



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 NF	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 Dolci e Chips di Cavolo Nero Piccante Burrata Cheese served with Sweet Potato Sauce and Spicy Black Kale Crisps V GF NF	18
Salumi e Formaggi Toscani Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF	18
Capesante Scottate, Carote Multicolore al Burro, Crema di Carote e Cipollina Roasted Scallops, Buttered Heritage Carrots, Sweet Carrot Sauce with Chives NF	18
Tortina Salata con Taleggio, Radicchio e Chutney di Zucchine e Cipolle Savory Pie with Taleggio Cheese, Radicchio, Courgettes and Onions Chutney V NF	18
Tartar di Manzo e Carciofi Fritti Croccanti Steak Tartar, Crispy Fried Artichokes DF NF	20

PRIMI

Pici Cacio e Pepe Pici Pasta with a Pecorino Cheese Sauce and Black Pepper V NF	16/26
Gnocchi al Pesto di Basilico, Pinoli Tostati e Cialda al Parmigiano Basil Pesto Gnocchi, Toasted Pinenuts and Parmigiano Crisp V	16/26
Pappardelle al Ragù di Cinghiale Wild Boar Ragù Pappardelle Pasta DF NF	18/28
Ravioli Ripieni di Fonduta di Pecorino, Barbabietola, Crescione d'Acqua e Noci Ravioli Filled with Pecorino Fondue served on a Red Beetroot Sauce, Watercress and Walnuts V	25
Spaghettoni alle Vongole, Prezzemolo, Limone e Peperoncino Spaghettoni Pasta served with Clams, Parsley, Lemon and Red Chilli Peppers DF 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 Carnaroli con Piselli e Toma Blu alle Erbe	30
Carnaroli Risotto served with Green Peas and Italian Blue Cheese GF NF	
Trancio di Salmone al Vapore, Salsa al Mango Arrostito e Fagiolini Saltati	34
Poached Salmon Fillet served with Roasted Mango, Lime and Red Chilli Sauce, Green Beans with Shallots and Garlic GF DF NF	
Filetto di Branzino, Sformatino di Riso Venere, Salsa al Peperone Rosso	39
Seabass Fillet served with Black Venere Rice and Red Bell Pepper Sauce GF DF NF	
From the "Josper" Oven:	
- Lamb Cutlet (180g) served with Yogurt and Mint Sauce GF NF	36
- Sirloin "Tagliata" (300g) served with Balsamic Radicchio from Treviso, Parmigiano Shavings and Balsamic Reduction GF DF NF	46
- Rib-Eye (300g) served with Green Salad and Beef Reduction Sauce GF DF NF	46
- Florentine T-Bone served with Hot Stone, Green Salad and Beef Reduction Sauce (1,1Kg) GF DF NF	130

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	
Cavolfiori al Formaggio Gratinati	7,5
Cheese Cauliflower Gratin V NF	
Insalata Verde	6,5
Green Salad served with Mustard Dressing VG GF DF NF	

TRUFFLE MENU

Ova, Patate Novelle, Cipollotto e Tartufo	29
Eggs, New Potatoes, Spring Onion, Truffle Butter and Truffle V GF NF	
Spaghettoni al Tartufo	29/39
Spaghettoni 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, Green Salad, Truffle Butter and Truffle GF NF	

DOLCI

Tiramisù al Marsala

Traditional Italian Tiramisù with Marsala Liquor V NF 12

Selezione di Sorbetti e Gelati

Selection of Homemade Sorbet and Ice Cream (price per scoop) 5
V VG DF GF NF

Cantucci e Vin Santo

Tuscan Almond Cookies and Sweet Wine V 16

Tortino di Mele, Crumble di Noci e Gelato al Miso e Toffee

Apple Pie, Walnuts Crumble, Miso and Butterscotch Ice Cream V GF 12

Cheesecake al Cioccolato Bianco e Pistacchio, Chantilly e Frutti di Bosco

White Chocolate Cheesecake, Pistachios, Vanilla Chantilly and
Mixed Berries Compote V 12

Tortelli Fritti con Ricotta e Arancia, Salsa al Cacao

Fried Tortelli Pasta filled with Ricotta Cheese and Oranges, Cocoa 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.