



## *Villa di Geggiano*

### **Starters**

#### **Burrata su Crema di Pomodorino Giallo Arrosto e Cialda alle Mandorle**

Burrata Cheese served with Roasted Yellow Cherry Tomato Sauce, Almond Tuille and Basil Oil V GF

#### **Crema di Zucchine e Spinaci, Semi di Zucca e Ricotta Salata**

Green Courgette and Spinach Soup, Toasted Pumpkin Seeds and Salted Ricotta V NF

#### **Salumi e Formaggi Toscani**

Selection of Cured Meats and Cheeses from Tuscany with Home-Made Chutney NF

### **Main Course**

#### **Risotto Carnaroli con Asparagi, Capesante e Anacardi**

Carnaroli Risotto served with Green Asparagus, Roasted Scallops and Toasted Cashew Nuts 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*

### **Starter**

**Burrata su Crema di Pomodorino Giallo Arrosto e Cialda alle Mandorle**

Burrata Cheese served with Roasted Yellow Cherry Tomato Sauce, Almond Tuille and Basil Oil V GF

**Gamberi e Peperoni in Tempura, Chutney di Peperoni e Maionese**

Tiger Prawns and Green Peppers Tempura, Red Pepper Chutney and Yellow Pepper Mayo DF N

**Salumi e Formaggi Toscani**

Selection of Cured Meats and Cheeses from Tuscany with Home-Made Chutney NF

### **Main Course**

**Risotto Carnaroli con Asparagi, Capesante e Anacardi**

Carnaroli Risotto served with Green Asparagus, Roasted Scallops and Toasted Cashew Nuts GF NF

**Pici Cacio e Pepe**

Pici Pasta with Pecorino Cheese Sauce and Black Pepper V 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, Crema di Topinambur, Piattoni e Tropea Caramellata**

Seabass Fillet served with Jerusalem Artichoke Sauce, Green Runner Beans and Caramelized Tropea Onion GF DF NF

### **Dessert**

**Tiramisù al Marsala**

Traditional Italian Tiramisù with Marsala Liquor V NF

**Mousse al Cioccolato Bianco, Composta di Fragole e Rabarbaro**

White Chocolate and Vanilla Mousse, Strawberries and Rhubarb Compote, Basil Shortcrust V GF NF

**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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