



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 Carote e Zenzero, Crostini al Timo Carrot and Ginger Soup, Thyme Croutons VG DF NF	14
Burrata, Radicchio Brasato e Cialde alle Nocciole Burrata Cheese served with braised Sweet and Sour Radicchio, Hazelnut Tuille V GF	18
Salumi e Formaggi Toscani Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF	18
Crocchette di Zucca Fritte, Crema di Peperone Rosso, Emulsione di Burrata Pumpkin Croquette, Sweet Red Pepper Sauce, Burrata Emulsion V NF	20
Tartar di Tonno, Avocado, Condito al Sesamo, Soia e Lime Tuna Tartar, Avocado, Lime, Sesame Seed and Soy Sauce Dressing DF	20
Capesante Scottate, Maionese al Nero di Seppia, Crema di Cime di Rapa Seared Scallops, Black Squid Ink Mayonnaise, "Cime di Rapa" Broccoli Sauce, Spicy Kale Crisps GF NF	20

PRIMI

Pici Cacio e Pepe Pici Pasta with a Pecorino Cheese Sauce and Black Pepper V NF	14/24
Tagliatelle Verdi al Limone e Prezzemolo con Cozze e Uova di Salmone Green Tagliatelle Pasta served with Lemon and Parsley, Mussels, Salmon Caviar and Red Chilli 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
Gnocchi di Ricotta, Crema di Piselli, Guancia Croccante Homemade Ricotta Gnocchi, Green Peas Sauce, Crispy Guancia NF	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, Asparagi Verdi, Porri e Gorgonzola	30
Carnaroli Risotto served with Green Asparagus, Leeks and Blue Cheese “Gorgonzola” Fondue V GF NF	
Cubi di Pesce Spada alla Piastra, Salsa di Pomodoro al Miso e Caponata di Spada	38
Grilled Swordfish Cubes, Sweet Miso Tomato Sauce and Swordfish Caponata with Aubergines GF DF 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	
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 Chilli Peppers VG DF GF NF	
Ruola e Parmigiano	5
Rocket Salad with Shaved Parmesan V GF NF	
Broccoli Saltati con Aglio e Mandorle	6,5
Seared Tender-Stem Broccoli with Garlic and Almonds VG DF GF	
Cavolfiori Gratin al Formaggio	7,5
Cauliflower Cheese Gratin V GF NF	
Insalata Verde	5
Green Salad served with Mustard Dressing VG GF DF NF	

TRUFFLE MENU

Uova, Asparagi e Tartufo	29
Eggs, Asparagus, Spring Onions, Truffle Butter and Truffle V GF NF	
Spaghettoni al Tartufo	29/ 39
Spaghettoni 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	

DOLCI

Tiramisù al Marsala	11
Traditional Italian Tiramisù with Marsala Liquor V NF	
Selezione di Sorbetti e Gelati	4
Selection of Homemade Sorbet and Ice Cream (price per scoop) V VG DF GF NF	
Cantucci e Vin Santo	16
Tuscan Almond Cookies and Sweet Wine V	
Tortelli Fritti con Ricotta agli Agrumi, Miele al Timo e Arancia	12
Fried Tortelli filled with Citrus scented Ricotta, Thyme Honey, and Orange Jelly V NF	
Tartelletta con Mousse al Cioccolato e Gelato al Biscoff	12
Chocolate Tart served with Biscoff Ice-Cream and Salted Caramel Sauce V GF	
Composta di Mele e Uvetta Calda, Mousse Leggera allo Zabaione	12
Apple and Raisin Warm Compote, Cinnamon Crumble, Zabaione Light Mousse V GF	
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	

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.