



Villa di Geggiano

ANTIPASTI

Olive Verdi Marinate Marinated Green Olives VG DF GF NF	4
Selezione di Pane, Focaccia e Grissini Selection of Homemade Sourdough Bread, Focaccia and Bread Sticks VG DF NF	4
Crespella con Radicchio e Ricotta di Pecora, Salsa alla Barbabietola Radicchio and Sheep Ricotta Crepe, Red Beetroot Sauce V NF	15
Burrata con Zucchine Marinate all'Aceto Balsamico Burrata Cheese served with Balsamic Vinegar marinated Courgettes V GF NF	18
Salumi e Formaggi Toscani Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF	18
Crocchetta di Rana Pescatrice con Gazpacho di Sedano e Cetriolo Monkfish Croquette served with Celery and Cucumber Gazpacho, Paprika Oil DF NF	18
Tartar di Manzo, Tuorlo Marinato, Crema di Pomodori Secchi e Pane Nero Steak Tartar, Marinated Egg Yolk, Dried Tomato Sauce and Charcoal Bread Tuille DF NF	20
Calamari e Gamberi alla Piastra, Panure, Verdurine in Agro e Crema di Broccoli Seared Calamari and Prawns, Herbs Panure, Pickled Vegetables and Broccoli Cream DF NF	20

PRIMI

Pici Cacio e Pepe Pici Pasta with a Pecorino Cheese Sauce and Black Pepper V NF	15/25
Tagliatelle al Pesto di Noci, Zafferano e Peperoni Arrosto Tagliatelle Pasta with Walnuts Pesto, Saffron and Roasted Peppers V DF	15/25
Pappardelle al Ragù di Cinghiale Wild Boar Ragù Pappardelle Pasta DF NF	16/26
Ravioli con Anatra, Mascarpone, Arancia e Fave, Fonduta di Parmigiano Duck Ravioli with Mascarpone Cheese, Oranges and Broad Beans, "Vacche Brune" Parmigiano Fondue NF	24
Gnocco al Basilico, Ragù' di Cernia e Limone, Pomodorini Secchi Basil Gnocchi served with Grouper Fish Ragù', Lemon and Tomato Datterini Confit DF NF	16/26
Spghettone all'Astice, Peperoncino e Pistacchio Spghettone Pasta with Lobster, Cherry Tomatoes, Red Chilli and Pistacchios DF	16/26

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	
Filetto di Rana Pescatrice, Fagiolini, Crema di Carote e Zenzero e Cialda di Riso	38
Monkfish Fillet, Green Beans, Carrot and Ginger Sauce, Crispy Rice and Sage Tuille GF DF NF	
Bistecca di Tonno alla Griglia, Salsa di Acciughe, Ravanelli, Songino e Pompelmo	38
Grilled Tuna Steak, Anchovies Sauce, Red Radish and Mache Salad, Grapefruit GF DF NF	
From the “Josper” Oven:	
Lamb Cutlet (180g) served with Yogurt and Mint Sauce GF NF	36
Sirloin (300g) GF DF NF	46
Rib-Eye (300g) GF DF NF	46
Florentine T-Bone (1,1Kg) GF DF NF	130
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	
Rucola 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	
Brioche al Cacao, Gelato al Fiordilatte e Salsa al Cioccolato Pralinato	12
Cocoa Brioche Bread, Milk Ice Crem and Hazelnut Praline Chocolate Sauce V	
Cheesecake Vegana al Cocco, Salsa al Mango, Mousse al Cocco	12
Vegan Coconut Cheesecake, Mango Sauce and Coconut Mousse VG DF NF	
Lollipop al Cioccolato Bianco, Sambuco, Salsa e Gelato al Lampone White	12
Chocolate and Lemon Lollipop, Eldeflower Jelly, Raspberry Sauce and Ice Cream, Meregue V GF NF	
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.