



DOLCI

Tiramisù al Marsala Traditional Italian Tiramisù with Marsala Liquor V NF	10
Selezione di Sorbetti e Gelati Selection of Homemade Sorbet and Ice Cream (price per scoop) V VG DF GF NF	4
Cantucci e Vin Santo Tuscan Almond Cookies and Sweet Wine V	15
Dolce alle Mele e Calvados Apple & Calvados Dessert, Vanilla Bavaois, White Chocolate Crunchy Base Apple’s Gelee, Cinnamon Crumble, Calvados Parfait V GF	11
Millefoglie di Cannolo al Te’ Matcha e Lamponi Matcha Tea Mousse and Raspberries Cannoli Millefeuilles V NF	11
Sacher al Mandarino Mandarin Sacher, Dark Chocolate Mousse, Cocoa Sponge with a heart of Mandarin Gel V GF	11
I Formaggi Selection of Tuscan Cheeses with Home-Made Bread and Chutney V NF	12
Pecorino Fresco Il Fiorino , Sheep Milk, Aged for Two Month from Maremma Region Pecorino Stagionato Il Fiorino , Sheep Milk, Aged for Six Months from Maremma Region Formaggio Ubriaco , Cow Milk, Aged for Six Months, Rind washed with Raboso Wine Basajo Blue Superior , Sheep Milk Blue Cheese, Rind Aged with White Passito Grapes	

DESSERT WINES

Cantina Vapantena, `Tesauro` Recioto della Valpolicella 2017 DOCG Veneto - 85% Corvina 15% Rondinella 500/75 ml	60/9
Donnafugata, Ben Rye, Passito Di Pantelleria DOC Sicily - 100% Zibibbo 375/75 ml	75/15
Franzhaas Moscato, Rosa 2019 Alto Adige - 100% Moscato Rosa 500/75 ml	90/14
Capezzana, Vin Santo del Chianti Classico 2008 DOCG - 70% Trebbiano 30% Malvasia 375/75 ml	90/18

Prices inclusive of VAT
A discretionary service charge of 12.5% will be added to your bill.
Whilst we will do all we can to accommodate guests with food intolerances and allergies,
we are unable to guarantee that dishes will be completely allergy-free.



THE STORY OF THE VILLA

Villa di Geggiano has been the family home and winery of the Bianchi family since 1527.

Originally built in the 14th century, the Villa’s gardens and 18th-century decorations have been sympathetically renovated and restored and It has now been declared a National Heritage site of outstanding beauty.

Adorned with century-old cypresses, potted lemon plants and topiary hedging, the Villa’s garden boasts a unique ‘Green Theatre’ equipped with two masonry proscenium arches in late Baroque style embellished with statues. It also features a vegetable garden and a terraced fish-tank from which one can take in a wonderful view of the countryside opening out towards Siena and the enchanting hills of Chianti Classico, a region world-famous for its wines, natural beauty and rich history.

The Villa di Geggiano vineyards are located in the municipality of Castelnuovo Berardenga at an altitude ranging from 300 to 350 metres. The average age of the vines is about twelve years, but some Sangiovese plants have been preserved for over twenty-five years.

The recently renovated vinification cellar is equipped exclusively with stainless steel vats, and the ageing cellar has natural moisture content and temperature ideal for maturation. Casks and barrels of French oak are used for the maturing process producing around 40,000 bottles of fine wine each year.

The Villa has been bringing its superb wines to the UK since 1725 when Niccolò Bandinelli, who had been producing wine in the cellars of the Villa, started exporting to Great Britain. Today the production of top quality wines is assured, thanks to our adherence to the principles of organic farming and traditional wine making techniques, combined with the careful selection of grapes.

