



MENU

POGGIOVALLE

— tenuta italiana —



STARTERS

CHEESE-TASTING FROM POGGIOVALLE DAIRY € 12.00
crescenza, cow's cheese, ricotta, seasoned primo sale served
with our jam and sweet-and-sour vegetables (7)

SELECTION OF TRADITIONAL COLD CUTS..... € 16.00
Tuscan ham, capocollo, finocchiona, pork dried sausage,
pink pepper flavoured ham julienne (1,7)

UMBRIAN “PANZANELLA” € 8.00
typical bread salad with seasonal vegetables and peaches marinated in their vinegar (1,12)

CHIANINA RAW BEEF € 12.00
beaten with a knife with sour cream and chives
Central Apennine white beef (1,3,4,9,10,11)

TUSCAN PÂTÉ € 10.00
with bread croûtons (1,4,8)

FIRST COURSES

PICI WITH UMBRIAN PESTO AND CARAMELIZED CHERRY TOMATOES * € 14.00
with basil, mint, walnuts, pine nuts, salted ricotta (1,3,7)

EGG TAGLIATELLE * € 12.00
with our homemade ragoût (1,3,9)

SUMMER TRUFFLE CAPPELLACCI * € 16.00
stuffed with Chianina beef and Grana Padano cheese cream (1,3,7,9)

POTATO, RICOTTA AND SPINACH GNOCCHI * € 14.00
with asparagus and toasted almonds (1,3,7,8)

FAVA BEANS AND PEAS CREAM * € 12.00
with crunchy bacon

0 KM ANCIENT WHEAT CAPPELLI PENNONI € 12.00
with our homemade ragoût (1,9)



SECOND COURSES

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

MARINATED CHIANINA BEEF CARPACCIO * € 10.00
with melon and crispy puff pastry (1)

UMBRIAN PORK CAPOCOLLO SKEWER € 14.00
with cow's cheese and grilled pineapple (7)



FROM OUR BARBECUE

	Maturation + 30gg	Maturation + 60 gg
CHIANINA T-BONE STEAK Central Apennine white beef (minimum weight 1,2 Kg)	€ 5,50 per 100 grams	€ 7,00 per 100 grams
TOMAHAWK CHIANINA STEAK Central Apennine white beef (minimum weight 1,2 Kg)	€ 5,50 per 100 grams	€ 6,00 per 100 grams
CHIANINA RIB-EYE STEAK Central Apennine white beef (minimum weight 1,2 Kg)	€ 5,00 per 100 grams	€ 5,50 per 100 grams

SIDE DISHES

SLICED ZUCCHINI AU GRATIN € 6.00
with parsley bread (8)

GARDEN CRESS WITH LEMON AND ANCHOVY (4) € 6.00

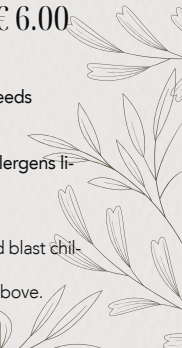
CHEF'S SALAD € 6.00
with iceberg lettuce, apricots, mint, linseed, tomato flavored primo sale cheese (7)

POTATOES WITH COARSE SALT € 6.00

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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Poggiovalle Tenuta Italiana

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