

LOCAL RED AND WHITE WINE IS SERVED WITH BOTH PRANZO (LUNCH) AND CENA (DINNER).

COLD DRINKS, TEA AND COFFEE ARE AVAILABLE ALL DAY ON A SELF SERVE BASIS ON THE TERRACE OR FROM THE KITCHEN.

OUR OWN OLIVE OIL IS USED FOR ALL THE COOKING.

WE CAN CATER FOR MANY DIETARY REQUIREMENTS INCLUDING VEGETARIAN AND GLUTEN FREE. PLEASE LET US KNOWN IN ADVANCE OF YOUR ARRIVAL.



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ARTE UMBRIA SAMPLE MENU

COLLAZIONE

A Selection of Cereals, Fresh Fruits of the season, Breads and Croissants, Preserves, Yoghurt, Cheese, Salami and Eggs

Tee, Coffee, Water, Juice

Refreshments Are Served Mid Morning

PRANZO

A selection of Cold local meats, local Cheeses, Tarts, Focaccia, Flat breads, Seasonal soups, Salads and fresh fruit

CENA

PRIMO PIATTI

Risotto Funghi e Porcini

Asparagus and Lemon Carbonara Linguine

Roasted Peppers with tomato, anchovy and tomato in a balsamic dressing with parmesan

Ravioli stuffed with seasonal vegetables

Terrine of fish with toasts

Pasta alla Puttanesca

SECONDO PIATTI

Roasted Chicken with garlic, potatoes and artichokes from our garden

Beef braised in Barolo wine with roasted rosemary potatoes

Poached salmon in Orvieto Classico wine with fresh salads

Barbecued medallions of locally reared organic pork with a honey glaze and thyme dressing

Luxury lasagna with fresh asparagus

Pasta with home made meatballs in a spicy tomato ragu

All served with fresh seasonal vegetables, herbs and spices from our garden cooked in olive oil from our estate.

DULCI

Vanilla Panna Cotta with poached fruit and Fragola liqueur

Chilled Chocolate Pots with Marsala wine

Tiramisu

Iced Amaretti Parfait with poached fruits and chocolate

Poached pears in Montepulciano wine with mascarpone cream or gelato

Pavlova with fresh fruit, cream and nuts

Italian Trifle

Zabaglioni