OPENING TIMES

Monday - Saturday Dinner from 6pm - Kitchen Close at 10.30pm
Saturday -Sunday Lunch from 12pm - Kitchen Close at 3pm
Sunday Dinner from 6pm - Kitchen Close at 9pm



Villa di Geggiano

ANTIPASTI

Olive Verdi Marinate Marinated Green Olives VG DF GF NF	3,5
Selezione di Pane, Focaccia e Grissini Selection of Homemade Sourdough Bread, Focaccia and Bread Sticks VG DF NF	3,5
Zuppa di Ceci e Porri Chickpeas and Leeks Soup, Fried Leeks VG DF NF	12
Burrata, Radicchio brasato all’Aceto Balsamico, Cialda alle Mandorle Burrata Cheese with Balsamic Vinegar braised Radicchio and Almonds Tuile V GF	16
Salumi e Formaggi Toscani Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF	16
Salmone Confit in Olio-Cottura, Caponatina e Cialda di Tapioca e Alghe Confit of Salmon Fillet, Aubergine “Caponata”, Tapioca Pearls and Algae Crisp GF DF	19
Carpaccio di Vitello, Salsa allo Zafferano, Insalata di Cucunci e Olive Veal Fillet Carpaccio, Saffron Sauce, Caperberries and Taggiasca Black Olives Salad GF NF	21

PRIMI

Pici Cacio e Pepe Pici Pasta with a Pecorino Cheese Sauce and Black Pepper V NF	12/20
Tagliatelle alla Zucca, Vongole, Peperoncino e Salvia Fritta Tagliatelle Pasta served with Butternut Squash, Clams, Chili and Fried Sage DF NF	15/25
Pappardelle al Cinghiale Tuscan Wild Boar Pappardelle Pasta DF NF	15/25
Ravioli Ricotta e Noci, Pesto al Basilico Homemade Ravioli filled with Ricotta and Walnuts, Basil Pesto V	22
Spaghettone Viola con Colatura di Alici, Burrata e Pane Tostato all’Aglio Red Cabbage Spaghettone Pasta, Anchovies Extract, Burrata and Toasted Garlic Breadcrumbs NF	15/25
Gnocchetti alla Paprika con Gamberi, Pomodorini, Lemongrass e Cipollotto Homemade Paprika Gnocchi served with Tiger Prawns, Cherry Tomatoes, Lemongrass and Spring Onions NF	15/25
Tagliolini al Tartufo Nero Invernale Tagliolini Pasta with Winter Black Truffle V NF	Price on Request



Villa di Geggiano

SECONDI

Suprema di Pollo con Verdure alla Griglia e Salsa al Pepe Verde Roasted Chicken Supreme served with Grilled Vegetables and Green Peppercorn Sauce GF NF	28
Bistecca di Tonno alla Griglia, Lattuga Scottata e Salmoriglio Grilled Tuna Steak, Seared Baby Gem Salad and Marjoram Salmoriglio Sauce GF DF NF	34
Costolette di Agnello fritte con Panure alle Erbe, Salsa allo Yogurt e Menta Herb Crusted and Fried Lamb Cutlets served with Roasted Chicory, Yogurt and Mint Sauce NF	32
Risotto al Prosecco, Rosmarino e Lime con Ossobuco di Vitello Prosecco, Rosemary and Lime Risotto served with Slow-Cooked Veal Ossobuco GF NF	34
Rana Pescatrice e la sua Crocchetta, Salsa Tartara e Purea di Piselli Monkfish Fillet and Monkfish Croquette, Tartar Sauce and Mushy Peas GF DF NF	34
From the Josper Grill: Rib-Eye (300g)	42
Sirloin (300g)	42
Florentine T-Bone (1,1Kg)	110
All Meats Served with Green Salad and Home-Made Beef Reduction Sauce	

CONTORNI E INSALATE

Patate Arrosto con Aglio e Rosmarino Roast Potatoes with Garlic and Rosemary VG DF GF NF	5
Spinacini con Peperoncino Baby Spinach with Red Chili Peppers VG DF GF NF	5
Rucola e Parmigiano Rocket Salad with Shaved Parmesan and Sun-Dried Tomatoes V GF NF	5
Broccoli Saltati con Aglio e Mandorle Seared Tender-Stem Broccoli with Garlic and Almonds VG DF GF	6,5
Funghi Misti Saltati Sauteed Mixed Wild Mushrooms VG GF DF NF	7,5
Insalata Verde Green Salad served with Mustard Dressing VG GF DF NF	5

Optional £1 cover charge per person for unlimited purified still/sparkling water
V Vegetarian VG Vegan DF Dairy Free GF Gluten Free NF Nuts Free

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