



Villa di Geggiano

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
Pavlova alle Fragole e Rabarbaro Pink Peppercorn Pavlova Meringue, Vanilla Chantilly, Strawberries and Rhubarb Sorbet – V, GF, NF	11
Basque Cheesecake al Fondente con Gelato al Pop-Corn Dark Chocolate Basque Cheesecake served with Pop-Corn Ice Cream and Milk Chocolate Sauce - V, GF	11
Mousse al Cioccolato Bianco e Nocciole, Sorbetto al Mango White Chocolate, Hazelnuts and Mango Mousse, Chocolate Feuilletine, Hazelnut Shortcrust and Mango Sorbet - V	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.



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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



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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 Piselli e Guanciale Croccante Green Peas Soup, Crispy Pork Guanciale and Pea Shoots DF NF	12
Burrata, Caponatina di Melanzane e Basilico Fritto Burrata Cheese with Aubergine "Caponata" and Fried Basil V GF	16
Salumi e Formaggi Toscani Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF	16
Frittura di Calamari, Topinambur e Crema di Carote e Zenzero Fried Calamari, Jerusalem Artichoke Chips, Carrot and Ginger Sauce DF	19
Insalata di Asparagi, Cipolline in Agro, Spinacini, Anacardi e Tartufo Raw Asparagus Salad with Pickled White Onions, Baby Spinach, Cashew Nuts and Black Truffle Vinaigrette VG DF	19
Tartar di Filetto di Manzo, Cialda al Pistacchio e Salsa al Parmigiano Beef Fillet Tartar, Pistachio Tuille and Parmigiano Reggiano Sauce GF	22

PRIMI

Pici Cacio e Pepe Pici Pasta with a Pecorino Cheese Sauce and Black Pepper V NF	12/20
Tagliatelle con Friggitelli e Ragu di Salsiccia Tagliatelle Pasta with "Friggitelli" Sweet Green Peppers and Italian Sausages Ragu' DF NF	15/25
Pappardelle al Cinghiale Tuscan Wild Boar Pappardelle Pasta DF NF	15/25
Ravioli Ricotta e Carciofi, Crema di Fave Homemade Ravioli filled with Ricotta and Artichokes, Broad Beans Sauce V	22
Spaghettoni con Pesto al Prezzemolo, Mandorle, Limone e Capesante Red Spaghettoni Pasta with Parsley, Almond and Lemon Pesto, Roasted Scallops	15/25
Gnocchetti allo Zafferano, Salsa di Rucola e Pomodori Confit Homemade Saffron Vegan Gnocchi served with Rocket Salad Sauce and Tomatoes Confit VG DF NF	15/25



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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
Risotto Carnaroli, Tartar di Ricciola, Maggiorana e Arance Rosse Carnaroli Risotto served with Yellowtail Tartar, Marjoram and Blood Oranges GF NF	28
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
Bistecca di Tonno alla Griglia, Insalata di Rucola Finocchio e Olive, Salmoriglio Grilled Tuna Steak, Rocket, Fennel, Black Olives Salad and Marjoram Salmoriglio Sauce GF DF NF	34
Petto d'Anatra a Bassa Temperatura, Asparagi Glassati, Riduzione di Anatra Slow Cooked Duck Breast, Glazed Asparagus and Duck Reduction Sauce DF NF	38
From the Jospet Grill:	
Lamb Cutlet (180g) served with Yogurt and Mint Sauce	34
Sirloin (300g)	42
Rib-Eye (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 V GF NF	5
Broccoli Saltati con Aglio e Mandorle Seared Tender-Stem Broccoli with Garlic and Almonds VG DF GF NF	6,5
Insalata di Pomodori Misti Heritage Tomatoes Salad VG GF DF NF	6,5
Insalata Verde Green Salad served with Mustard Dressing VG GF DF NF	5

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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