

RISTORANTE

L'Antica Chiusina

Appetizers

<i>Black Crostoni with Chicken Livers in Vin Santo</i>	€ 8.00
<i>Crostoni with Asparagus Cream and Crispy Guanciale</i>	€ 12.00
<i>Baked Crostini with Grilled Tomatoes and Buffalo Mozzarella</i>	€ 8.00
<i>Baked Crostini with Pears in Cerrus Brut, Fresh Pecorino and Acacia Honey</i>	€ 10.00
<i>Beef Tartare, Asparagus Carpaccio and Burrata</i>	€ 20.00
<i>Farm Platter with Raw Ham and Tuscan Cured Meats, Pecorino from Val d'Orcia and Mixed Crostini</i>	€ 18.00

First dishes (Fresh pasta)

<i>Tagliatelle with Beef Ragout</i>	€ 16.00
<i>Pici (typical long Tuscan pasta) Cheese, Black Pepper and Pears</i>	€ 16.00
<i>Green Tortelli with Ricotta, Butter and Sage</i>	€ 16.00
<i>Pici alla Carbonara with Guanciale, Artichokes and Pecorino Cheese</i>	€ 18.00
<i>Filo Basket with Farro, Asparagus and Pecorino on Vegetable Cream</i>	€ 18.00

Second Courses

<i>Grilled Beef Slice with Aromatic Herbs</i>	€ 25.00
<i>Florentine Steak</i>	€ 7.00 /kg
<i>Beef Fillet, Lard and Rosemary</i>	€ 30.00
<i>Chicken Leg Cacciatore</i>	€ 20.00
<i>Grilled Pork Steak with Wild Fennel</i>	€ 25.00

Side Dishes

<i>Baked Potatoes with Rosemary</i>	€ 6.00
<i>Sauteed Leafy Vegetables Garlic and Chili Pepper</i>	€ 8.00
<i>Stewed Spring Vegetables</i>	€ 10.00
<i>Mixed Salad</i>	€ 7.00

Drinks

<i>Water 0.75 lt.</i>	€ 3.00
<i>Tuscan Craft Beer</i>	€ 6.00
<i>Coffee</i>	€ 1.50

Allergen List Displayed and Available at the Restaurant (Bar Area)

L'Antica Chiusina

Dear Guest of the L'Antica Chiusina Restaurant,

our estate, with a view to being able to offer its guests KM products. O, makes use of some partners who, like us, in this wonderful land of Tuscany, have always and daily committed themselves to the production of high quality products respecting the traditions and value of the raw materials.

In particular we are proud to collaborate with:

Siena Agricultural Consortium for Chianina PGI meat

Monte San Savino delicatessen for cured meats

Podere Fontecornino for organic fruit juices

Saragiolino Agricultural Brewery for craft beers

Artisan Trinci roasting for coffee

Other travel companions with more seasonal products are indicated directly in the Menus.

If you would like to get to know them more closely, it will be a pleasure for us to put you in contact with them.

“Beautiful people make good products”