

## RESTAURANT

# L'Antica Chiusina

### Appetizers

<i>Black Crostoni with Chicken Livers in Vin Santo</i>	€ 8.00
<i>Bruschetta with grilled zucchini and fresh pecorino</i>	€ 8.00
<i>Bruschetta with braised cherry tomatoes and herbed lard</i>	€ 8.00
<i>Ham and Melon</i>	€ 16.00
<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>Potato Gnocchi with Cream of Zucchini, Flowers, Pine Nuts and Basil</i>	€ 18.00
<i>Tagliatelle with Beef Ragù</i>	€ 16.00
<i>Tagliatelle with Black Summer Truffle</i>	€ 24.00
<i>Pici (typical long pasta) with Cherry Tomatoes and Basil Pesto</i>	€ 18.00
<i>Pici (typical long pasta) with Sweet Garlic from Val di Chiana</i>	€ 18.00
<i>Tomato Bread Soup with Lime-Marinated Buffalo Mozzarella</i>	€ 16.00
<i>Green Tortelli with Ricotta, Butter and Sage</i>	€ 16.00

### Second Courses

<i>Local Beef Sliced on the Grill with Aromatic Herbs</i>	€ 28.00
<i>Local Beef Sliced on the Grill with Black Summer Truffle</i>	€ 35.00
<i>Florentine Steak</i>	€ 7,50 /kg
<i>Grilled Beef Fillet, Lard and Rosemary</i>	€ 35.00
<i>Chicken Leg Cacciatore</i>	€ 20.00
<i>Garlic Eggplant Parmigiana</i>	€ 18.00
<i>Caprese Salad with Buffalo Mozzarella and Tomatoes</i>	€ 16.00
<i>Mixed Salad with Buffalo Mozzarella, Tuna in Oil, Olives and Hard-Boiled Eggs</i>	€ 18.00

### Side Dishes

<i>Baked Potatoes with Rosemary</i>	€ 6.00
<i>Baked Seasonal Vegetables</i>	€ 9.00
<i>Grilled Zucchini</i>	€ 9.00
<i>Mixed Salad and Tomatoes</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)*

RESTAURANT

# *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*

*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”*