil sausage" and peppadew peppers
16.50

Ravioli - Sweet potato & goat cheese filling, tossed in
brown butter & sage 19.50

*Gnocchi - Veal tenderloin, roasted tomatoes, asparagus &
truffle butter 26.50

Penne - Grape tomatoes, roasted garlic, avocado, mozzarella
& basil. (warm, not hot) 17.50

*Fettuccine - Shrimp, olives, roasted peppers, tomatoes,
garlic, mint & green onions 24.50

Secondi

*Seared Duck Breast w/ spinach, pumpkin cappelletti & black
currant reduction 32.50

All-natural Chicken Breast, rosemary/preserved lemon
butter, polenta, roasted peppers & Vidalia onions 25.50

*Colorado Lamb loin, farro, artichokes, moroccan olives,
diced tomato & green onion 39.50

*Daily selection of fish
market

*Duroc Pork Loin Chop, tuscan spice rub, grilled
w/butternut squash, potato & smoked cherry dice.
28.50

Hard Cider glaze

*Beef Tenderloin, gorgonzola potatoes, porta-bella
mushroom, 39.50
porcini butter & red wine reduction

Contorni

Vegetable of the day

5.00

Yukon Gold potatoes roasted w/ rosemary and garlic

5.00

Cannelini beans w/ tomatoes, onion and sage

5.00

Spinach sautéed w/ pinenuts and olive oil

6.00

Split plate charge 5.00

* Consuming raw or undercooked meat, poultry, seafood or eggs may
increase your risk of foodborne illness