



We kindly inform you that most of our raw ingredients come from our agricultural estate

Starters

Poggiovalle platter - selection of cold cuts and cheese € 16,00

Tuscan ham, capocollo, finocchiona, pork dried sausage, cow's cheese, ricotta cheese, pink pepper flavoured ham julienne

(Cold cuts – Butcher Belli Torrita di Siena ▪ Cheese – Poggiovalle Agricultural Estate)

1,7,12

Granaro platter - selection of cheese 0 km € 16,00

Crescenza, cow's cheese, ricotta cheese, seasoned primo sale, sheep cheese, goat "bomb" cheese, served with our jam

(Crescenza, cow's cheese, ricotta cheese, primo sale – Poggiovalle Agricultural Estate ▪ Pienza Sheep cheese – Various farmhouses selected by us ▪ Norcia Goat Cheese – Various farmhouses selected by us)

7

Chianina meat tartare cut with a knife and seasoning of the Chef € 12,00

(Central Apennine white beef)

1,4,9,10,11,12

Tuscan pâté with apple mousse and toasted wood oven baked bread € 8,00

1,4,12

Ancient wheat bread basket with cow's milk caciotta cheese fondant € 10,00

and pan-fried garden cress

1,7

Grilled asparagus, ricotta cheese mousse, spring onion flavoured oil, marinated egg-yolk € 10,00

(Ricotta – Poggiovalle Agricultural Estate)

3,7



POGGIOVALLE

— tenuta italiana —

First courses

Nettle gnocchi* with crescenza cheese and bacon crumble
(Crescenza – Poggiovalle Agricultural Estate)
1,3,7,8 € 14,00

Egg spaghetti alla chitarra* with lemon, buttermilk, Chianina meat
bottarga
1,3,7,12 € 14,00

Handmade tagliatelle* with Chianina meat red ragoût
1,3,9,12 € 14,00

Egg pasta* with wild boar stuffing and red onion mousse
1,3,7,9,12 € 16,00

Pici* with cheese and pepper
1,3,7 € 14,00

Pasta made with our Ancient Wheat Cappelli

Pennoni rigati with Chianina red ragoût
1,9,12 € 12,00



Second courses from our barbecue

Chianina T-bone steak Central Apennine white beef (minimum weight 1,2 Kg)	Maturation + 30 days Maturation + 60 days	€ 5,50 per 100 grams € 7,00 per 100 grams
Tomahawk Chianina steak Central Apennine white beef (minimum weight 1,2 Kg)	Maturation + 30 days Maturation + 60 days	€ 5,50 per 100 grams € 6,00 per 100 grams
Chianina rib-eye steak Central Apennine white beef (minimum weight 1,2 Kg)	Maturation + 30 days Maturation + 60 days	€ 5,00 per 100 grams € 5,50 per 100 grams
Sliced beef with rosemary and whole salt		€ 20,00

Our Chef's Season Proposals

Stuffed guinea fowl "ghiotta style" 4,9,12		€ 22,00
Grilled chicken breast with yogurt and cucumber (Yogurt – Poggiovalle Agricultural Estate) 7,12		€ 18,00
Chianina stewed meat with aglione cream 7,12		€ 20,00
Sweet-and-sour vegetables with béarnaise sauce 1,2,3,7		€ 16,00

Side dishes

Roasted new potatoes	€ 6,00
Grilled radicchio	€ 6,00
Vegetable garden salad with artichokes, celery and toasted seeds 9	€ 6,00
Sautéed vegetables	€ 6,00



Useful information

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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