



Il Poeta

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Menu Prices — August 1, 2026

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Picked for you

ITEM	PRICE
Petto di Pollo in Crosta di Parmigiano con Pure di Patate Chicken breast in Parmesan crust white wine and lemon sauce served with mashed potato.	\$24.00
Spaghetti Chitarra dell Adriatico Homemade pasta with seafood in light spicy organic tomato sauce.	\$28.00
Filetto di Salmone al Forno in Crosta di Senape e Pistacchio Baked Atlantic fillet of salmon in mustard and pistachio-crusted served with sauteed spinach.	\$27.00
Tagliatelle alla Bolognese Tagliatelles maison garnies d'un ragoût de bœuf mijoté et d'une sauce tomate bio.	\$19.00
Guazzetto di Pesce con Crostini all' Aglio Un riche ragoût de fruits de mer mijoté doucement dans une sauce tomate légère et épicée, accompagné de crostini à l'ail...	\$31.00

Gli Antipasti (Appetizers)

ITEM	PRICE
Croquette di Melanzane Boulette d’aubergine et ricotta, accompagnée d'une sauce tomate légère et d'épinards sautés.	\$13.00
Burrata a Modo Nostro Vine tomato and fresh buffalo burrata with white truffle and baby arugula.	\$17.00
Calamari Dorati Fried calamari served with light spicy tomato sauce and tartar sauce.	\$17.50
Soup of the Day	\$9.00
Fegatini di Pollo Foie de poulet poêlé, accompagné d'endive et de radicchio, le tout rehaussé d'une touche de vinaigre balsamique, servi a...	\$12.00
Grigliata di Verdure Mixed grilled vegetables served with crumbled goat cheese and truffle oil.	\$16.00
Polenta con Taleggio Fresh polenta baked with Taleggio cheese.	\$18.00
Carciofi Saltati con Scampi, Pistacchio e Parmigiano Reggiano Sauteed artichokes with shrimp, pistachio, and Parmigiano cheese.	\$19.00
Zuppetta Piccante di Molluschi Moules et palourdes sautées dans une sauce tomate biologique légèrement épicée, accompagnées de crostini.	\$17.50

Le Insalate (Salads)

ITEM	PRICE
Insalata Della Casa Un mélange de mesclun, carottes croquantes, tomates juteuses et radicchio amère, enveloppés dans une vinaigrette rouge s...	\$10.00
Insalata Cesare Laitue romaine croquante, assaisonnée de parmesan râpé, de croûtons dorés faits maison et nappée d'une authentique vinai...	\$12.00
Insalata Tricolore con Formaggio di Capra Baby arugula, endive, and radicchio served with crumbled goat cheese with extra virgin olive oil and lemon dressing.	\$13.00
Insalata Mele e Parmigiano Sliced apples, Parmigiano cheese, walnuts, baby spinach, and crispy bacon in balsamic dressing.	\$14.00
Del Poeta Salad (Large) Lettuce, tomatoes, tuna, olives, onion, fresh mozzarella, boiled eggs, and prosciutto di Parma with Italian dressing.	\$18.00

