



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 Zucca Mantovana, Funghi Misti Saltati Pumpkin Soup from Mantova, Mixed Wild Mushrooms VG DF NF	14
Burrata, Caponatina di Melanzane e Basilico Fritto Burrata Cheese with Aubergine "Caponata" and Fried Basil V GF	18
Salumi e Formaggi Toscani Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF	18
Tartar di Tonno, Avocado e Condimento al Sesamo, Soia e Lime Tuna Tartar, Avocado, Lime, Sesame Seed and Soy Sauce Dressing DF	20
Capesante Scottate, Crema di Scalogno, Mirtilli Rossi e Indivia Seared Scallops, Shallots Sauce, Cranberries and Yellow Chicory GF DF NF	20
Tartar di Manzo, Fonduta di Gorgonzola, Cialda al Pomodoro e Origano Beef Steak Tartar, Blue Cheese Fondue, Tomato and Oregano Crouton NF	20

PRIMI

Pici Cacio e Pepe Pici Pasta with a Pecorino Cheese Sauce and Black Pepper V NF	14/24
Tagliolini al Limone e Prezzemolo con Triglia e Uova di Salmone Tagliolini Pasta served with Lemon and Parsley, Red Mullet and Salmon Caviar NF	15/25
Pappardelle al Ragù di Cinghiale Wild Boar Ragù Pappardelle Pasta DF NF	15/25
Ravioli ai Gamberi, Cipollotto e Patate, Riduzione di Bisque al Burro Tiger Prawns Ravioli with Spring Onions and Potatoes, Butter Bisque Reduction NF	22
Spaghettoni alla Norma con Melanzane Funghetto, Pomodorini e Ricotta Salata Spaghettoni Pasta with Fried Aubergines, Cherry Tomatoes and Salted Ricotta V NF	15/25
Gnocchetti al Basilico, Crema di Cavolfiore e Noci Tostate Homemade Basil Vegan Gnocchi served with Cauliflower Sauce and Toasted Walnuts VG DF	15/25

SECONDI

Suprema di Pollo con Verdure alla Griglia e Salsa al Pepe Verde	30
Roasted Chicken Supreme served with Grilled Vegetables and Green Peppercorn Sauce GF NF	
Risotto Carnaroli ai Funghi Misti Selvatici	30
Carnaroli Risotto served with Mixed Wild Mushrooms V GF NF	
Filetto di Branzino con Crema di Sedano Rapa, Taccole e Cialda all'Alga Nori	38
Seabass Fillet served with Celeriac Sauce, Roasted Mange Tout and Crispy Seaweed Tuille GF DF NF	
Sella di Cervo alla Griglia, Pure' di Patate e Riduzione ai Mirtilli	38
Grilled Venison Saddle, Mashed Potatoes and Blueberries Reduction GF NF	
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	5
Roast Potatoes with Garlic and Rosemary VG DF GF NF	
Spinacini con Peperoncino	5
Baby Spinach with Red Chili Peppers VG DF GF NF	
Rucola e Parmigiano	5
Rocket Salad with Shaved Parmesan and Sun-Dried Tomatoes V GF NF	
Broccoli Saltati con Aglio e Mandorle	6,5
Seared Tender-Stem Broccoli with Garlic and Almonds VG DF GF	
Funghi Misti Saltati	7,5
Mixed Wild Mushrooms VG GF DF NF	
Insalata Verde	5
Green Salad served with Mustard Dressing VG GF DF NF	

TRUFFLE MENU

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