



# *Villa di Geggiano*

## **ANTIPASTI**

<b>Olive Miste Marinate</b> Marinated Mixed Olives VG DF GF NF	4
<b>Selezione di Pane, Focaccia e Grissini</b> Selection of Homemade Sourdough Bread, Focaccia and Bread Sticks VG DF NF	4
<b>Zuppa di Zucca Mantovana, Crostini alle Castagne</b> Pumpkin Soup, Chestnut Croutons VG DF NF	16
<b>Burrata su Crema di Patate Viola e Cialda alla Paprika</b> Burrata Cheese served with Purple Potato Sauce and Paprika Crisp V GF NF	18
<b>Salumi e Formaggi Toscani</b> Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF	18
<b>Crocchetta di Merluzzo con Purea di Pop-Corn e Cipolla Rossa in Agro</b> Cod Croquette served with Pop-Corn Mash and Sour Red Onions NF	18
<b>Carpaccio di Manzo, Polenta Fritta, Funghi Sott'Olio e Salsa alla Rucola</b> Beef Carpaccio, Fried Polenta, Pickled Mushrooms and Rocket Salad Sauce GF DF NF	20
<b>Tonno Scottato ai Semi di Papavero, Hummus e Ceviche di Cetriolo</b> Poppy Seeds Seared Tuna, Hummus and Cucumber Ceviche GF DF NF	20

## **PRIMI**

<b>Pici Cacio e Pepe</b> Pici Pasta with a Pecorino Cheese Sauce and Black Pepper V NF	16/26
<b>Tagliatelle ai Funghi Selvatici</b> Tagliatelle Pasta with Wild Mushrooms and Garlic V DF NF	16/26
<b>Pappardelle al Ragù di Cinghiale</b> Wild Boar Ragù Pappardelle Pasta DF NF	18/28
<b>Ravioli con Coniglio, Tapenade di Olive Taggiasche e Carote, Crema di Finocch</b> Rabbit Ravioli with Taggiasche Olives Tapenade and Carrots, Fennel Sauce NF	25
<b>Gnocco alla Amatriciana con Salvia Fritta</b> Gnocchi served with Amatriciana Sauce and Fried Sage NF	18/28
<b>Tagliolino al Basilico con Vongole, Pomodorini, Aglio, Peperoncino e Lime</b> Green Tagliolino Pasta served with Clams, Datterini Tomatoes, Garlic, Red Chilli and Lime DF NF	18/28

## SECONDI

<b>Suprema di Pollo al Limone e Timo con Patate Novelle e Cipollotto Saltati</b>	30
Lemon and Thyme Chicken Supreme served with Sauteed New Potatoes and Spring Onions GF NF	
<b>Risotto al Nero di Seppia, Capesante e Chutney Piccante al Pompelmo</b>	30
Squid Ink Carnaroli Risotto served with Roasted Scallops and Spicy Grapefruit Chutney GF NF	
<b>Merluzzo a Bassa Temperatura, Carotine Baby e Nocciole, Salsa alla Puttanesca</b>	34
Poached Cod, Buttered Baby Carrots with Hazelnuts, Olives and Anchovies "Puttanesca" Sauce GF	
<b>Gamberoni alla Griglia, Salicornia e Zucchine in Pastella, Salsa al Pernod</b>	39
Grilled Tiger Prawns, Samphire and Courgettes Tempura, Bisque Reduction with Pernod GF NF	
<b>From the "Josper" Oven:</b>	
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 served with Hot Stone (1,1Kg) GF DF NF	130
All Meats Served with Green Salad and Home-Made Beef Reduction Sauce	

## CONTORNI E INSALATE

<b>Patate Arrosto con Aglio e Rosmarino</b>	6,5
Roast Potatoes with Garlic and Rosemary VG DF GF NF	
<b>Spinacini con Peperoncino</b>	6,5
Baby Spinach with Red Chilli Peppers VG DF GF NF	
<b>Rucola e Parmigiano</b>	6,5
Rocket Salad with Shaved Parmesan V GF NF	
<b>Broccoli Saltati con Aglio e Mandorle</b>	7,5
Seared Tender-Stem Broccoli with Garlic and Almonds VG DF GF	
<b>Funghi Misti Saltati all'Aglio</b>	7,5
Mixed Wild Mushrooms with Garlic VG GF DF NF	
<b>Insalata Verde</b>	6,5
Green Salad served with Mustard Dressing VG GF DF NF	

## TRUFFLE MENU

<b>Uova, Patate Novelle, Cipollotto e Tartufo</b>	29
Eggs, New Potatoes, Spring Onion, Truffle Butter and Truffle V GF NF	
<b>Tagliatelle al Tartufo</b>	29/39
Tagliatelle Pasta, Truffle Butter and Truffle V NF	
<b>Risotto al Tartufo</b>	49
Carnaroli Risotto, Parmigiano, Truffle Butter and Truffle V GF NF	
<b>Bistecca di Manzo e Tartufo</b>	59
Rib-Eye/Sirloin (300g) grilled in the "Josper" Oven, Truffle Butter and Truffle GF NF	

## DOLCI

<b>Tiramisù al Marsala</b>	
Traditional Italian Tiramisù with Marsala Liquor V NF	12
<b>Selezione di Sorbetti e Gelati</b>	5
Selection of Homemade Sorbet and Ice Cream (price per scoop) V VG DF GF NF	
<b>Cantucci e Vin Santo</b>	
Tuscan Almond Cookies and Sweet Wine V	16
<b>Mousse al Cioccolato al Latte, Brownie e Croccante al Miele</b>	
Milk Chocolate Mousse, Fudge Brownies and Honeycomb Crunch V GF	12
<b>Torta di Carote, Mousse al Formaggio Fresco e Salsa al Caramello Salato</b>	
Carrot Cake and Cream Cheese Mousse, Salted Caramel Sauce V GF	12
<b>Millefoglie alle Mele e Crema al Malaga</b>	
Apples Millefoglie and Malaga Sauce V NF	12
<b>I Formaggi</b>	
Selection of Tuscan Cheeses	3 pieces 12 – 5 pieces 18 – 7 pieces 24
<b>Pecorino Stagionato del Fiorino:</b> Aged 3 Months, from Maremma Region	
<b>Formaggio Ubriaco al Raboso:</b> Aged 2 Months, Cows Milk, Raboso Grapes on the Rind	
<b>Pecorino Marzolino:</b> Aged 20 Days, Tomato Paste on the Rind	
<b>Caciotta al Tartufo:</b> Both Cows and Sheeps Milk, Aged 1 Month with Black Truffle	
<b>Pecorino al Peperoncino:</b> Aged 3 Months, Spicy Notes from the Chillies	
<b>Pecorino Metello:</b> Aged 5 Months, Covered in Chestnuts Shells	
<b>Blue Basajo:</b> 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.