ITEM	PRICE
Di Pollo Salad (Large) Un mélange de mesclun frais, poitrine de poulet, tomates juteuses, olives savoureuses, asperges croquantes, le tout agré...	\$18.00
Insalata di Rapa Rosse e Asparagi Red beets, asparagus, cherry tomato, capers, gorgonzola cheese salad in balsamic dressing.	\$15.50
Le Paste (Pastas)	
ITEM	PRICE
Cannelloni di Vitello Gratinati al Profumo di Tartufo Homemade manicotti pasta, filled with veal, vegetables, and cheese, baked with bechamel sauce with a hint of truffle cre...	\$23.00
Penne con Salmone e Asparagi in salsa alla Vodka Penne pasta with salmon and asparagus in vodka sauce.	\$23.00
Tagliatelle alla Bolognese (Le Paste (Pastas)) Homemade pasta with beef ragout and organic tomato sauce.	\$19.00
Gnocchi di Patate e Spinaci con Salsa al Pomodoro e Stracciatella Gnocchi maison au pomme de terre et épinards accompagnés d'une sauce tomate biologique, parsemés de fromage stracciatell...	\$21.50
Cavatelli con Radicchio e Salsiccia Pâtes artisanales roulées avec saucisses et radicchio, nappées d'une sauce tomate bio.	\$22.50
Spaghetti alla Sebastiano Spaghetti nappé d'une sauce tomate maison agrémentée de basilic frais.	\$17.00
Linguine con Scampi, Zucchine, Aglio, Olio e Peperoncino Linguine pasta with shrimp, zucchini in garlic, oil, and spicy red pepper.	\$22.00
Ravioli di Ricotta con Burro e Salvia e Carpaccio di Tartufo Nero Homemade ricotta cheese ravioli with butter and organic sage sauce and black truffle carpaccio.	\$23.00
Tagliolini del Poeta Homemade pasta in porcini mushroom sauce, wrapped with imported speck and truffle oil.	\$25.50
Spaghetti Chitarra dell Adriatico (Le Paste (Pastas)) Pâtes maison en forme de chitarra mariées à des fruits de mer frais, le tout nappé d'une sauce tomate biologique légèrem...	\$28.00
I Pesci (Fish)	
ITEM	PRICE
Filetto di Salmone al Forno in Crosta di Senape e Pistacchio (I Pesci (Fish)) Baked Atlantic fillet of salmon in mustard and pistachio-crusted served with sauteed spinach.	\$27.00
Guazzetto di Pesce con Crostini all' Aglio (I Pesci (Fish)) Seafood and fish stew in a light spicy tomato sauce with crostini.	\$31.00
Pesce del Mediterraneo alla Griglia con Vegetali Filet de poisson méditerranéen grillé délicatement accompagné de légumes grillés assortis.	\$30.00
Le Carni (Meats)	
ITEM	PRICE
Petto di Pollo in Crosta di Parmigiano con Pure di Patate (Le Carni (Meats)) Poitrine de poulet enrobée d'une croûte de parmesan, nappée d'une sauce au vin blanc et citron. Accompagnée d'une purée...	\$24.00
Pollo Spezzatino con Carciofi, Salsiccia e Peperoni Arrosto al Vino Bianco Morceaux de poulet désossés mijotés avec des saucisses, des artichauts et des poivrons rôtis, le tout enrobé d'une sauce...	\$25.50
Tagliata di Manzo all'Olio Aromatico con Patate Arroste Sliced ribeye steak in aromatic extra virgin olive oil, served with roasted potato.	\$38.00

ITEM	PRICE
Filetto di Maiale con Funghi Selvatici in Salsa al Vino Bianco e Rosmarino Pork tenderloin with mixed wild mushrooms, bacon, white wine, and rosemary sauce.	\$26.50
Pollo Ruspante Arrosto con Patate al Forno Roasted 1/2 free-range chicken served with roasted potatoes.	\$25.50
Costata di Maiale alla Milanese con Insalata di Pomodori e Rucola o Patatine Fritte Côtelette de porc coupée à la française, délicatement aplatie et cuite à la façon milanaise. Accompagnée d'une salade fr...	\$29.00
Scaloppine di Vitello Boscaiola Veal scaloppine with mushroom bacon and pearl onion in white wine sauce served with sauteed spinach.	\$31.00
Fegato di Vitello alla Veneziana Calves liver Venetian style sauteed with onions served with fresh polenta.	\$26.50

I Contorni (Side Dishes)

ITEM	PRICE
Spinaci Saltati Sauteed Spinach	\$8.00
Patate Arrostite Pommes de terre rôties ail et herbes, dorées au four et parfumées de romarin et thym.	\$8.00
Vegetali del Giorno Un assortiment quotidien de légumes frais, soigneusement choisis et préparés pour mettre en valeur leurs saveurs naturel...	\$8.00
Polenta false	\$8.00
Pure di Patate Mashed Potato	\$8.00

Menu per Bambini (Children's Menu)

ITEM	PRICE
Kids Petto di Pollo Milanese Chicken breast cutlet served with french fries.	\$10.00
Kids Penne al Pomodoro Penne pasta with tomato sauce.	\$8.50
Kids Penne al Burro Pâtes penne nappées de beurre fondant.	\$8.50
Kids Patatine Fritte Kids French Fries	\$7.00
Kids Calamari Dorati Fried calamari served with tomato sauce.	\$8.50
Kids Penne con Salsa Alfredo Penne pasta with alfredo sauce.	\$9.00
Kids Petto di Pollo Impanato Morceaux de poulet panés accompagnés de frites croustillantes.	\$10.00