



Villa di Geggiano

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 first orders from 6pm – last order for full Dinner at 10.00pm

Tuesday - Sunday Lunch from 12pm – last order for full Lunch at 2:45pm

Sunday Dinner from 6pm – last order for full Dinner at 9pm

Closed on Mondays



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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 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 VGF	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 Prezemolo 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

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 ai Funghi Misti Selvatici Carnaroli Risotto served with Mixed Wild Mushrooms V GF NF	30
Filetto di Branzino con Crema di Sedano Rapa, Taccole e Cialda all'Alga Nori Seabass Fillet served with Celeriac Sauce, Roasted Mange Tout and Crispy Seaweed Tuille GF DF NF	38
Sella di Cervo alla Griglia, Pure' di Patate e Riduzione ai Mirtilli Grilled Venison Saddle, Mashed Potatoes and Blueberries Reduction GF 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
Funghi Misti Saltati Mixed Wild Mushrooms VG GF DF NF	7,5
Insalata Verde Green Salad served with Mustard Dressing VG GF DF NF	5

TRUFFLE MENU

Uova, Funghi e Tartufo Eggs, Mushrooms, Spring Onions, Truffle Butter and Truffle V GF NF	29
Tagliolini al Tartufo Tagliolini 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



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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
Pannacotta al Mandarino, Meringa Speziata e Frutti Invernali Clementine Pannacotta, Crispy Spiced Meringue and Winter Fruits – V GF NF	12
Mousse ai Lamponi e Nocciola, Biscotto alla Nocciola e Gelato Gianduia Raspberries and Hazelnuts Mousse, Hazelnuts Bisquit and Gianduja Ice Cream – V GF	12
Composta di Mele e Uvetta Calda, Mousse Leggera allo Zabaione Apple and Raisin Warm Compote, Cinnamon Crumble, Zabaione Light Mousse – V GF	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

Bottle/Glass 75ml

Vin Santo, Poderi del Paradiso 2018, 750ml	60/10
Cantina Vapantena, `Tesoro` Recioto della Valpolicella 2021, 500ml	63/10
Donnafugata, Ben Rye, Passito Di Pantelleria 2022, 750ml	190/21
Franzhaas Moscato, Rosa 2022, 500ml	115
Capezzana, Vin Santo del Chianti Classico 2015, 375ml	190

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.