



Villa di Geggiano

DOLCI

Tiramisù al Marsala Traditional Italian Tiramisù with Marsala Liquor V NF	11
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	16
Caprese al Pistacchio, Salsa al Cioccolato Bianco, Lamponi e Pistacchi Pistachio “Caprese” Cake, White Chocolate Custard, Raspberries and Toasted Pistachio – V GF	12
Mousse ai Tre Cioccolati con Gelato al Fiordilatte e Salsa al Cioccolato Three Chocolate Mousse, Fiordilatte Ice Cream, Milk Chocolate Sauce – V GF	12
Cheese Cake alla Ricotta con Fichi e Gelato al Caramello e Rosmarino Ricotta Cheese Cake served with Black Figs Compote and Rosemary Scented Caramel Ice-Cream – V NF	12
I Formaggi Selection of Tuscan Cheeses	3 pieces 12 – 5 pieces 18 – 7 pieces 24
Pecorino Stagionato del Fiorino: Aged 3 Months, from Maremma Region Formaggio Ubriaco al Raboso: Aged 2 Months, Cows Milk, Raboso Grapes on the Rind Pecorino Marzolino: Aged 20 Days, Tomato Paste on the Rind Caciotta al Tartufo: Both Cows and Sheeps Milk, Aged 1 Month with Black Truffle Pecorino al Peperoncino: Aged 3 Months, Spicy Notes from the Chillies Pecorino Metello: Aged 5 Months, Covered in Chestnuts Shells Blue Basajo: Aged 2 Months, Sheeps Milk Blue Cheese	

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

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

Tuesday - 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 Topinambur, Ravaneli Sottaceto e Crostini Jerusalem Artichokes and Shallots Soup, Pickled Radish Oil and Croutons VG DF NF	14
Burrata, Insalata di Rucola e Finocchi, Condimento all'Acciuga Burrata Cheese with Fennel and Rocket Salad, Anchovies Dressing GF NF	16
Salumi e Formaggi Toscani Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF	18
Crocchette di Polpo su Crema di Fagioli Borlotti e Maionese Octopus Croquettes, Borlotti Beans Cream and Octopus Mayonnaise DF NF	18
Salmone Scottato in Crosta di Pistacchi, Salsa Bernese e Cous Cous Seared Salmon with a Pistachio and Poppy Seeds Crust served with Cous Cous and Bell Peppers Salad, Bearnaise Sauce	20
Tartar di Manzo e Midollo, Crostini al Timo Beef Steak Tartar, Roasted Bone Marrow and Thyme Croutons DF NF	20

PRIMI

Pici Cacio e Pepe Pici Pasta with a Pecorino Cheese Sauce and Black Pepper V NF	14/24
Tagliatelle ai Funghi Selvatici e Salsiccia Tagliatelle Pasta served with Wild Mushrooms and Italian Sausages NF	15/25
Pappardelle al Ragù di Cinghiale Wild Boar Ragù Pappardelle Pasta DF NF	15/25
Tortelli alla Cernia e Burrata con Fumetto di Pesce all'Arancia Homemade Tortelli filled with Stone Bass and Burrata, Orange Scented Fish Broth NF	22
Spaghettono al Nero di Seppia con Gamberoni, Cipollotto e Peperoncino Black Squid Ink Spaghettono Pasta served with Tiger Prawns, Spring Onions and Red Chilli DF NF	15/25
Gnocchetti al Basilico, Crema di Zucca Mantovana e Carciofi Fritti Homemade Basil Vegan Gnocchi served with Pumpkin Sauce from "Mantova" and Fried Artichokes VG DF	15/25

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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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	30
Risotto Carnaroli, Fonduta di Gorgonzola, Castagne e Melograno Carnaroli Risotto served with Blue Cheese "Gorgonzola" Fondue, Chestnuts and Pomegranate GF	30
Sogliola Gratinata al Prezzemolo, Aglio e Limone con Mini Carote e Porri Lemon Sole Gratin with Parsley, Garlic and Lemon served with Baby Carrots and Leeks NF	38
Involto di Coscia di Coniglio con Pancetta, Crema di Funghi e Portobello Gratinato Rabbit Leg wrapped in Bacon and filled with Wild Mushroom Paste, served with a Roasted Portobello Mushroom and Bechamel Sauce NF	38
From the "Josper" Oven:	
Lamb Cutlet (180g) served with Yogurt and Mint Sauce GF NF	36
Sirloin (300g) GF DF NF	44
Rib-Eye (300g) GF DF NF	44
Florentine T-Bone (1,1Kg) GF DF NF	120
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 Chilli 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	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

TRUFFLE MENU

Uova, Asparagi e Tartufo Eggs, Asparagus, Spring Onions, Truffle Butter and Truffle V GF NF	29
Tagliatelle al Tartufo Tagliatelle Pasta, Truffle Butter and Truffle V NF	29/39
Risotto al Tartufo Carnaroli Risotto, Parmigiano, Truffle Butter and Truffle V GF NF	49
Bistecca di Manzo e Tartufo Rib-Eye/Sirloin (300g) grilled in the "Josper" Oven, Truffle Butter and Truffle GF NF	59