

# Ristorante Il Chiostro

Castel Porrona Relais & Spa



## ENTRÉE

Duck Foie Gras escalope in a Vin Santo reduction with currants

Chianina beef tartare, strawberry coulis, green beans and steamed egg yolk

Thin slices of roast pork with light tuna cream sauce and caper flowers

Classic Italian vegetables soup “Vignaiola”

Tempura artichok heart, essence of mint, Pecorino fondue

Chiostro’s fresh garden salad

Selection of Tuscan cured meats and cheeses

## FIRST COURSES

Spaghetti “Carbonara” with Cinta Senese pork cheek

Golden Tagliolini pasta with Sorrento lemon cream sauce and Parmigiano Reggiano

Homemade Pici pasta, garlic, olive oil, fresh red chilli and local Orbetello fish roe

Maremma style Tortello pasta with butter and sage sauce, Parmigiano Reggiano

Green Cappelletto pasta filled with duck meat, beef based jus, salted pistachio

Potato Gnocchi with sausage, steamed escarole and cream of zolfini beans

Risotto Vialone nano with Pecorino from Manciano, pepper and artichok

Lentils soup with spicy chicory and ricotta from Pienza with a hint of cinnamon



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## SECOND COURSES

Montecucco braised beef cheek, red wine reduction, soft potato purée, cocoa beans  
Local pork with a hint of liquorice, dry tomatoes and fennel au gratin  
Lamb shoulder with a essence of mint and artichok  
Braised duck with vegetables from our garden  
Iberian cod with Castel Porrona olive oil, caramelized onion and Tuscan caciotta fondue  
Seared fillet of tuna, brunoise of garden vegetables and beetroot souce  
Tempura vegetables from Chiostro's garden  
Chianina beef fillet with roasted rosemary potatoes  
Chianina beef fillet with white truffle, topping of Foie Gras, "millefeuille" potatoes  
Local Florentine beef steak with grilled vegetables

## BREAD SELECTION

The passion for cooking is the value we aim to convey every day.

The chef has prepared for you a selection of breadsticks, fragrant crushes, the classic styles of bread, the focaccia with organic Castel Porrona olive oil, the small panini with milk, simple, or covered by dried fruit, and our salted babà, a speciality inspired by the Neapolitan tradition.

Our chef prepares bread daily.



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## DESSERT

Millefeuille with Chantilly & Strawberries

Crème brûlée with mixed berry coulis and pistachio ice cream

Deconstructed cannolo

Mad for chocolate

Panna cotta with Montecucco wine infused marmelade and almond crumb

Tiramisù

Chocolate fondant with milk ice cream

Sliced fresh fruit

Ice cream (cream, hazelnut, coffee, chocolate, pistachio)

Selection of italian cheeses, served with jams

## DESSERT WINE

Moscato d'Asti DOCG		2015	La Morandina
Apianae DOC	500ml	2011	Di Majo Norante
Moscato Rosa DOC	375ml	2014	Franz Haas
4 dicembre IGT	375ml	2011	Rigoloccio
Vento dell'Est	375ml		La Bellanotte
Godè Il Vin Santo delle Garle	500ml		Az. Agr. Poggio Amorelli
Passito di Pantelleria DOC	375ml		Solidea
Porto Colheita		2005	Niepoort
Moscato di Montalcino		2012	Col d'Orcia

