



We kindly inform you that most of our raw ingredients come from our agricultural estate

## Starters

- Poggiovalle platter - selection of cold cuts and cheese** € 16,00  
Tuscan ham, capocollo, finocchiona, pork dried sausage, cow's cheese, ricotta cheese, pink pepper flavoured ham julienne  
(Cold cuts – Butcher Belli Torrita di Siena ▪ Cheese – Poggiovalle Agricultural Estate)  
1,7
- Granaro platter - selection of cheese 0 km** € 16,00  
Crescenza, cow's cheese, ricotta cheese, seasoned primo sale, sheep cheese served with our jam and sweet-and-sour vegetables  
(Crescenza, cow's cheese, ricotta cheese, primo sale – Poggiovalle Agricultural Estate ▪ Pienza Sheep cheese – Various farmhouses selected by us)  
7
- Tuscan pâté with apple mousse and toasted wood oven baked bread € 8,00  
1,4
- Chianina meat cut with a knife with puffed saffron flavoured flake € 12,00  
(Central Apennine white beef)  
1,4,9,10,11
- Land snails with tomato, parsley and porcini mushrooms crumble € 10,00  
1,3,7,14
- Game mousse terrine, sweet bread and quince jelly € 10,00  
8
- Cinta Senese sausage, grape and potato foam € 8,00  
7



# POGGIOVALLE

tenuta italiana

## First courses

Saffron flavoured gnocchi\* with Parmesan cheese cream and pears € 14,00  
1,3,7

“Umbria in a dish” € 14,00  
Lentils pasta, green peas cream, crispy pork flake, saffron drops and black truffle  
1,3,9

Handmade tagliatelle\* with porcini mushrooms € 14,00  
1,3,7,9

Roe deer stuffed ravioli\* with raspberry sauce € 14,00  
1,3,7,9

Handmade pici\* with Chianina meat red ragoût € 14,00  
1,3,9

### Pasta made with our Ancient Wheat Cappelli

Pennoni rigati with Chianina red ragoût € 12,00  
1,9



## Second courses from our barbecue

Chianina T-bone steak Central Apennine white beef (minimum weight 1,2 Kg)	Maturation + 30 days Maturation + 60 days	€ 5,50 per 100 grams € 7,00 per 100 grams
Tomahawk Chianina steak Central Apennine white beef (minimum weight 1,2 Kg)	Maturation + 30 days Maturation + 60 days	€ 5,50 per 100 grams € 6,00 per 100 grams
Chianina rib-eye steak Central Apennine white beef (minimum weight 1,2 Kg)	Maturation + 30 days Maturation + 60 days	€ 5,00 per 100 grams € 5,50 per 100 grams
Cinta Senese piglet ribs with mustard		€ 18,00

### Our Chef's Season Proposals

Perugian style salt cod with plums and pine kernels 4,8,9		€ 20,00
Foie gras stuffed quail, with red wine sauce and truffle 1,7		€ 22,00
Crispy Cinta Senese piglet belly with apple mustard 10		€ 18,00

## Side dishes

New potatoes with coarse salt	€ 6,00
Roasted beetroot	€ 6,00
Fennel, orange and olives salad	€ 6,00
Yellow pumpkin with sage and butter 7	€ 6,00



## Useful information

### **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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