



# MENU

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POGGIOVALLE

— tenuta italiana —



## STARTERS

- DELICACIES FROM POGGIOVALLE DAIRY** ..... € 12.00  
crescenza, cow's cheese, ricotta, seasoned primo sale served  
with our jam and sweet-and-sour vegetables (7)
- SELECTION OF TRADITIONAL COLD CUTS**..... € 16.00  
Tuscan ham, capocollo, finocchiona, pork dried sausage,  
pink pepper flavoured ham julienne (1,7)
- BEEF CARPACCIO** ..... € 10.00  
juniper and citrus marinated beef carpaccio with  
crunchy herb wafer bread (1,10)
- CHIANINA BEEF** ..... € 12.00  
beaten with a knife, served with zabaglione and porcini mushrooms  
*Central Apennine white beef* (1,3,4,9,10,11)
- TUSCAN PÂTÉ** ..... € 10.00  
with caramelized red onion and salted tozzetti (typical cookies) (1,4,8)

## FIRST COURSES

- CREAMY PICI WITH VALDICHIANA GARLIC** ..... € 14.00  
with parsley emulsion and semi-seasoned pecorino cheese flakes (1,3,7)
- EGG TAGLIATELLE** ..... € 12.00  
with our homemade ragoût (1,3,9)
- RICOTTA AND WILD HERBS STUFFED TORTELLI**..... € 14.00  
with woodpigeon broth and spring sprouts (1,3,7,9)
- POTATO, RICOTTA AND SPINACH GNOCCHI** ..... € 14.00  
with asparagus and toasted almonds (1,3,7,8)
- FAVA BEANS AND PEAS CREAM** ..... € 12.00  
with crunchy bacon
- 0 KM ANCIENT WHEAT CAPPELLI PENNONI** ..... € 12.00  
with our homemade ragoût (1,9)
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## SECOND COURSES

CHAR-GRILLED 50 CM PORK SAUSAGE SKEWER ..... € 18.00  
served with mixed salad, fruit and apple vinegar <sup>(12)</sup>

BREAST AND THIGH OF HONEY-FROSTED WOODPIGEON ..... € 20.00  
with blackberries <sup>(7)</sup>

## FROM OUR BARBECUE

	<i>Maturation + 30gg</i>	<i>Maturation + 60 gg</i>
<b>CHIANINA T-BONE STEAK</b> Central Apennine white beef (minimum weight 1,2 Kg)	€ 5,50 per 100 grams	€ 7,00 per 100 grams
<b>TOMAHAWK CHIANINA STEAK</b> Central Apennine white beef (minimum weight 1,2 Kg)	€ 5,50 per 100 grams	€ 6,00 per 100 grams
<b>CHIANINA RIB-EYE STEAK</b> Central Apennine white beef (minimum weight 1,2 Kg)	€ 5,00 per 100 grams	€ 5,50 per 100 grams

## SIDE DISHES

BARBECUED ENDIVE ..... € 6.00  
with raspberry and almond cream <sup>(8)</sup>

ROASTED ARTICHOKES ..... € 6.00  
with mint and pecorino cheese <sup>(7)</sup>

GRILLED BEETROOT ..... € 6.00  
with leek flavoured oil

POTATOES WITH COARSE SALT ..... € 6.00

### ALLERGENS

1. Gluten 2. Shellfish 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Dried fruit 9. Celery 10. Mustard 11. Sesame seeds  
12. Sulphur dioxide and sulphites 13. Lupines 14. Molluscs.

If you suffer from any allergies or food intolerances, report it to our staff. Next to each course there are numbers that refer to the allergens listed above. We point out that it is not possible to rule out eventual cross contamination.

\* Products marked with an asterisk may be frozen depending on availability and seasonality.

Some products fresh or semi-processed, of animal or vegetable origin, as well as fish products administered raw, are subjected to rapid blast chilling to ensure quality and safety, as described in the HACCP Plan pursuant to Reg. CE852/04 and Reg. CE853/04.

One of our staff in charge is at your disposal to provide any support of information with regard to the food products mentioned above.



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