



POGGIOVALLE

— • Ristorante • —

APERITIF

15€ PER PERSON

- 1 COCKTAIL OF YOUR CHOICE
- SELECTION OF TRADITIONAL COLD CUTS AND CHEESE

(Minimum 2 people) (1,3,7)



APERITIF AND DINNER

40€ PER PERSON

- 1 COCKTAIL OF YOUR CHOICE
- ZERO-MILE FRIED FOOD AND CROSTINI SELECTION
- FIRST COURSE OR SECOND COURSE

(Grilled Chianina beef excluded)

- SIDE DISH
- DESSERT
- WATER
- ONE GLASS OF WINE

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.

