



Villa di Geggiano

ANTIPASTI

Olive Miste Marinate Marinated Mixed Olives VG DF GF NF	4
Selezione di Pane, Focaccia e Grissini Selection of Homemade Sourdough Bread, Focaccia and Bread Sticks VG DF N	4
Crema di Broccoli, Crostini e Cubi di Zucca Arrostiti Green Broccoli Soup, Croutons and Roasted Pumpkin Cubes VG DF NF	16
Burrata su Crema di Patate Viola e Cialda alla Paprika Burrata Cheese served with Purple Potato Sauce and Paprika Crisp V NF	18
Salumi e Formaggi Toscani Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF	18
Crocchetta di Merluzzo con Purea di Pop-Corn e Cipolla Rossa in Agro Cod Croquette served with Pop-Corn Mash and Sour Red Onions NF	20
Tortina Salata con Taleggio, Radicchio e Crema di Pinoli Savory Pie with Taleggio Cheese, Radicchio and Pinenuts Cream V	20
Tonno Scottato ai Semi di Papavero, Hummus e Ceviche di Cetriolo Poppy Seeds Seared Tuna, Hummus and Cucumber Ceviche GF DF NF	20

PRIMI

Pici Cacio e Pepe Pici Pasta with a Pecorino Cheese Sauce and Black Pepper V NF	16/26
Tagliatelle ai Funghi Selvatici Tagliatelle Pasta with Wild Mushrooms and Garlic V NF	16/26
Pappardelle al Ragù di Cinghiale Wild Boar Ragù Pappardelle Pasta DF NF	18/28
Ravioli al Cacao con Guancia di Vitello, Crema di Zucca e Riduzione di Vitello Cocoa Ravioli filled with Veal Cheeks served with Pumpkin Sauce and Veal Jus Reduction	25
Gnocco alle Cime di Rapa, Gorgonzola e Guanciale Green Gnocchi with Rapini Broccoli, Gorgonzola Cheese Fondue and Pork Guanciale NF	18/28
Tagliolino allo Zafferano con Gamberi, Granella di Pistacchio e Crema di Latte Saffron Tagliolino Pasta served with Tiger Prawns, Toasted Pistacchio and White Custard	18/28

SECONDI

Suprema di Pollo al Limone e Timo con Patate Novelle e Cipollotto Saltati	30
Lemon and Thyme Chicken Supreme served with Sauteed New Potatoes and Spring Onions GF NF	
Risotto al Nero di Seppia, Capesante e Chutney Piccante al Pompelmo	30
Squid Ink Carnaroli Risotto served with Roasted Scallops and Spicy Grapefruit Chutney GF NF	
Trancio di Merluzzo a Bassa Temperatura, Cavolfiori Arrostiti e Cozze	34
Poached Cod served with Roasted Cauliflower, Sauce and Mussels GF DF NF	
Sella di Cervo alla Griglia, Salsa ai Ribes, Polenta Arrostita e Bietola Saltata	43
Grilled Venison Saddle, Cranberries Sauce, Roasted Polenta and Swiss Chard 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 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

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	
Funghi Misti Saltati all'Aglio	7.5
Mixed Wild Mushrooms with Garlic VG GF DF NF	
Insalata Verde	6.5
Green Salad served with Mustard Dressing VG GF DF NF	

TRUFFLE MENU

Uova, Patate Novelle, Cipollotto e Tartufo	29
Eggs, New Potatoes, Spring Onion, Truffle Butter and Truffle V GF NF	
Tagliatelle al Tartufo	29/39
Tagliatelle 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	
Traditional Italian Tiramisù with Marsala Liquor V NF	12
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	
Panettone Tradizionale con Gelato allo Zabaione	12
Traditional Italian Panettone served with Zabaione Ice Cream V NF	
Mousse al Cioccolato, Gelee al Mandarino, Mousse al Pan di Zenzero	
54% Dark Chocolate Mousse, Tangerine Gelee, Gingerbread Mousse	12
and Spiced Cocoa Sponge V GF	
Rotolo alla Banana e Salsa Mou alle Noccioline	
Banana Custard Log, Almond Sponge, Milk Chocolate Cremeux and	12
Crunchy Peanuts Mou Sauce 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.