



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



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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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