



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

PRIMI

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

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		
Mousse al Cioccolato al Latte, Brownie e Croccante al Miele		12
Milk Chocolate Mousse, Fudge Brownies and Honeycomb Crunch V GF		
Torta di Carote, Mousse al Formaggio Fresco e Salsa al Caramello Salato		
Carrot Cake and Cream Cheese Mousse, Salted Caramel Sauce V GF		12
Millefoglie alle Mele e Crema al Malaga		
Apples Millefoglie and Malaga Sauce V NF		12
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.