



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 Zucchine e Spinaci, Semi di Zucca e Ricotta Salata Green Courgette and Spinach Soup, Toasted Pumpkin Seeds and Salted Ricotta V NF	16
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	18
Salumi e Formaggi Toscani Selection of Cured Meats and Cheeses from Tuscany with home-made Chutney NF	18
Sformatino di Melanzane al Forno, Fonduta di Parmigiano e Pomodorino Confit Roasted Aubergine Flan, Parmigiano Fondue and Datterino Tomato Confit V NF	18
Gamberi e Peperoni in Tempura, Chutney di Peperoni e Maionese Tiger Prawns and Green Peppers Tempura, Red Pepper Chutney and Yellow Pepper Mayo DF NF	20
Mini Burger con Maiale Sfilacciato, Salsa Barbecue e Insalata di Cavolo Bianco Slow Cooked Pulled Pork Mini Burger, Sesame Seeds Bun, BBQ Sauce and White Cabbage Salad NF	20

PRIMI

Pici Cacio e Pepe Pici Pasta with Pecorino Cheese Sauce and Black Pepper V NF	16/26
Gnocchi di Patate con Triglia, Olive Taggiasche e Dragoncello Potato Gnocchi served with Red Mullet, Taggiasca Black Olives and Tarragon Sauce DF NF	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
Tagliatelle con Salsiccia e Peperoni Friggitelli al Forno Tagliatelle Pasta served with Italian Sausage and Sweet Green Peppers DF NF	18/28
Spaghettoni al Nero con Seppie a Bassa Temperatura e Crema di Prezzemolo Black Spaghettoni Pasta served with Slow Cooked Cuttlefish, Parsley and Potato Sauce DF NF	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 Asparagi, Capesante e Anacardi	30
Carnaroli Risotto served with Green Asparagus, Roasted Scallops and Toasted Cashew Nuts GF NF	
Trancio di Salmone alla Griglia, Insalata di Finocchi, Ravanelli e Noci	34
Grilled Salmon Fillet served with Fennel and Mache Salad, Red Radish and Walnuts GF DF	
Filetto di Branzino, Crema di Topinambur, Piattoni e Tropea Caramellata	39
Seabass Fillet served with Jerusalem Artichoke Sauce, Green Runner Beans and Caramelized Tropea Onion GF DF NF	
From the "Josper" Oven:	
- Lamb Cutlets (180g), Sage Herb Crust, Sweet Potato Fondant GF NF	36
- Sirloin "Tagliata" (300g), Balsamic Radicchio from Treviso, Parmigiano Shavings and Balsamic Reduction GF NF	46
- Rib-Eye (300g), Mix Leaves Salad and Beef Reduction Sauce GF DF NF	46
- Florentine T-Bone served with Hot Stone, Mix Leaves 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, Asparagi, Cipollotto e Tartufo	29
Eggs, Asparagus, Spring Onion, Truffle Butter and Truffle V GF NF	
Tagliatelle al Tartufo	29/39
Tagliatelle 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) V VG DF GF NF	5
Cantucci e Vin Santo Tuscan Almond Cookies and Sweet Wine V	16
Semisfera Rocher al Cioccolato e Nocciole Milk Chocolate Mousse Half-Sphere, Gianduia Hazelnut & Chocolate Sauce, Rocher Glaze V GF	12
Eclair alle Pesce e Gelato allo Yogurt Peach Éclair, Vanilla Chantilly, Yogurt Ice-Cream, Almond Brittle, Peach Coulis V GF	12
Mousse al Cioccolato Bianco, Composta di Fragole e Rabarbaro White Chocolate and Vanilla Mousse, Strawberries and Rhubarb Compote, Basil Shortcrust V GF 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 Ubrriaco 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.