

MENU

POGGIOVALLE

— tenuta italiana —



STARTERS

TASTING FROM POGGIOVALLE DAIRY € 12.00

crescenza, cow's milk caciotta, ricotta, and primo sale cheese,
served with our homemade jams and sweet and sour vegetables (7)

SELECTION OF TRADITIONAL COLD CUTS € 16.00

Tuscan ham, capocollo, finocchiona, pork dried sausage,
pink pepper flavoured ham julienne (1,7)

MARINATED CARPACCIO* € 12.00

with tuna fish sauce (3,4,10)

CHIANINA RAW BEEF € 12.00

hand-cut with egg yolk and crispy wafer
Central Apennine white beef (1,3,4,9,10,11)

TUSCAN PÂTÉ € 10.00

with bread croûtons (1,4,8)

FIRST COURSES

WILD BOAR STUFFED CAPPELLACCI* € 16.00

with red onion and raspberry mousse (1,3,7,9,12)

POTATO AND PUMPKIN GNOCCHI * € 14.00

with gorgonzola cream and poppy seeds (1,3,7,11)

PICI WITH CINTA SENESE WHITE RAGOÛT AND PORCINI MUSHROOMS* € 16.00

(1,3,7,12)

CAULIFLOWER CREAM € 12.00

with sweet and sour vegetables (7,12)

EGG TAGLIATELLE * € 12.00

with our home-made ragoût (1,3,9)

ANCIENT WHEAT CAPPELLI FUSILLI / PENNONI € 12.00

with our home-made ragoût (1,9)



SECOND COURSES

CINTA SENESE PORK SAUSAGE € 18.00

50 cm skewer char-grilled with mixed salad, fruit and apple vinegar (12)

VENISON PEPOSO * € 18.00

(7,9,12)

PORK NECK SKEWER* € 14.00

with chestnuts and primo sale cheese (7)

FROM OUR BARBECUE

CHIANINA T-BONE STEAK

Central Apennine white beef
(minimum weight 1,2 Kg)

€ 7,00 per 100 grams

TOMAHAWK CHIANINA STEAK

Central Apennine white beef
(minimum weight 1,2 Kg)

€ 6,00 per 100 grams

CHIANINA RIB-EYE STEAK

Central Apennine white beef
(minimum weight 1,2 Kg)

€ 6,50 per 100 grams

SIDE DISHES

CARDONCELLI MUSHROOMS € 6.00

from Fratelli De Veteris family farm (8)

SAUTÉED CHICORY* € 6.00

CABBAGE € 6.00

with wild berries, toasted almonds and raspberry vinegar (8,12)

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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