Villa di Geggiano

Starters

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

Crema di Broccoli, Crostini e Cubi di Zucca Arrostiti
Green Broccoli Soup, Croutons and Roasted Pumpkin Cubes VG DF NF

Salumi e Formaggi Toscani
Selection of Cured Meats and Cheeses from Tuscany with Home-Made Chutney NF

Main Course

Risotto al Nero di Seppia, Capesante e Chutney Piccante al Pompelmo
Squid Ink Carnaroli Risotto served with Roasted Scallops and Spicy Grapefruit Chutney GF NF

Pappardelle al Ragù di Cinghiale
Wild Boar Ragù Pappardelle Pasta DF NF

Pici Cacio e Pepe
Pici Pasta with a Pecorino Cheese Sauce and Black Pepper V NF

Dessert

Tiramisù al Marsala
Traditional Italian Tiramisù with Marsala Liquor V NF

Selezione di Sorbetti e Gelati
Selection of Homemade Sorbet and Ice Cream V VG DF GF NF

£65 per person

VG Vegan – DF Dairy Free – NF Nut Free – GF Gluten Free
Whilst we do all we can to accommodate any allergy request, we are unable to guarantee that dishes will be completely free of allergens

Villa di Geggiano

Starters

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

Crema di Broccoli, Crostini e Cubi di Zucca Arrostiti
Green Broccoli Soup, Croutons and Roasted Pumpkin Cubes VG DF NF

Salumi e Formaggi Toscani
Selection of Cured Meats and Cheeses from Tuscany with Home-Made Chutney NF

Main Course

Risotto Carnaroli con Piselli e Toma Blu alle Erbe
Carnaroli Risotto served with Green Peas and Italian Blue Cheese GF NF

Pappardelle al Ragù di Cinghiale
Wild Boar Ragù Pappardelle Pasta DF NF

Bistecca di Manzo alla Griglia con Insalata Mista e Salsa
Grilled Sirloin Steak served with Green Salad and Beef Reduction Sauce GF DF NF

Filetto di Branzino, Sformatino di Riso Venere, Salsa al Peperone Rosso
Seabass Fillet served with Black Venere Rice and Red Bell Pepper Sauce GF DF NF

Dessert

Tiramisù al Marsala
Traditional Italian Tiramisù with Marsala Liquor V NF

Cheesecake al Cioccolato Bianco e Pistacchio, Chantilly e Frutti di Bosco
White Chocolate Cheesecake, Pistachios, Vanilla Chantilly and
Mixed Berries Compote V

Selezione di Sorbetti e Gelati
Selection of Homemade Sorbet and Ice Cream V VG DF GF NF

£85 per person

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