



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
- Chianina meat tartare cut with a knife with crispy saffron flavoured flake** € 12,00  
(Central Apennine white beef)  
1,4,9,10,11
- Tuscan pâté with apple mousse and toasted wood oven baked bread** € 10,00  
1,4
- Peach cream, yellow cherry tomato, pepper and almond powder** € 8,00  
8
- Asparagus, ricotta cheese mousse, spring onion flavoured oil, marinated egg-yolk** € 10,00  
(Ricotta – Poggiovalle Agricultural Estate)  
3,7



# POGGIOVALLE

tenuta italiana

## First courses

Spinach and crescenza stuffed gnocchi* with bacon crumble (Crescenza – Poggiovalle Agricultural Estate) 1,3,7,8	€ 14,00
Egg spaghetti* alla chitarra with mint and zucchini 1,3	€ 14,00
Handmade tagliatelle* with Chianina meat red ragoût 1,3,9	€ 14,00
Ricotta cheese and lemon ravioli* with roasted vegetable brown sauce 1,3,7,9	€ 14,00
Pici* with Umbrian pesto sauce, salted ricotta cheese and caramelized cherry tomatoes 1,3,7,8	€ 14,00

### Pasta made with our Ancient Wheat Cappelli

Pennoni rigati with Chianina red ragoût 1,9	€ 12,00
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## 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
Sliced beef with rosemary and whole salt		€ 20,00

### Our Chef's Season Proposals

Rabbit with herbs, spices and pickled carrots 7		€ 20,00
Eugubino style stewed chicken with whole meal tigella bread 1,7		€ 18,00
Tartlet with egg cream, broad beans, peas and yellow cherry tomatoes 1,3,7,10		€ 12,00
Marinated Chianina carpaccio with melon and raspberry		€ 16,00

### Side dishes

New potatoes with coarse salt	€ 6,00
Pickled green beans	€ 6,00
Vegetable garden salad with sunflower seeds and fruit	€ 6,00
Sautéed vegetables	€ 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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