



Villa di Geggiano

Tuesday to Sunday 3 Course Set Lunch Menu £29

Starters

Crema di Broccoli, Crostini e Cubi di Zucca Arrostiti

Green Broccoli Soup, Croutons and Roasted Pumpkin Cubes VG DF NF

Bruschetta al Pomodoro e Basilico

Tomato Datterini Bruschetta and Basil VG DF NF

Salumi e Formaggi Toscani

Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF

Main Course

Pici Cacio e Pepe

Pici Pasta with Pecorino Cheese Sauce and Black Pepper V NF

Tagliolino al Salmone, Prezzemolo, Peperoncino e Limone

Spaghettoni Pasta served with Salmon, Parsley, Red Chili and Lemon DF NF

Pappardelle al Ragù Bolognese

Pappardelle Pasta with Ragù Bolognese DF NF

Dessert

Tiramisù al Marsala

Traditional Italian Tiramisù with Marsala Liquor V NF

Selezione di Sorbetti

Homemade Citrus and Mixed Berry Sorbet V VG DF GF NF

Side Dishes

Patate Arrosto con Aglio e Rosmarino

Roast Potatoes with Garlic and Rosemary VG
DF GF NF

Spinacini con Peperoncino

Baby Spinach with Red Chilli Peppers VG DF GF

Rucola e Parmigiano

Rocket Salad with Shaved Parmesan and
V GF NF

6,5

Broccoli Saltati con Aglio e Mandorle

Seared Tender-Stem Broccoli with Garlic and
Almonds VG DF GF

7,5

6,5

Cavolfiori al Formaggio Gratinati

Cheese Cauliflower Gratin V NF

7,5

6,5

Insalata Verde

Green Salad served with Mustard Dressing
VG GF DF NF

6,5

VG Vegan – DF Dairy Free – NF Nut Free – GF Gluten Free

A discretionary service charge of 12.5% will be added to your bill. Prices inclusive of VAT

Whilst we do all we can to accommodate any allergy request, we are unable to guarantee that dishes will be completely free of allergens