

# RESTAURANT

## *Taste at Poggiovalle*

UMBRIA | TENUTA ITALIANA | EST 1928



**POGGIOVALLE**

tenuta italiana



## *The Restaurant at* **POGGIOVALLE**

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Located in Umbria between Città della Pieve and Fabro, the restaurant is immersed in the nature of the Poggiovalle Estate. A cozy and timeless place, it was created in the former stables expertly restored in the rural village Belvedere. With stone walls, typical architectural elements and exquisite furnishings, the atmosphere here blends tradition and modernity. In the unspoiled beauty of the Estate, our guests can enjoy breathtaking views while tasting delicacies prepared with fresh, local ingredients. Every detail is meticulously taken care of to offer a complete gastronomic experience, in which Umbrian tradition is combined with contemporary taste.



## *Welcome to* **UMBRIA**

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The Umbrian-Tuscan hills are the cradle of the highest quality raw materials, such as truffles, porcini mushrooms, saffron, extra-virgin olive oil, Chianina and Maremma meat and game: our culinary proposals bring these fragrances and flavors to the table through masterfully prepared recipes.



# Our PRODUCTS

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With passion and care, we create a seasonal à la carte menu so that our guests can enjoy dishes made with our own raw materials, such as Chianina meat, cheese from the dairy accompanied by honey of our bees, ancient wheat flour, and olive oil.



**local products**



**À la carte menu**



**Shop online**



**And the experience continues at home:** our products can also be purchased in the online shop on our website at <https://www.poggiovalle.com/i-nostri-prodotti.html>



## *Our* COURSES

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In our fireplace the fire is the king protagonist: the aroma of burning wood is combined with the flavor of the Km 0 meat that we cook, respecting the time required to obtain a dish rich in flavor and tradition.



## *Our* PROPOSALS

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The passion to share dishes made according to genuine and sustainable cuisine is our priority: we believe in the importance of where ingredients come from, how food is cooked and how it ends up on our plates, based on the principles of sustainable agriculture, respecting nature.

## *Enjoy the* TASTE

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The magic of combining Poggiovalle's ancient wheat flour with a few selected ingredients, gives shape to the most contemporary forms of handmade pasta: such as gnocchi with pumpkin or charcoal dough, that mixed with the creamy texture of our crescenza cheese, result in an explosion of flavor.





*We are waiting for you in*  
**POGGIOVALLE**

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The openings of our restaurant are seasonal: From March to January we are open from Thursday to Sunday; in the summer time, from June to September, we provide the service every day.

Closing day is Monday.

Reservations: e-mail: [ristorante@poggiovalle.com](mailto:ristorante@poggiovalle.com) - Tel. [+39 334 6068087](tel:+393346068087)







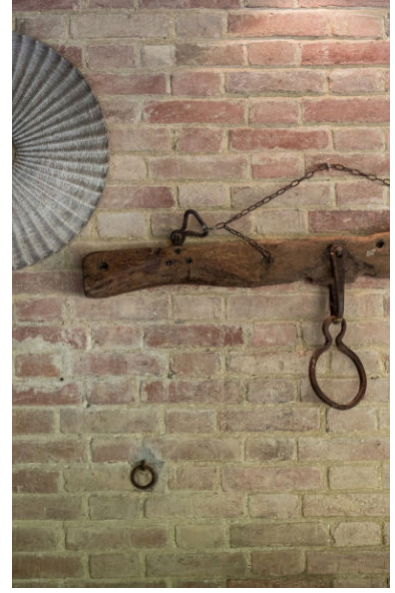
## *Our* ESTATE

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The indoor halls, country chic porch and garden overlooking the hills offer wide spaces for a bucolic experience. The unique atmosphere of the rooms and the natural magnificence of the garden create a perfect setting to immerse oneself in the peacefulness of the landscape. Our venue is ideal for those seeking elegance and genuineness, in complete symbiosis with nature.







## Events and CELEBRATIONS

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# POGGIOVALLE

— tenuta italiana —



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