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 NF

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 Dolci e Chips di Cavolo Nero Piccante 18
Burrata Cheese served with Sweet Potato Sauce and Spicy Black Kale Crisps V GF NF

Salumi e Formaggi Toscani 18
Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF

Capesante Scottate, Carote Multicolore al Burro, Crema di Carote e Cipollina 18
Roasted Scallops, Buttered Heritage Carrots, Sweet Carrot Sauce with Chives NF

Tortina Salata con Taleggio, Radicchio e Chutney di Zucchine e Cipolle 18
Savory Pie with Taleggio Cheese, Radicchio, Courgettes and Onions Chutney V NF

Tartar di Manzo e Carciofi Fritti Croccanti 20
Steak Tartar, Crispy Fried Artichokes DF NF

PRIMI

Pici Cacio e Pepe 16/26
Pici Pasta with a Pecorino Cheese Sauce and Black Pepper V NF

Gnocchi al Pesto di Basilico, Pinoli Tostati e Cialda al Parmigiano 16/26
Basil Pesto Gnocchi, Toasted Pinenuts and Parmigiano Crisp V

Pappardelle al Ragù di Cinghiale 18/28
Wild Boar Ragù Pappardelle Pasta DF NF

Ravioli Ripieni di Fonduta di Pecorino, Barbabietola, Crescione d'Acqua e Noci 25
Ravioli Filled with Pecorino Fondue served on a Red Beetroot Sauce, Watercress and Walnuts
V

Spaghettoni alle Vongole, Prezzemolo, Limone e Peperoncino 18/28
Spaghettone Pasta served with Clams, Parsley, Lemon and Red Chilli Peppers DF 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 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

Uova, Patate Novelle, Cipollotto e Tartufo 29
Eggs, New Potatoes, Spring Onion, Truffle Butter and Truffle V GF NF

Spaghettoni al Tartufo 29/39
Spaghettone 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 — 5
Selection of Homemade Sorbet and Ice Cream (price per scoop)
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.