

RISTORANTE

L'Antica Chiusina

Appetizers

<i>Zucchini Blossom and Courgette Tartlet Served on a saffron-infused Pecorino cheese cream</i>	€ 16.00
<i>Beef Tartare with Summer Truffle with Hazelnut Mayonnaise</i>	€ 26.00
<i>Beef Tartare with Crunchy Vegetables Finished with a light Burrata foam</i>	€ 24.00
<i>Deconstructed Caprese: Buffalo mozzarella, Gazpacho, and Basil Bread</i>	€ 18,00
<i>Wild Field Greens Salad with Grilled Pecorino with honey, walnuts, and a wine reduction</i>	€ 18,00
<i>Farmhouse Platter (for two): Tuscan Prosciutto and cured meats, Val d'Orcia Pecorino cheeses served with jams and assorted crostini</i>	€ 24.00

First Courses (Fresh Handmade Pasta)

<i>Pici with Traditional Meat Ragù</i>	€ 18,00
<i>Pici all'Aglione (traditional Valdichiana garlic) and tomato sauce</i>	€ 16.00
<i>Cacio e Pepe "Gnudo" Ricotta and spinach dumpling on a sweet pepper cream, topped with crispy Prosciutto</i>	€ 18.00
<i>Spaghetto "alla Chitarra" with Basil Pesto Served with tomato confit and Buffalo Stracciatella</i>	€ 18,00
<i>Pecorino and Mint Ravioli with King Oyster mushroom sauce</i>	€ 20.00
<i>Tagliatelle with Duck Ragù and Aubergines</i>	€ 18,00
<i>Tagliolini with Fresh Truffle</i>	€ 20.00

Main Courses

<i>Rosemary Chianina IGP Beef Tagliata Sliced Chianina beef flank steak</i>	€ 28.00
<i>Chianina IGP Beef Tagliata Sliced Chianina beef flank steak with Truffle</i>	€ 35,00
<i>Chianina IGP Florentine T-Bone Steak</i>	€ 7.00/kg
<i>Chianina IGP Beef Fillet Wrapped in lardo</i>	€ 35.00
<i>Stuffed Duck Leg Filled with Swiss chard and served with a citrus sauce</i>	€ 24,00
<i>Braised Veal Cheek Served with smooth mashed potatoes</i>	€ 24,00
<i>Lard-Ribboned Pork Fillet Accompanied by a vegetable caponata</i>	€ 22,00
<i>Local Cheese Selection Served with honey and fruit compotes</i>	€ 24,00

Sides

<i>Rosemary Roasted Potatoes</i>	€ 7.00
<i>Garden Vegetables</i>	€ 7.00
<i>Mixed Salad</i>	€ 7.00

Beverages

<i>Mineral Water (0.75 lt)</i>	€ 3.00
<i>Olmaia Tuscan Craft Beer</i>	€ 6.00
<i>Espresso Coffee</i>	€ 1.50

The allergen menu is displayed and available at the Restaurant (bar area)

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L'Antica Chiusina

Dear Guests of Ristorante L'Antica Chiusina,

With the aim of offering our guests genuine farm-to-table products, our Estate partners with select local producers who, just like us, have always been dedicated to crafting high-quality products here in this wonderful Tuscan land—fully respecting tradition and the true value of raw ingredients.

In particular, we are proud to collaborate with:

- *Valdichiana Carni for Chianina IGP beef*
- *Podere Fontecornino for organic fruit juices*
- *Birrificio L'Olmaia for artisanal craft beers*
- *Torrefazione Artigiana Trinci for coffee*
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Other partners who provide us with more seasonal products are listed directly within our menus. Should you wish to learn more about them, it will be our absolute pleasure to connect you with them.

“Beautiful Souls craft Beautiful Things”