

## RISTORANTE

# L'Antica Chiusina

### Appetizers

Black Toasted Bread with Chicken Livers and Vin Santo.....	€8.00
Baked crostini with grilled courgettes and fresh pecorino.....	€8.00
Baked Crostone with Braised Tomatoes and Buffalo Mozzarella.....	€8.00
Ham and Melon.....	€14.00
Bresaola Carpaccio , Rocket and Parmesan.....	€20.00
Beef Tartare, Egg Red and Black Summer Truffle.....	€24.00
Home Selection with Tuscan ham and cured meats, Pecorino cheese from Val d'Orcia, Mixed croutons .....	€18.00
Gourmet Platter with Cinta Senese ham and salami, wild boar salami, Mortadella with Truffle, Baked Rolled Bacon, Pecorino with Pears, Pecorino with Hay, Mugello Blue.....	€32.00

### First dishes

(Fresh pasta)

Tomato soup with buffalo mozzarella.....	€14.00
Pici (typical Tuscan long pasta) all'Agliane from Val di Chiana.....	€15.00
Pici with Beef ragout.....	€15.00
Pici with cherry tomatoes and basil pesto .....	€18.00
Green Tortelli of Ricotta and Walnuts, with Cream of Courgettes and Flowers, Pine Nuts and Basil.....	€18.00
Tagliatelle with summer black truffle.....	€24.00

### Second Courses

Sliced Beef with aromatic herbs.....	€ 25.00
Sliced Beef with Black Summer Truffle.....	€30.00
Nostrale Chicken Leg Cacciatora style.....	€22.00
Fiorentina di Chianina PGI.....	€7.00 /kg
Beef Fillet, lard and rosemary.....	€30.00
Caprese with buffalo mozzarella and cherry tomatoes.....	€16.00
Mixed Salad with Buffalo Mozzarella, Tuna, Olives and Boiled Egg.....	€16.00

### Side Dishes

Baked Potatoes with Rosemary.....	€ 6.00
Eggplant Parmigiana with Agliane.....	€ 10.00
Grilled courgettes.....	€ 7.00
Mixed Salad and Tomatoes.....	€ 7.00
Baked seasonal vegetables.....	€ 9.00

### Drinks

Water 0.75 lt. ....	€ 3.00
Tuscan Craft Beer .....	€ 6.00
Coffee .....	€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”*