

THE STORY OF IL CIUCHINO

scrivendo la nostra storia

Il Ciuchino, which translates to *The Little Donkey*, was inspired by the story of San Vincenzo, the patron saint of winemaking who lends his name to the hotel. The legend tells us that St. Vincent and his loyal donkey were regularly seen roaming the countryside. One day the donkey got free, heading to the vineyards solo and eating shoots off of the vines in neighboring vineyards. Naturally, local vintners were furious at Vincent for the crop had surely been ruined. The following year, the vines grew back stronger and better than ever before. Vincent's donkey had inadvertently helped them discover the art of pruning.

Vincent was canonized and became the patron saint of winemaking. Saint Vincent's Day is celebrated on the 22nd of January annually, the day that the saint was believed to have died in the year 304. Lest we forget the donkey's important role in this legend, Borgo San Vincenzo pays homage to the donkey throughout the property, and Il Ciuchino is our nod to the centerpiece of this tale.

Much like the discovery of pruning brought new techniques to old traditions, Il Ciuchino seeks to bring new twists to classic Tuscan cuisine. Our culinary team uses local products, seasonal ingredients, and celebrates regional favorites while bringing creativity, innovation, and global influences to the fore. We hope you enjoy exploring Tuscan cuisine in a new way, bringing age-old classics of our *nonni* to a vibrant table.

OUR SELECT PRODUCTS

Hand selected Tuscan ingredients brought to you at Il Ciuchino

Bolstering local community partners and highlighting local producers are at the heart of Il Ciuchino's philosophy. We focus on supporting small-scale producers throughout our region to provide diners with farm-fresh inputs and to highlight artisanal products from our territory.

Our belief in the importance of intentional sourcing has led us to forging strong relationships with artisanal producers throughout Tuscany, curating the freshest local produce, meats, and cheeses that represent some of Tuscany's finest offerings.

Our chosen specialty ingredients include PDO products (Protected Designation of Origin), the majority sourced from just kilometers of where you're dining. Our chefs bring international influences and creative twists to Tuscan specialties, allowing innovation to shine alongside of tradition.



MEET OUR PARTNERS

Pecorino di Pienza DOP

Buca Nuova, Pienza

Meats

Valdichiana Carni, Sinalunga

Olive Oil DOP

Burraschi, Montepulciano Stazione

Podere Ricavo, Cetona

Poggio Mori, Sarteano

Viola, Foligno

Seasonal Vegetables

Az. Ag. La Grotta,

Abbadia di Montepulciano

Pici

Handmade by Pastificio Pelligrini,

Chianciano Terme

PER INIZIARE

Tartare di chianina, chimichurri ai pomodori
secchi, wafer croccante al parmigiano

*Chianina steak tartare, dried tomato
chimichurri, parmesan wafer*

15€

Carciofi in tempura, ricotta di Pienza
alla menta, salsa allo scalogno e miele

*Artichoke tempura, Pienza mint ricotta,
honey shallot sauce*

14€

Ceviche di orata, primizie di stagione,
crema di peperoni arrosto

*Seabream ceviche, seasonal primizie, roasted
bell pepper*

14€

Gazpacho primaverile, erbe aromatiche,
formaggio di capra, cipolla croccante

*Spring green gazpacho, herbs, goat cheese and
crispy onion*

11€

Insalata di lattuga, rucola, noci tostate,
pecorino di fossa

*DOP salad with lettuce, arugula, hazelnuts
and pecorino di fossa cheese*

10€

P R I M I

Tagliatella ripiena di cinghiale, crema alle
mandorle, riduzione di vino rosso

*Stuffed tagliatella with wild boar ragù, almond
cream and red wine reduction*

24€

Tagliolini con pesto di asparagi, colatura
di alici e olive piccanti

*Tagliolini with asparagus pesto, anchovies
colatura and spicy olives*

18€

Paccheri alla pescatora con funghi

Seafood paccheri with mushrooms

18€

Pici al ragù

Pici al ragù

15€

Pici aglione olio e peperoncino,
briciole di pane

Pici with crumbs, white Aglione sauce, chili

11€

S E C O N D I

Peposo con patate arrosto

Traditional stewed beef cheek with roasted potatoes

24€

Lattuga arrosto ripiena con scamorza e cavolo nero, bread pudding di fagioli del Trasimeno

Romaine lettuce with seared kale and Scamorza cheese, Trasimeno bean bread pudding

18€

Coniglio alla cacciatora, verdure arrosto

Rabbit alla cacciatora with roasted vegetables

25€

Branzino in foglia di platano, cime di rapa saltate, crema di finocchi, pinoli tostati

Sea bass, plantain leaf, turnip greens, pine nuts, fennel cream, basil oil

25€

Cervo affumicato, frutti rossi, asparagi glassati

Smoked venison, red fruits, glazed asparagus

28€

Tomahawk con verdure arroste

Tomahawk steak with roasted vegetables

6€/100g

D O L C I

Tiramisù preparata al tavolo

Tablesider tiramisù

16€

Millefoglie, chantilly, caramello,
frutta secca

*Millefoglie with chantilly, caramel and
dried fruit*

10€

Brownies di carote e cioccolato bianco,
lemon curd

White chocolate carrot brownies, lemon curd

10€

Pera cotta alla grappa, castagnaccio,
ricotta

Stuffed pear with castagnaccio, ricotta

10€

Selezione di gelato o sorbetto

Gelato and sorbet selection

10€


T A S T I N G M E N U

5 courses - €65 / Wine Pairing - €45

tasting menu must be ordered by all diners at your table

Gazpacho primaverile, erbe aromatiche,
formaggio di capra, cipolla croccante

*Spring green gazpacho, herbs, goat cheese and crispy
onion*

 Icaro, Nysa 2022, Montepulciano

Tagliatella ripiena di cinghiale, crema alle
mandorle, riduzione di vino rosso

*Stuffed tagliatella with wild boar ragù, almond
cream and red wine reduction*

 Fattoi, Rosso di Montalcino 2021

Lombo di Cinta Senese, salsa al Vin Santo,
cipollotto e arancia

*Cinta Senese loin, Vin Santo sauce,
spring onion and orange*

 Morisfarm, Avvoltore 2018


Cervo affumicato, frutti rossi, asparagi
glassati

Smoked venison, red fruits, glazed asparagus

 Romitorio, Romitorio 2021

Brownies di carote e cioccolato,
lemon curd

White chocolate carrot brownies,
lemon curd

 Arnaldo Caprai, Passito di Sagrantino