Villa di Geggiano

ANTIPASTI

Olive Miste Marinate 4
Marinated Mixed Olives VG DF GF NF

Selezione di Pane, Focaccia e Grissini 4
Selection of Homemade Sourdough Bread, Focaccia and Bread Sticks VG DF NF

Fiori di Zucca Fritti ripieni di Ricotta, Acciughe e Capperi, Salsa Bloody Mary 16
Fried Courgette Flowers filled with Ricotta, Anchovies and Capers, Bloody Mary Sauce NF

Burrata con Zucchine Marinate all'Aceto Balsamico 18
Burrata Cheese served with Balsamic Vinegar marinated Courgettes V GF NF

Salumi e Formaggi Toscani 18
Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF

Pancake ai Semi di Papavero, Salmone Marinato all'Aneto e Salsa Avocado 18
Poppy Seeds Pancake, Dill Cured Salmon, Avocado Sauce, Toasted Hazelnuts

Tartar di Manzo, Tuorlo Marinato, Crema di Pomodori Secchi e Pane Nero 20
Steak Tartar, Marinated Egg Yolk, Dried Tomato Sauce and Charcoal Bread Tuille DF NF

Calamari e Gamberi alla Piastra, Panure, Verdurine in Agro e Crema di Broccoli 20
Seared Calamari and Prawns, Herbs Panure, Pickled Vegetables and
Broccoli Cream DF NF

PRIMI

Pici Cacio e Pepe 16/26
Pici Pasta with a Pecorino Cheese Sauce and Black Pepper V NF

Tagliatelle al Pesto di Noci, Zafferano e Peperoni Arrosto 16/26
Tagliatelle Pasta with Walnuts Pesto, Saffron and Roasted Peppers V DF

Pappardelle al Ragù di Cinghiale 18/28
Wild Boar Ragù Pappardelle Pasta DF NF

Ravioli con Anatra, Mascarpone, Arancia e Fave, Fonduta di Parmigiano 25
Duck Ravioli with Mascarpone Cheese, Oranges and Broad Beans,
"Vacche Brune" Parmigiano Fondue NF

Gnocco al Basilico, Ragu' di Cernia e Limone, Pomodorini Secchi 18/28
Basil Gnocchi served with Grouper Fish Ragu', Lemon and Tomato Datterini Confit
DF NF

Spaghettone all'Astice, Peperoncino e Pistacchio 29/39
Spaghettone Pasta with Lobster, Cherry Tomatoes, Red Chilli and Pistacchios DF

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, Crema di Piselli, Cipolla Rossa Caramellata e Anacardi 30
Carnaroli Risotto served with Green Peas Sauce, Caramelized Red Onions and Cashew Nuts V GF

Polpo in Tempura di Barbabietola, Crema di Borlotti, Salsa all'Nduja 38
Octopus in Red Beetroot Tempura, Borlotti Beans, Pork 'Nduja Sauce and Golden Beetroot 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 6,5
Roast Potatoes with Garlic and Rosemary VG DF GF NF

Spinacini con Peperoncino 6,5
Baby Spinach with Red Chilli Peppers VG DF GF NF

Rucola e Parmigiano 6,5
Rocket Salad with Shaved Parmesan V GF NF

Broccoli Saltati con Aglio e Mandorle 7,5
Seared Tender-Stem Broccoli with Garlic and Almonds VG DF GF

Insalata di Pomodori Estivi 7,5
Summer Tomato Salad VG GF DF NF

Insalata Verde 6,5
Green Salad served with Mustard Dressing VG GF DF NF

TRUFFLE MENU

Uova, Patate Novelle, Piselli e Tartufo 29
Eggs, New Potatoes, Green Peas, Truffle Butter and Truffle V GF NF

Spaghettoni al Tartufo 29/39
Spaghettone 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 12
Traditional Italian Tiramisù with Marsala Liquor V NF

Selezione di Sorbetti e Gelati 5
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

Tortino alle Pesche, Gelato allo Yogurt e Miele, Noci Pecan 12
Peach Cake, Yogurt and Honey Ice-Cream, Pecan Nuts V GF

Semifreddo alle Fragole con Composta di Frutti Rossi e Prosecco Rose'
Strawberry Semifreddo, Red Berry Compote and Prosecco Rose' 12
V GF NF

Pannacotta al Cioccolato, Chantilly al Cocco e Salsa alle Ciliegie 12
Chocolate Pannacotta, Coconut Chantilly and Cherries Sauce
VG GF DF 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.