

RESTAURANT

L'Antica Chiusina

Appetizers

<i>Black Crostini with Chicken Livers in Vin Santo</i>	€ 9.00
<i>Bruschetta with Sautéed Mushrooms</i>	€ 12.00
<i>Bruschetta with Pears in Cerrus and Mugello Blue Cheese (Gorgonzola)</i>	€ 10.00
<i>Pillo Dough Basket with Soft Potatoes and Mushrooms</i>	€ 12.00
<i>Farm Platter with Prosciutto and Tuscan Cured Meats, Pecorino Cheeses from Val d'Orcia, and Mixed Crostini</i>	€ 18.00

*First dishes
(Fresh pasta)*

<i>Potato Gnocchi with White Pork Ragù</i>	€ 18.00
<i>Tagliatelle with Chianina Beef Ragù</i>	€ 16.00
<i>Tagliatelle with Pecorino Cream, Saffron, and Bacon</i>	€ 20.00
<i>Pici (Typical Long Pasta) with Sausage and Sautéed Mushrooms</i>	€ 18.00
<i>Pici (Typical Long Pasta) with Crumbs, Black Cabbage, and Crispy Bacon</i>	€ 18.00
<i>Tuscan Ribollita (Vegetable and bread soup)</i>	€ 16.00
<i>Green Ricotta Tortelli with Cream of Yellow Pumpkin and Gorgonzola Cheese</i>	€ 16.00

Second Courses

<i>Sliced Beef on The Grill with Aromatic Herbs</i>	€ 28.00
<i>Sliced Beef on The Grill with Sautéed Mushrooms</i>	€ 35.00
<i>Florentine Steak</i>	€ 7,50 /kg
<i>Grilled Beef Fillet, Lard, and Rosemary</i>	€ 35.00
<i>Grilled Beef Fillet with Sautéed Mushrooms</i>	€ 40.00
<i>Chicken Leg with Vermentino and White Grapes</i>	€ 20.00
<i>Sausage, Beans, and Sautéed Mushrooms</i>	€ 20.00
<i>Beef Stew with Nobile di Montepulciano Wine</i>	€ 24.00

Side Dishes

<i>Rosemary Baked Potatoes</i>	€ 6.00
<i>Baked Seasonal Vegetables</i>	€ 9.00
<i>Sautéed Swiss Chard</i>	€ 9.00
<i>Rosemary Chickpeas</i>	€ 7.00
<i>Mix Salade</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

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”