POGGIOVALLE

tenuta italiana

STARTERS

TASTING FROM THE POGGIOVALLE CHEESES ..... *€ 14.00*
crescenza, cow's milk caciotta, ricotta and primo sale cheese,
served with our homemade jams and sweet and sour vegetables (7)

SELECTION OF TRADITIONAL CURED MEATS ..... *€ 18.00*
Tuscan ham, capocollo, finocchiona, pork dried sausage,
pink pepper flavoured ham julienne (1,7)

*CHIANINA CARPACCIO** ..... *€ 14.00*
Marinated, fennel and orange

CHIANINA TARTARE ..... *€ 12.00*
with egg yolk and crispy wafer
White Beef of the Central Apennines (1,3,4,9,10,11)

TUSCAN PÂTÉ ..... *€ 10.00*
with toasted bread croutons (1,4,8)

FIRST COURSES

*WILD BOAR CAPPELLACCI** ..... *€ 16.00*
with raspberry red onion gel (1,3,7,9,12)

*POTATO GNOCCHI** ..... *€ 16.00*
with guinea fowl ragout and pecorino cheese shavings (1,3,7,8,9,12)

*PICI WITH VALDICHIANA'S AGLIONE CREAM** ..... *€ 14.00*
(1,3,7)

*"PURGATORIO" BEANS SOUP** ..... *€ 12.00*
with Cardoncelli mushrooms and chestnuts(11)

*EGG TAGLIATELLE** ..... *€ 14.00*
with classic Poggiovalle ragout (1,3,9)

0 KM ANCIENT CAPPELLI WHEAT FUSILLI ..... *€ 14.00*
with classic Poggiovalle ragout (1,3,9)

*EGG TAGLIATELLE AND WHITE TRUFFLE** ..... *€ 25.00*
(1,3,7)

SECOND COURSES

*CINTA SENESE PORK SAUSAGE * ..... € 18.00*
50 cm skewer char-grilled with mixed salad, fruit and apple cider vinegar (12)

*STEWED DEER "PEPOSO" * (7,9,12) ..... € 18.00*

*UMBRIAN PORK NECK SKEWER * ..... € 14.00*
with parsley and primosale cheese (7)

*MEATBALLS WITH TOMATO SAUCE * (1,3,7) ..... € 12.00*

FROM OUR BARBECUE

White Veal of the Central Apennines
PGI We use only meat of **the Chianina breed certified 5R**, which indicates farms in central Italy that comply with strict criteria of **animal welfare, controlled feeding and complete traceability**.

T-BONE STEAK	*€ 7,50* l'etto
RIB-EYE STEAK	*€ 7,00* l'etto

SPATCHCOCKED CHICKEN ..... € 20.00

CHIANINA FILLET ..... € 30.00
(subject to availability)

SIDE DISHES

ONIONS ASH ..... € 6.00

MIXED FRIED VEGETABLE GARDEN (1) ..... € 6.00

POTATOES IN SALT CRUST ..... € 6.00

SAUTÉED CHICORY ..... € 6.00

Homemade bread and breadsticks
type 1 flour "Gentilrosso" and wholemeal flour (1)

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ALLERGENS 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybean 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites 13. Lupini 14. Molluscs.

If you suffer from food allergies or intolerances, please report this to our staff.
Please note that it is not possible to rule out a possible cross-contamination.

* Products marked with an asterisk may be frozen according to availability and seasonality.
We also inform you that some fresh or semi-finished products, of animal or vegetable origin, as well as fishery 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 Responsible Persons is at your disposal to provide any support or additional information regarding the food products mentioned above.